



**County of Riverside**  
**DEPARTMENT OF ENVIRONMENTAL HEALTH**  
 www.rivcoeh.org

**FOOD ESTABLISHMENT INSPECTION FORM**

|  |                               |                               |                                   |  |                       |                       |
|--|-------------------------------|-------------------------------|-----------------------------------|--|-----------------------|-----------------------|
| FACILITY NAME<br><b>T &amp; H LIQUOR DELI MARKET</b> |                               |                               |                                   | DATE<br>9/11/2019                      | TIME IN<br>10:15 AM   | TIME OUT<br>12:45 PM  |
| ADDRESS<br>1530 W 6TH ST #102, Corona, CA 92882      |                               |                               |                                   | FACILITY DESCRIPTION<br>Not Applicable |                       |                       |
| PERMIT HOLDER<br>Farid Badwan                        |                               |                               |                                   | EMAIL<br>Not Specified                 |                       | Major Violations<br>0 |
| PERMIT #<br>PR0003298                                | EXPIRATION DATE<br>03/31/2020 | SERVICE<br>Routine inspection | REINSPECTION DATE<br>Next Routine | FACILITY PHONE #<br>(951)737-2322      | PE<br>3621            | DISTRICT<br>0053      |
|  |                               |                               |                                   | INSPECTOR NAME<br>Octavio Gonzalez     | Points Deducted<br>17 |                       |

The conditions listed below correspond to violations of the California Health and Safety Code and/or Riverside County Ordinances and must be corrected as indicated by the enforcement officer. The Department of Environmental Health appreciates your cooperation.

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge determined by Riverside County Ordinance 640.

**Major / Minor Violations:** Major Violations are those that pose an imminent risk to public health and warrant immediate closure of the food facility or immediate correction. Minor Violations are those violations that do not pose an imminent public health risk, but do warrant correction.  
 GRADE REPRESENTS THE FOLLOWING RANGES: A = 100-90 Passed inspection / meets minimum health standards. B = 89-80 Did not pass inspection / does not meet minimum health standards. C = 79-0 Failed inspection / conditions exist which may pose a potential or actual threat to public health and safety. The facility is required to display a grade card in a conspicuous place selected by the Enforcement Officer. The grade card shall not be concealed and can only be removed or relocated by the Enforcement Officer per County Ordinance 492 / County Code Section 8.40.020

B  
**SCORE 83**

In = In compliance    
  COS = Corrected on-site    
  N/O = Not observed    
  N/A = Not applicable    
  OUT = Out of compliance

| DEMONSTRATION OF KNOWLEDGE             |                       |  | COS | MAJ | OUT |
|--|-----------------------|--|-----|-----|-----|
| In                                     | N/A                   | 1. Food safety certification   |     |     | 2   |
| EMPLOYEE HEALTH AND HYGIENIC PRACTICES |                       |  |     |     |     |
| <input checked="" type="radio"/>       |                       | 2. Communicable disease; reporting, restrictions and exclusions      |     | 4   |     |
| <input checked="" type="radio"/>       | N/O                   | 3. No persistent discharge from eyes, nose, and mouth                |     |     | 2   |
| <input checked="" type="radio"/>       | N/O                   | 4. Proper eating, tasting, drinking or tobacco use                   |     |     | 2   |
| PREVENTING CONTAMINATION BY HANDS      |                       |  |     |     |     |
| In                                     | N/O                   | 5. Hands clean and properly washed; gloves used properly             | +   | 4   | 2   |
| <input checked="" type="radio"/>       |                       | 6. Adequate handwashing facilities supplied and accessible           |     |     | 2   |
| TIME AND TEMPERATURE RELATIONSHIPS     |                       |  |     |     |     |
| In                                     | N/O                   | N/A  |     | 4   | 2   |
| In                                     | <input type="radio"/> | N/A  |     | 4   | 2   |
| In                                     | N/O                   | N/A  |     | 4   | 2   |
| <input checked="" type="radio"/>       | N/O                   | N/A  |     | 4   | 2   |
| In                                     | <input type="radio"/> | N/A  |     | 4   |     |
| PROTECTION FROM CONTAMINATION          |                       |  |     |     |     |
| <input checked="" type="radio"/>       | N/O                   | N/A  |     |     | 2   |
| In                                     |                       | 13. Food: unadulterated, no spoilage, no contamination               |     | 4   | 2   |
| <input checked="" type="radio"/>       | N/O                   | N/A  |     | 4   | 2   |
|  |                       | 14. Food contact surfaces: clean and sanitized<br>100 ppm chlorine / |     | 4   | 2   |

| FOOD FROM APPROVED SOURCES             |                       |  | COS | MAJ | OUT |
|--|-----------------------|--|-----|-----|-----|
| <input checked="" type="radio"/>       |                       | 15. Food obtained from approved sources  |     | 4   | 2   |
| In                                     | N/O                   | <input type="radio"/>  |     |     | 2   |
| In                                     | N/O                   | <input type="radio"/>  |     |     | 2   |
| CONFORMANCE WITH APPROVED PROCEDURES   |                       |  |     |     |     |
| In                                     | <input type="radio"/> | 18. Compliance with variance, specialized process, and HACCP plan                              |     |     | 2   |
| CONSUMER ADVISORY                      |                       |  |     |     |     |
| In                                     | <input type="radio"/> | 19. Written disclosure and reminder statements provided for raw or undercooked foods           |     |     | 1   |
| SCHOOL AND HEALTHCARE PROHIBITED FOODS |                       |  |     |     |     |
| In                                     | <input type="radio"/> | 20. Licensed health care facilities / public and private schools; prohibited foods not offered |     | 4   | 2   |
| WATER / HOT WATER                      |                       |  |     |     |     |
| <input checked="" type="radio"/>       |                       | 21. Hot and cold water available   |     | 4   | 2   |
|  |                       | Water Temperature 127°F  |     |     |     |
| LIQUID WASTE DISPOSAL                  |                       |  |     |     |     |
| <input checked="" type="radio"/>       |                       | 22. Sewage and wastewater properly disposed  |     | 4   | 2   |
| VERMIN                                 |                       |  |     |     |     |
| <input checked="" type="radio"/>       |                       | 23. No rodents, insects, birds, or animals   |     | 4   | 2   |
| In                                     | N/A                   | 24. Vermin proofing, air curtains, self-closing doors  |     |     | 1   |

| SUPERVISION / PERSONAL CLEANLINESS   | OUT |
|--|-----|
| 25. Person in charge present and performs duties, demonstration of knowledge | 2   |
| 26. Personal cleanliness and hair restraints                                 | 1   |
| GENERAL FOOD SAFETY REQUIREMENTS   |     |
| 27. Approved thawing methods, frozen food storage                            | 1   |
| 28. Food separated and protected from contamination                          | 2   |
| 29. Washing fruits and vegetables  | 1   |
| 30. Toxic substances properly identified, stored, used                       | 1   |
| FOOD STORAGE / DISPLAY / SERVICE   |     |
| 31. Adequate food storage; food storage containers identified                | 1   |
| 32. Consumer self-service  | 1   |
| 33. Food properly labeled; honestly presented; menu labeling                 | 1   |

| EQUIPMENT / UTENSILS / LINENS                                      | OUT |
|--|-----|
| 34. Utensils and equipment approved, good repair                   | 1   |
| 35. Warewashing: installed, maintained, proper use, test materials | 1   |
| 36. Equipment / utensils: installed, clean, adequate capacity      | 1   |
| 37. Equipment, utensils, and linens: storage and use               | 1   |
| 38. Adequate ventilation and lighting; designated areas, use       | 1   |
| 39. Thermometers provided and accurate                             | 1   |
| 40. Wiping cloths: properly used and stored                        | 1   |
| PHYSICAL FACILITIES  |     |
| 41. Plumbing: properly installed, good repair                      | 1   |
| 42. Refuse properly disposed; facilities maintained                | 1   |
| 43. Toilet facilities: properly constructed, supplied, cleaned     | 1   |
| 44. Premises; personal item storage and cleaning item storage      | 1   |

| PERMANENT FOOD FACILITIES  | OUT |
|--|-----|
| 45. Floors, walls, ceilings: good repair / fully enclosed        | 1   |
| 46. Floors, walls, and ceilings: clean                           | 1   |
| 47. No unapproved private homes / living or sleeping quarters    | 1   |
| SIGNS / REQUIREMENTS   |     |
| 48. Last inspection report available                             |     |
| 49. Food Handler certifications available, current, and complete | 1   |
| 50. Grade card and signs posted, visible                         |     |
| COMPLIANCE AND ENFORCEMENT                                       |     |
| 51. Plans approved / submitted                                   |     |
| 52. Permit available / current                                   |     |
| 53. Permit suspended / revoked                                   |     |
| 54. Voluntary condemnation                                       |     |
| 55. Impound  |     |



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**1. FOOD SAFETY CERTIFICATION**

**POINTS**  
**2**

**Inspector Comments:** Food manager certificate expired last July and facility has yet to obtain an a new certificate.

**Violation Description:** Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. Food safety certificate must be maintained at the food facility and made available for inspection. (113947.1 - 113947.5)

**5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY**

**POINTS**  
**2**

**Inspector Comments:** Employees are to properly wash hands prior to donning gloves. Gloves do not take the place of hand washing. Observed employee enter kitchen and place gloves on hands then proceeded prepare raw shrimp. Inspector advised manager of proper handwashing procedures.

**Violation Description:** Employees hands and exposed arms shall be kept clean, with fingernails properly trimmed. Employees are required to properly wash their hands: before handling food, equipment, or utensils; as often as necessary during food preparation, to remove soil and contamination; when switching from working with raw to ready-to-eat food; before putting on gloves and working with food; after touching body parts; after using toilet room; or any time when contamination may occur. Employees shall minimize bare hand and arm contact with non-prepackaged food that is in ready-to-eat form. Whenever gloves are worn, they shall be changed or replaced as often as handwashing is required. Approved hand sanitizer can be used in addition to proper handwashing. (113952, 113953.3, 113953.4, 113961, 113968, 113973)

**7. PROPER HOT & COLD HOLDING TEMPERATURES**

**POINTS**  
**2**

**Inspector Comments:** Following items found out of proper cold holding temperature:

- 1) Container of cheese left out of refrigeration under food preparation table. Cheese was relocated to walk-in cooler by employee, inspector temped cheese at 46 F.
- 2) Observed large container of green salsa in ice bath across from cook line. Top portion of green salsa temped at 59 F. Inspector observed ice bath only in contact with bottom of salsa container. Ensure that ice bath is provided where ice fully surrounds entire portion of salsa.
- 3) Unattended raw shrimp left on food preparation table temped between 41-48 F. Cook was made aware of temperature violation at that point cook finished preparing shrimp and relocated to cold table refrigerator.

**Violation Description:** Potentially hazardous food shall be held at or below 41°F / 45°F or at or above 135°F. Potentially hazardous food removed from proper holding temperature during preparation must be returned to proper temperature within 2 hours. Potentially hazardous food shall be received at proper temperature without evidence of temperature abuse. (113996, 113998, 114037)

**9. PROPER COOLING METHODS**

**POINTS**  
**2**

**Inspector Comments:** Observed large pot container of cooked beans inside walk-in cooler. Employee stated that beans were cooked the day before. This is not an approved method of cooling beans. Inspector advised manager of properly cooling methods and option to separate food into small portions to ensure it cools within the 6 hour time frame.

**Violation Description:** All potentially hazardous food shall be rapidly cooled from 135°F to 70°F within 2 hours, and then from 70°F to 41°F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath, stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. (114002, 114002.1)

**13. FOOD: UNADULTERATED, NO SPOILAGE, NO CONTAMINATION**

**POINTS**  
**0**

**Inspector Comments:** Ensure that food is not adulterated. Observed CBD water, CBD honey, and CBD gummies for sale at facility. CBD is not an approved food additive. Facility did not have proper documentation showing that products are approved by the California department of Public Health. Remove all CBD food products or provide proper documentation. Inspector will email informational bulletin from CDPH.

**Violation Description:** All food shall be manufactured, produced, prepared, compounded, packed, stored, transported, kept for sale, and served to be pure and free from adulteration, spoilage, and contamination. Food shall be fully fit for human consumption. (113967, 113976, 113980, 113982, 113988, 113990, 114035, 114254.3)

**24. VERMIN PROOFING, AIR CURTAINS, SELF-CLOSING DOORS**

**POINTS**  
**1**

**Inspector Comments:** Exterior doors shall be self-closing, without gaps or openings, and maintained closed when not actively in use to prevent vermin entry. Observed front doors not closing at beginning of inspection. Violation was corrected during inspection, door automatic opening and closing.

**Violation Description:** Each food facility shall be constructed, equipped, maintained, and operated to prevent the entrance and harborage of animals, including birds and vermin. (114259, 114259.2, 114259.3)



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**28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION**

**POINTS**

**2**

**Inspector Comments:** Properly store food in manner to prevent possible contamination. Observed spice containers at dry storage and food containers inside walk-in cooler with lids/covers.

**Violation Description:** All food shall be separated and protected from contamination. (113984, 113986, 114060, 114067(a, d, e), 114069(a, d), 114073, 114077, 114089.1(c), 114143(c))

**36. EQUIPMENT / UTENSILS PROPERLY INSTALLED, CLEAN; ADEQUATE CAPACITY**

**POINTS**

**1**

**Inspector Comments:** All equipment and utensils shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris. Clean the following:

- 1) Storage racks inside walk-in cooler
- 2) Exterior of bulk food bins
- 3) Door gaskets for cold table (replace torn gaskets)
- 4) Remove Clutter at food preparation sink. Maintain clear for food preparation
- 5) Deflector panel inside ice machine to remove calcium build up
- 6) Shelving under food preparation sink
- 7) Clean under soda machine

**Violation Description:** All utensils and equipment shall be clean and installed in an approved manner. Equipment type and quantity shall be adequate for the operation. (114115, 114130.3, 114139, 114153, 114163, 114165, 114167, 114169, 114175, 114180, 114182, 114257)

**37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE**

**POINTS**

**1**

**Inspector Comments:** Ensure equipment is properly stored and used.

- 1) Observed bowl used as scoop in cooked beans pot and food container used as scoop in dry rice bin. Provide scoops with handles for bulk food storage. Maintain handles up out of food.
- 2) Discontinue using milk crates as storage shelving inside walk-in cooler. Provide shelving that allows for easy floor cleaning underneath.
- 3) Discard metal wire strainer that has wire detached from frame. Observed hanging in alcohol storage area.

**Violation Description:** Utensils and equipment shall be handled and stored in an approved manner, protected from contamination. All clean and soiled linen shall be properly stored. (114067(h), 114074, 114081, 114083, 114119, 114121, 114143(a-b), 114161, 114172, 114178, 114179, 114185, 114185.2, 114185.3, 114185.4, 114185.5)

**38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE**

**POINTS**

**1**

**Inspector Comments:** Replace missing light covers above ice machine area. This is to prevent shatter hazard of glass light bulbs.

**Violation Description:** Mechanical exhaust ventilation shall be provided to remove toxic gases, heat, grease, vapors, and smoke. All areas of a food facility shall have sufficient ventilation to facilitate proper food storage and provide a reasonable condition of comfort for each employee. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan. Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1)

**40. WIPING CLOTHS: PROPERLY USED AND STORED**

**POINTS**

**1**

**Inspector Comments:** Several soiled wiping cloths left on top of counters in kitchen. Provide sanitizer bucket to store linens between use.

**Violation Description:** Wiping cloths used to clean food spills shall be used only once, unless stored in an approved concentration of sanitizer solution and laundered daily. (114135, 114185.1, 114185.3(d-e))

**41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR**

**POINTS**

**0**

**Inspector Comments:** Ensure plumbing is properly installed:

- 1) Food preparation sink and hand washing sink have connected drain lines. Separate drain lines and ensure that prep sink properly drain to floor sink with 1 inch air gap.
- 2) Provide 1 inch air gap for ice machine drain line above floor sink.

**Violation Description:** All plumbing shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. All food-related equipment drain lines must discharge through an approved indirect connection. Any hose used for conveying potable water shall be made from approved material and used for no other purpose. (114171, 114189.1, 114190, 114192(b,c), 114193, 114193.1, 114199, 114201, 114269)



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**45. FLOORS, WALLS, CEILING: GOOD REPAIR / FULLY ENCLOSED**

**POINTS**

**1**

**Inspector Comments:** Maintain floors and walls in good repair:

- 1) Repair crack and missing coving tile near cold table refrigerator
- 2) Repair deteriorated grout between floor tiles in kitchen walkway
- 3) Seal holes in wall above 3 compartment sink and hand washing sink
- 4) Replace unapproved acoustic ceiling panel above ice machine. Provide ceiling panels that are smooth and easily cleanable.

**Violation Description:** The floors, walls, ceilings finishes must be of an approved material, durable, smooth, nonabsorbent, and easily cleanable. Food facilities shall be fully enclosed. (114143 (d), 114257, 114266, 114268, 114271, 114272)

**46. FLOORS, WALLS, AND CEILINGS: CLEAN**

**POINTS**

**1**

**Inspector Comments:** Maintain floors and walls clean.

- 1) Clean floor under cold table refrigerator.
- 2) Clean coving tile near cold table refrigerator.
- 3) Clean between blue wall panels separating kitchen and liquor storage.

**Violation Description:** Floors, walls, and ceilings shall be maintained clean. (114257, 114268.1)

**49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE**

**POINTS**

**0**

**Inspector Comments:** All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate. One employee with food handler card not valid in this county. Ensure employee obtains a food handler card that states Riverside County on the front only.

**Violation Description:** County of Riverside Environmental Health Food Handler Certification(s) are available and current for all employees who prepare, store, or serve exposed food. (Riverside County Ordinance 567)



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|---|-------------------|-----------------------|

**Overall Inspection Comments**

This facility has failed to meet the minimum requirements of the California Health and Safety Code (83 = B). Due to repeated failed inspections within a two-year period an Administrative Hearing will be Tuesday September 17th at 8:30 AM in our department Corona Office. "B" card posted. "A" card removed. "B" card must remain posted until removed by an employee of this Department. Contact our office with any questions 951-273-9140.

**Did you know** that effective January 1, 2018, the California Health and Safety Code was amended to make it easier for food facilities to donate food? Please consider donating your excess food product to a local food bank, pantry, or soup kitchen. As a good faith food donor, you are protected from civil and criminal liability if the food product later causes harm to its recipient, unless the injury is a direct result of gross negligence or intentional misconduct in the preparation or handling of the donated food. See Section 171425 of the Civil Code and Sections 114432 to 114434 inclusive of the Health and Safety Code. For more information visit our website at [www.rivcoeh.org](http://www.rivcoeh.org).

**Signature**

Ramey Badwan  
Person in Charge

Octavio Gonzalez  
Environmental Health Specialist

09/11/2019

09/11/2019



## REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY

Per California Health and Safety Code Section 114409 (a):  
 "If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed."

A food facility may be closed for any of the following reasons:

- Overflowing sewage (inside or outside the facility)
- No potable water
- No hot water
- No electricity
- Rodent or insect infestation
- Any other conditions at the facility that may create an imminent public health risk

In addition to the reasons above, Per California Health and Safety Code Section 114411:

"The enforcement agency may, after providing opportunity for a hearing, modify, suspend, or revoke a permit for serious or repeated violations of any requirement of this part or for interference in the performance of the duty of the enforcement officer."

### PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS

Ready-to-Eat Food

Cooked Food

Raw Meat, Raw Eggs

Store cooked and ready-to-eat food above raw food to avoid cross-contamination. Keep all food covered to prevent contamination.

## MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A THREE COMPARTMENT SINK

1. **SCRAPE**, clean, or soak items as necessary before washing.
2. **WASH** items in detergent and hot water of at least 100°F in the first sink.
3. **RINSE** items in clear water in the second sink.
4. **SANITIZE** by submerging each item in a sanitizing solution in the third sink. Use one of the following sanitizing methods:
  - 100ppm of a chlorine based sanitizer for a minimum of 30 seconds in the solution
  - 200ppm of a quaternary ammonium based sanitizer for a minimum of 60 seconds in the solution
  - 25ppm of an iodine based sanitizer for a minimum of 60 seconds in the solution
  - Water at a temperature of 171°F for a minimum of 30 seconds in solution
5. **AIR DRY** all items on the drain board.



## PROPER COOLING OF FOOD IN YOUR FACILITY

Potentially hazardous foods should always be rapidly cooled.

### TIME IS THE KEY FACTOR IN PROPER COOLING

- Foods must cool from 135°F to 70°F in 2 hours or less
- Foods must cool from 70°F to 41°F in 4 hours or less

Use one of the following methods to cool food properly:

- Break large foods down into smaller portions and place in shallow pans no more than 4 inches deep. Metal pans cool better than glass or plastic pans.
- Add ice as an ingredient to replace water used in the recipe.
- Place foods within an ice bath and frequently stir the foods to speed the cooling process.
- Loosely cover foods so that heat and steam can escape during cooling.
- Arrange containers within a refrigeration unit so that air can flow properly around containers.
- Use special equipment like chill paddles or blast chillers to rapidly bring down food temperature.

Use an accurate thermometer to verify the food is being cooled within proper timeframes.

## PROPER FOOD THAWING METHODS

1. Under refrigeration
2. In a microwave oven on "defrost"
3. Submerged under cold running water in an approved preparation sink for no longer than 2 hours
4. As part of the cooking process

## INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures

|                                |                                |                                |                                |                                |                                |                                |                                |
|--------------------------------|--------------------------------|--------------------------------|--------------------------------|--------------------------------|--------------------------------|--------------------------------|--------------------------------|
|                                |                                |                                |                                |                                |                                |                                |                                |
| <b>135°F</b><br>for 15 seconds | <b>145°F</b><br>for 15 seconds | <b>145°F</b><br>for 15 seconds | <b>145°F</b><br>for 15 seconds | <b>155°F</b><br>for 15 seconds | <b>155°F</b><br>for 15 seconds | <b>165°F</b><br>for 15 seconds | <b>165°F</b><br>for 15 seconds |

Food temperature cannot be felt - use your probe thermometer!

### FOOD ALLERGENS

## THE MAJOR 8

## FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

|  |  |   |  |   |  |   |
|--|--|---|--|---|--|---|
| <b>BLYTE</b><br>260 N Broadway<br>Blythe, CA 92225<br>Phone 760-921-5090<br>Fax 760-921-5085 | <b>CORONA</b><br>2275 S Main St #204<br>Corona, CA 92882<br>Phone 951-273-9140<br>Fax 951-520-8319 | <b>HEMET</b><br>800 S Sanderson Ave #200<br>Hemet, CA 92545<br>Phone 951-766-2824<br>Fax 951-766-7874 | <b>INDIO</b><br>47-950 Arabia St #A<br>Indio, CA 92201<br>Phone 760-863-8287<br>Fax 760-863-8303 | <b>MURRIETA</b><br>30135 Technology Dr #250<br>Murrieta, CA 92563<br>Phone 951-461-0284<br>Fax 951-461-0245 | <b>PALM SPRINGS</b><br>554 S Paseo Dorotea<br>Palm Springs, CA 92264<br>Phone 760-320-1048<br>Fax 760-320-1470 | <b>RIVERSIDE</b><br>4065 County Circle Dr #104<br>Riverside, CA 92503<br>Phone 951-358-5172<br>Fax 951-358-5017 |
|--|--|---|--|---|--|---|