



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME AZTEK TACOS "REAL MEXICAN GRILL"				DATE 2/27/2020		TIME IN 11:50 AM		TIME OUT 1:30 PM	
ADDRESS 43810 BUTTERFIELD STAGE RD F104, TEMECULA, CA 92592				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER YVETTE & MANUEL CARRANZA				EMAIL mbconsultinginc@yahoo.com				Major Violations 2	
PERMIT # PR0010467	EXPIRATION DATE 06/30/2020	SERVICE Routine inspection	REINSPECTION DATE 3/05/2020	FACILITY PHONE # (951)302-7501	PE 3621	DISTRICT 0041	INSPECTOR NAME Philip Sinclair	Points Deducted 20	

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 80

☒ 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
<input checked="" type="radio"/>	N/A	1. Food safety certification Jose Carranza/ ServSafe/ 6-8-2022			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES					
<input checked="" type="radio"/>		2. Communicable disease; reporting, restrictions and exclusions		4	
In	<input type="radio"/> N/O	3. No persistent discharge from eyes, nose, and mouth			2
In	<input 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	<input type="radio"/> 2
In		6. Adequate handwashing facilities supplied and accessible	+		<input type="radio"/> 2
TIME AND TEMPERATURE RELATIONSHIPS					
In	N/O	N/A 7. Proper hot and cold holding temperatures	+	<input type="radio"/> 4	2
In	<input type="radio"/> N/O	8. Time as a public health control; procedures and records		4	2
In	N/O	N/A 9. Proper cooling methods	+	<input type="radio"/> 4	2
In	<input type="radio"/> N/O	10. Proper cooking time and temperature		4	2
In	<input type="radio"/> N/O	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION					
In	<input type="radio"/> N/O	N/A 12. Returned and re-service of food			2
<input checked="" type="radio"/>		13. Food: unadulterated, no spoilage, no contamination		4	2
<input checked="" type="radio"/>	N/O	N/A 14. Food contact surfaces: clean and sanitized Quaternary Ammonia 200ppm / Knowledge verified		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"/> N/A 16. Compliance with shell stock tags, condition, display			2
In	N/O	<input type="radio"/> N/A 17. Compliance with Gulf Oyster regulations			2
CONFORMANCE WITH APPROVED PROCEDURES					
In	<input type="radio"/> N/A	18. Compliance with variance, specialized process, and HACCP plan			2
CONSUMER ADVISORY					
In	<input type="radio"/> N/A	19. Written disclosure and reminder statements provided for raw or undercooked foods			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS					
In	<input type="radio"/> N/A	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 121.5F at 3-compartment sink°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
<input checked="" type="radio"/>	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		<input type="radio"/> 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		<input type="radio"/> 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		<input type="radio"/> 1
33. Food properly labeled; honestly presented; menu labeling		1

EQUIPMENT / UTENSILS / LINENS		OUT
34. Utensils and equipment approved, good repair		<input type="radio"/> 1
35. Warewashing: installed, maintained, proper use, test materials		1
36. Equipment / utensils: installed, clean, adequate capacity		<input type="radio"/> 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		<input type="radio"/> 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		<input type="radio"/>
55. Impound		



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5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

POINTS

2

Inspector Comments: Observed an employee at the cook line take a drink from a personal beverage and then attempt to proceed to cook food at the line. Instructed employee to promptly wash hands at designated hand sink with warm water and soap. Ensure that employees are properly trained on hand washing technique and instances when hand washing is required. Corrected on-site.

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)

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

Inspector Comments: Observed the hand sink basin in the bar blocked by dirty glasses. Discontinue storing glasses inside the hand sink basin. Ensure that the hand sink is used only for hand washing at all times. Corrected on-site.

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

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: This is a MAJOR violation.

- Observed a container of carne asada stacked on top of product in the small cold prep unit to the left of the flat grill with a measured temperature between 61.4F and 62.1F. Employee stated that food was cooked at 8:30 this morning. Container was voluntarily discarded at time of inspection. Advised staff that a make-shift steam table can be made on the flat grill to hold food within temperature.
- Observed container of carne asada inside the steam table at the cook line with measured temperature between 116F and 130.8F. Container allowed to be reheated to 165F and hot held inside the steam table.

Ensure that all potentially hazardous food is held at or above 135F or at or below 41F at all times. Corrected on-site.

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

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: This is a MAJOR violation. Observed 2 trays of beans inside the walk in cooler with the temperatures of the trays of beans to be between 46.1F and 47.8F respectively. Person in charge stated that the beans were cooked yesterday. Trays of beans were voluntarily discarded at time of inspection. All other items inside the cooler were observed within temperature. Ensure that rapid cooling methods are used to meet the respective time and temperature requirements (135F to 70F within 2 hours and 41F or below within an additional 4 hours).

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)

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

POINTS

2

Inspector Comments:

- Observed container of tilapia and salmon thawing at the preparation sink under cold running water but the tilapia was already defrosted at 42.6F while the salmon was still frozen. Ensure that employees are properly trained on approved thawing methods and know that food cannot be thawed for a time exceeding 2 hours.
- Observed the vertical broiler not properly rotating with a cone of al pastor on it. Directed person in charge to flip switch and make sure that cone is always rotating. Addressed length of time allotted for food on the vertical broiler, how it can be shaved off and hot held, that all remaining product must be discarded, etc. Vertical broiler info bulletin given at time of inspection.

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)



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28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

Inspector Comments:

- Observed the facility thawing packages of frozen tilapia in the preparation sink fully intact. Ensure that the packages are cut/punctured or fillets fully removed from packaging prior to thawing.
- Observed a spatula wedged between flat grill and small cold top prep table at the cook line. Discontinue this practice. Provide empty, sanitized container to store spatula between use as the current way is not cleaned/sanitized frequently enough to permit storage.
- Observed raw chorizo stored above masa and french fries inside a small reach in freezer. Ensure that raw product is stored at the bottom of the unit, followed by cooked foods and place ready to eat foods at top.
- Observed a dented can on the upper seam of a can of Del Sol chipotles. Remove any dented product from the rotation and ensure that all employees are trained on dented product removal.
- Observed open bulk packages of flour on the dry storage shelving units inside dry storage room. Provide commercial grade containers with tight fitting lids and labeled as to the contents once open as to be protected from contamination.
- Observed scoops without handles stored inside the bulk containers of salt and sugar. Provide approved scoops with handles and store scoop with handle up/away from product to minimize bare hand contact.
- Observed container of chile rellanos at the preparation table with a measured temperature of 46.8F. Employee stated that the container was brought out from the cooler approximately 15 to 20 minutes prior. Observed the employee actively working with containers of shrimp upon arrival and chile rellanos sitting on table. Ensure that employees are trained on diligent prep (working with smaller batches) and that if not going to actively prepare something then return it to hot/cold holding.

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

0

Inspector Comments: NOTE: Observed chemical spray bottles below the 3-compartment sink in the bar and around the mop sink unlabeled. Provide labels as to the contents of all chemical spray bottles inside the facility.

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)

32. CONSUMER SELF-SERVICE

POINTS

1

Inspector Comments: Observed the sneeze guard above the self-service salsa bar not fully extending over the containers of food below and may allow contaminants to enter the food product. Extend glass to completely cover the containers below, but the opening should not exceed 14 inches and the length should not exceed 22 inches from the farthest container.

Violation Description: Consumer self-service areas shall be properly maintained. Unpackaged food shall be displayed and dispensed in a manner that protects the food from contamination. (114063, 114065)

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

Inspector Comments:

- Observed laminate shelf deteriorating behind soda fountain at cook line area and exposing particleboard. Repair or replace shelving in approved manner.
- Observed raw wood shelving in cabinet under 2nd pepsi soda fountain. Properly seal the raw wood to be impervious to moisture or provide approved shelving (stainless steel).
- Observed ice bin near the registers to drain into a bucket that must be emptied. Ensure that all equipment drains to an approved floor sink via a legal 1" air gap. Will research and advise. Further directives may be forthcoming.
- Observed the microwave above the prep sink to be a domestic Panasonic inverter. Ensure that all equipment inside food facility is commercially listed.
- Observed the ice well and small kegerator unit in the bar not draining to an approved floor sink. The kegerator has a drip tray below the tap. Provide approved hard lined plumbing (PVC) to units that goes to an approved floor sink via a legal 1" air gap.
- Observed no caulking between the back splash and wall at the bar 3-compartment sink. Properly caulk sink to the wall in approved manner with approved sealant.
- Observed masa for tamales stored in a to-go type bag. Discontinue this practice. Ensure that approved food grade bags or containers are used.

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



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

POINTS

1

Inspector Comments: Clean and maintain the following:

- Dish sprayer nozzle at 3-compartment sink
- Shelf below microwave at prep area
- Inside cabinet and behind handle to fryer at cook line
- Wall behind the cook line equipment
- Shelf below the flat grill and vertical broiler
- Ice deflector shield inside the ice maker
- Table mounted can opener blade affixed to table
- Condenser box and ceiling panels inside walk in cooler
- Door gaskets to reach in drawers and cold tops
- Floor below the equipment/shelving units to remove build up

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)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

0

Inspector Comments: NOTE: Observed multiple linens sitting on various preparation tables and at the cook line. Maintain wiping cloths in clean water with sanitizer (QA 200ppm) and change out at least every 4 hours or discard after each single 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))

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

1

Inspector Comments: Observed personal coffee cup on shelf with microwave/clean plates and above prep area as well as inside reach in coolers/freezers with product for facility. Discontinue this practice. Store personal items in designated location (lowest shelf away from product inside labeled container) away from product used for facility as to be protected from contamination.

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)

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

0

Inspector Comments: NOTE: Observed 1 expired food handler card and 1 unapproved food handler card at time of inspection. Ensure that all employees obtain a valid Riverside County food handler card. Visit www.rivcoeh.org for more information.

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)

54. VOLUNTARY CONDEMNATION

POINTS

0

Inspector Comments: See violation #7 and #9 for details

Violation Description: I, as the person in charge, hereby voluntarily agree to the condemnation and destruction of the food(s) listed in this report, said food(s) being alleged unfit for human consumption and in violation of California Health and Safety Code, Section 113980. I hereby release the County of Riverside, Department of Environmental Health and authorized agents from any and all responsibility.



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Overall Inspection Comments

This routine initiated due to a complaint (CO0072344) received by this Department.

At this time, facility has failed to meet the minimum requirements of the California Health and Safety Code (B = 80). "A" card removed. "B" card posted. Removal of grade card will result in citation. This is the 2nd downgrade in a 24 month period for the facility. An administrative hearing will be held at 09:00AM on Wednesday, March 4th, 2020 at the Department of Environmental Health located at 30135 Technology Dr. Suite 250, Murrieta, CA 92563. Administrative hearing must be held and all violations listed on this report must be corrected in order to be re-scored. Contact Philip Sinclair for any questions at (951) 461-0284.

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.

Signature

Manuel Carranza

Person in Charge

02/27/2020

Philip Sinclair

Environmental Health Specialist

02/27/2020

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."

No foil or cardboard on shelves!



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



Food temperature cannot be felt - use your probe thermometer!



FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

BLYTE
260 N Broadway
Blythe, CA 92225
Phone 760-921-5090
Fax 760-921-5085

CORONA
2275 S Main St #204
Corona, CA 92882
Phone 951-273-9140
Fax 951-520-8319

HEMET
800 S Sanderson Ave #200
Hemet, CA 92545
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Murrieta, CA 92563
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