



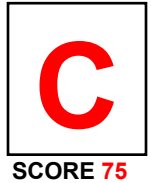
**County of Riverside**  
**DEPARTMENT OF ENVIRONMENTAL HEALTH**  
 www.rivcoeh.org

**FOOD ESTABLISHMENT INSPECTION FORM**

FACILITY NAME <b>Red Ginger</b>				DATE 3/10/2020	TIME IN 12:30 PM	TIME OUT 3:15 PM
ADDRESS 1185 Magnolia Ave, Corona, CA 92879				FACILITY DESCRIPTION Not Applicable		
PERMIT HOLDER Thomas Wang				EMAIL Not Specified		Major Violations 1
PERMIT # PR0066443	EXPIRATION DATE 12/31/2020	SERVICE Routine inspection	REINSPECTION DATE Next Routine	FACILITY PHONE # (951)737-2878	PE 3621	DISTRICT 0051
INSPECTOR NAME Sarah Miller					Points Deducted 25	

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

○ 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 Thomas Wang; Prometric 05/14/2020			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES					
In		2. Communicable disease; reporting, restrictions and exclusions		4	
In	N/O	3. No persistent discharge from eyes, nose, and mouth			2
In	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
In		6. Adequate handwashing facilities supplied and accessible			2
TIME AND TEMPERATURE RELATIONSHIPS					
In	N/O	N/A		4	2
In	N/O	N/A		4	2
In	N/O	N/A		4	2
In	N/O	N/A		4	2
In	N/O	N/A		4	2
PROTECTION FROM CONTAMINATION					
In	N/O	N/A			2
In		13. Food: unadulterated, no spoilage, no contamination		4	2
In	N/O	N/A	+	4	2
		Chlorine; 50ppm /			

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
In		15. Food obtained from approved sources		4	2
In	N/O	N/A			2
In	N/O	N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		N/A			2
CONSUMER ADVISORY					
In		N/A			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS					
In		N/A		4	2
WATER / HOT WATER					
In				4	2
		Water Temperature 120°F			
LIQUID WASTE DISPOSAL					
In				4	2
VERMIN					
In				4	2
In	N/A				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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**6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE**

**POINTS**  
**2**

**Inspector Comments:** Observed the following:

- A) Handwash sink blocked with linen rack at the time of inspection. Ensure handwash station is accessible at all times.
- B) Bar handwash sink blocked with utensils. Ensure handwash station is accessible at all times.

**Violation Description:** Adequate facilities exclusively for handwashing shall be provided in food preparation areas and within toilet rooms. Handwashing soap, and towels or drying device, shall be provided in dispensers. Handwashing facilities shall be clean, unobstructed, and accessible at all times for employee use. (113953, 113953.1, 113953.2, 114067(f), 114143 (e))

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

**POINTS**  
**2**

**Inspector Comments:** Observed the following:

- A) Sprouts stored on top of the prep table measured 57F. PIC stated they had been placed out approximately 2 hours prior. Ensure cold potentially hazardous food is maintained at 41F or below. Sprouts were relocated to the reach in cooler.
- B) A container of fried rice placed on a table in the kitchen. PIC discarded rice before an internal temperature was able to be taken. Ensure all potentially hazardous food is kept under temperature control.
- C) Plastic container of rice noodles stored in a container of room temperature water a near the wok station. Education was provided regarding rehydrated noodles. PIC was advised to discard the noodles.

**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)

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

**POINTS**  
**2**

**Inspector Comments:** Observed a soiled, used glove stored directly on top of fried noodle crisps across from the soda machine. PIC was advised to discard contaminated food. Ensure used gloves are discarded immediately after use.

**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)

**14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED**

**⚠ CRITICAL ⚠**

**POINTS**  
**4**

**Inspector Comments:** Observed the following:

- A) An employee rinse a knife and metal tray at the prep sink and then place the knife on the magnetic strip and the tray with clean, stacked trays. Dishes shall not be washed at the prep sink. Dishes shall be properly washed, rinsed, sanitized, and air dried at the dish washer or 3-compartment sink. PIC was instructed to rewash, sanitize, and air dry knife, tray, and any utensils or dishes they came in contact with.
- B) Observed employee washing dishes at the 3 compartment sink without soap or sanitizer. This employee was observed to place these dishes and/or utensils with clean dishes. Employee was educated on proper warewashing procedures at the time of inspection. Employee was instructed to rewash, sanitize, and air dry dishes.
- C) Numerous wet, stacked food containers above the 3 compartment sink. Additionally observed metal tea pots with small amounts of water at the drink area. PIC stated that they were clean. Ensure dishes are fully air dried before stacking and/or storing.
- D) Severely soiled soda machine gun at bar. Properly clean and sanitize soda machine gun.
- E) Meat slicer soiled with food debris. Ensure meat slicer is washed and sanitized.

**Violation Description:** All food contact surfaces of utensils and equipment shall be properly cleaned and sanitized. Food contact surfaces shall be clean to the sight and touch, no accumulation of dust, dirt, food residue, and other debris. (114097, 114099.1, 114099.2, 114099.4, 114099.6, 114099.7, 114101(b-d), 114105, 114109, 114111, 114113, 114115, 114117, 114118, 114123, 114125(b), 114130.2, 114130.5, 114141)



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

**POINTS**  
**1**

**Inspector Comments:** Observed fly swatter stored in the mop sink. Facility shall only use approved pest control measures. Remove fly swatter from facility.

**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)

**25. PERSON IN CHARGE PRESENT AND PERFORM DUTIES; DEMONSTRATION OF KNOWLEDGE**

**POINTS**  
**2**

**Inspector Comments:** Observed the following:

A) PIC was unaware of the required concentration of sanitizer to be used at the dish machine and the 3 compartment sink. Education was given at the time of inspection.

B) Employees were unaware of proper cooking temperatures. Education was provided at the time of inspection.

Ensure employees are educated on food safety practices as it pertains to their assigned duties.

**Violation Description:** A person in charge shall be present at the food facility during all hours of operation. The person in charge and all food employees shall have adequate knowledge and shall be trained in food safety as it relates to their assigned duties. The person in charge shall have adequate knowledge of major food allergens and must provide education to employees. (113945-113945.1, 113947, 113947.1(b)(2), 113984.1, 114075)

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

**POINTS**  
**2**

**Inspector Comments:** Observed the following:

A) Raw beef stored above spring rolls in the walk-in cooler. Additionally observed raw shell eggs stored above precooked food in the reach in cooler adjacent to the stove. Ensure all raw foods are stored separate and below ready to eat foods to prevent possible contamination.

B) Numerous foods stored in open containers in the walk-in cooler. Ensure all foods in the walk-in cooler, except those that are actively cooling, are covered to prevent possible contamination.

C) Soda syrup connectors directly on the ground at the bar. Ensure lines and connectors are properly cleaned and stored off of the ground.

D) Container of oil and sauce stored directly on the ground adjacent to the fryers. Ensure all food is stored at least 6 inches off the ground to prevent possible contamination.

E) Round metal tray used for various types of raw meats. Ensure trays and utensils are not shared amongst various raw meats, as raw meat products require different cooking temperatures.

F) Ice machine lid maintained open. Ensure lid is closed when not in use to prevent possible contamination.

**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))

**30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED**

**POINTS**  
**1**

**Inspector Comments:** Observed unlabeled toxic spray in mop sink. Ensure all toxins are properly labeled.

**Violation Description:** All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored in an approved manner which prevents contamination of food or food-contact surfaces. All poisonous or toxic substances shall be properly labeled. (114254, 114254.1, 114254.2)



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**34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR**

**POINTS**  
**1**

**Inspector Comments:** Observed the following:

- A) Gaskets to several coolers in disrepair, including the cold table cooler, drink cooler, and reach in cooler across from fryers. Ensure these damaged gaskets are replaced in an approved manner.
- B) Soiled cardboard used to store fortune cookies. Ensure all foods are stored in approved food grade containers. Discontinue using cardboard as it is not smooth and easily cleanable.
- C) Caulking between warewash spray area and wall deteriorated. Reseal to wall in an approved manner.

**Violation Description:** All utensils and equipment shall be approved and in good repair. (114130, 114130.1-114130.6, 114132, 114133, 114137, 114175, 114177, 114257)

**35. WAREWASHING; INSTALLED, MAINTAINED. PROPER USE, TEST MATERIALS**

**POINTS**  
**1**

**Inspector Comments:** Facility is not equipped with quaternary ammonium test strips. This sanitizer is used at the 3-compartment sink. Ensure test strips are obtained if facility continues to use quaternary ammonium.

**Violation Description:** Food facilities that prepare food shall have approved warewashing equipment. Testing equipment and materials shall be provided to measure the wash water temperature and applicable sanitization method. (114067(g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125)

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

**POINTS**  
**1**

**Inspector Comments:** Observed the following soiled:

- Ice machine deflector shield with mold and scale build up
- Shelving throughout the facility soiled with grease, dust, and/or food debris
- Cold table soiled with food debris
- Bulk scoops heavily soiled with food debris
- Outsides of bulk food bins soiled
- Reach in cooler across from fryers with pooling water inside

Clean and maintain the above listed items clean.

**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:** Observed the following:

- A) Tongs stored on oven handle. Discontinue this practice. Ensure utensils are stored in an approved manner.
- B) Clean utensils stored in soiled metal container next to the rice bowls. Ensure utensil storage containers are maintained clean.
- C) Pressurized cylinder at bar not secured. Pressurized cylinders must be securely fastened to a rigid structure.

**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)



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

**POINTS**  
**1**

**Inspector Comments:** Observed the following:

- A) Ceiling lights in kitchen not protected by shatterproof guards. Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is nonprepackaged ready-to-eat food, clean equipment, utensils, and linens, or unwrapped single-use articles.
- B) Reach in cooler used for drinks with nonfunctional lights. Repair or replace lights in an approved manner.

**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:** Observed the following:

- A) Soiled, wet wiping cloths stored throughout the kitchen. Wiping cloths shall be stored with clean and dry, or fully submerged in a sanitizer solution with the appropriate concentration of sanitizer.
- B) Wiping cloth used to stabilize cutting board on prep table. Discontinue this practice. Replace cloth with an approved, smooth, easily cleanable stabilizer.

**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))

**42. REFUSE PROPERLY DISPOSED: FACILITIES MAINTAINED**

**POINTS**  
**1**

**Inspector Comments:** Observed the following:

- A) Dumpster lids left open. Maintain dumpsters covered when not in use.
- B) Refuse scattered outside, behind the facility. Ensure all refuse is placed inside the dumpsters.
- C) Outside of grease bin heavily soiled. Ensure outside of grease bin is maintained reasonably clean.

**Violation Description:** All food waste and rubbish shall be kept in leakproof and rodent-proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114257.1)

**44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE**

**POINTS**  
**1**

**Inspector Comments:** Numerous personal drinks, many without lids, stored throughout the kitchen, including but not limited to the following areas: above the 3-compartment sink, above the microwave across from the fryers, on the dry storage rack. All personal drinks are to be maintained covered and stored in a manner to prevent contamination. Store all personal items in lockers or other approved designated area.

**Violation Description:** Lockers or another approved area for personal belongings shall be provided. The premises of each food facility shall be kept clean and free of litter and items that are unnecessary to the operation or maintenance of the facility. At least one janitorial sink with hot and cold running water shall be provided. Cleaning supplies and equipment shall be stored separate from food and food-related areas. Mops shall be stored in such a way that allows air-drying. (114123, 114256, 114256.1, 114256.2, 114256.4, 114257.1, 114279, 114281, 114282)

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

**POINTS**  
**1**

**Inspector Comments:** Observed floors, walls, and ceilings throughout the facility soiled. Ensure all floors, walls, and ceilings are maintained clean.

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



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**Overall Inspection Comments**

This was a joint inspection conducted with K. Lorge.

This facility has failed to meet the minimum requirements of the California Health and Safety Code (75 = C). Due to on-going non-compliance and failed inspections, the permit may be suspended or revoked. Detailed information regarding your right to a hearing will be provided within 5 business days. "C" card posted. "A" card removed. "C" card must remain posted until removed by an employee of this Department. Contact Sarah Miller with any questions at sarmiller@rivcoeh.org and/or (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**

Thomas Wang  
Person in Charge  
03/10/2020

Sarah Miller  
Environmental Health Specialist  
03/10/2020

## 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

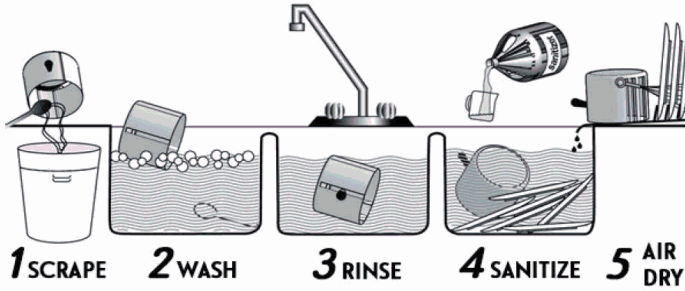
Cooked Food

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> for 15 seconds	<b>145°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>155°F</b> for 15 seconds	<b>155°F</b> for 15 seconds	<b>165°F</b> for 15 seconds	<b>165°F</b> 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>BLYTHE</b> 260 N Broadway Blythe, CA 92225 Phone 760-921-5090 Fax 760-921-5085	<b>CORONA</b> 2275 S Main St #204 Corona, CA 92882 Phone 951-273-9140 Fax 951-520-8319	<b>HEMET</b> 800 S Sanderson Ave #200 Hemet, CA 92545 Phone 951-766-2824 Fax 951-766-7874	<b>INDIO</b> 47-950 Arabia St #A Indio, CA 92201 Phone 760-863-8287 Fax 760-863-8303	<b>MURRIETA</b> 30135 Technology Dr #250 Murrieta, CA 92563 Phone 951-461-0284 Fax 951-461-0245	<b>PALM SPRINGS</b> 554 S Paseo Dorotea Palm Springs, CA 92264 Phone 760-320-1048 Fax 760-320-1470	<b>RIVERSIDE</b> 4065 County Circle Dr #104 Riverside, CA 92503 Phone 951-358-5172 Fax 951-358-5017
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