



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Desert Falls Country Club				DATE 6/22/2022		TIME IN 11:00 AM		TIME OUT 2:30 PM	
ADDRESS 1111 Desert Falls Pkwy, Palm Desert, CA 92211				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER Desert Falls Country Club LLC				EMAIL desertfalls1111@gmail.com				Major Violations 1	
PERMIT # PR0005087	EXPIRATION DATE 12/31/2022	SERVICE Routine inspection	REINSPECTION DATE 6/29/2022	FACILITY PHONE # (760)340-5646	PE 2622	DISTRICT 0036	INSPECTOR NAME Brigette Barradas	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"/> In	N/A 1. Food safety certification ServSafe; Carlos Nava, exp. 8/6/24			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES				
<input checked="" type="radio"/> In	2. Communicable disease; reporting, restrictions and exclusions		4	
<input checked="" type="radio"/> In	N/O 3. No persistent discharge from eyes, nose, and mouth			2
<input checked="" type="radio"/> In	N/O 4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS				
In	<input type="radio"/> N/O 5. Hands clean and properly washed; gloves used properly		4	2
In	6. Adequate handwashing facilities supplied and accessible			<input checked="" type="radio"/> 2
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O N/A 7. Proper hot and cold holding temperatures		4	<input checked="" type="radio"/> 2
In	N/O <input type="radio"/> N/A 8. Time as a public health control; procedures and records		4	2
In	<input type="radio"/> N/O N/A 9. Proper cooling methods		4	2
In	<input type="radio"/> N/O N/A 10. Proper cooking time and temperature		4	2
In	<input type="radio"/> N/O N/A 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"/> In	13. Food: unadulterated, no spoilage, no contamination		4	2
In	N/O N/A 14. Food contact surfaces: clean and sanitized manual; quat ammonium; 300 ppm /		<input checked="" type="radio"/> 4	2

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
<input checked="" type="radio"/> In	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				
In	21. Hot and cold water available		4	<input checked="" type="radio"/> 2
	Water Temperature 126°F			
LIQUID WASTE DISPOSAL				
<input checked="" type="radio"/> In	22. Sewage and wastewater properly disposed		4	2
VERMIN				
In	23. No rodents, insects, birds, or animals		4	<input checked="" type="radio"/> 2
In	N/A 24. Vermin proofing, air curtains, self-closing doors			<input checked="" type="radio"/> 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	<input checked="" 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	1
33. Food properly labeled; honestly presented; menu labeling	1

EQUIPMENT / UTENSILS / LINENS	OUT
34. Utensils and equipment approved, good repair	<input checked="" type="radio"/> 1
35. Warewashing: installed, maintained, proper use, test materials	1
36. Equipment / utensils: installed, clean, adequate capacity	<input checked="" 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	<input checked="" type="radio"/> 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	<input checked="" type="radio"/> 1
46. Floors, walls, and ceilings: clean	<input checked="" type="radio"/> 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 at the BAR:

- 1) The mounted soap dispenser to be broken. There was a disposable hand soap pump at the sink. Operator stated that it was going to be repaired soon. Replace the soap dispenser in an approved manner.
- 2) No paper towels at the hand wash sink. Operator stated that they were using wiping clothes to dry off their hands. Discontinue this using the wiping clothes to dry off hands and provide paper towels in the dispenser.
- 3) The dump sink to be blocked with buckets. Operator moved the buckets. Ensure that the dump sink is unobstructed, accessible, clean, and in good repair.
- 4) A tray in the hand wash sink to dump drinks. Discontinue using the hand wash sink as a dump sink. Use the dump sink across the bar. Hand wash sink shall only be used for hand washing only.

Observed at the snack bar:

- 1) A soap and paper towel dispenser at the prep sink. Relocate the soap and paper towel dispenser to the hand wash sink.

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: 1) Observed multiple foods out of temperature in the 1-door reach in fridge at cook's line:

- Chicken 48. F
- Ground beef patty meats 45.6- 48 F
- Provolone cheese- 44.3 F
- American cheese- 44 F

Operator stated that the foods cooked yesterday and stored over night in the fridge. Operator voluntarily discarded the potentially hazardous foods that were out of temperature.

Potentially hazardous foods shall be held at or below 41°F or at 135°F or above.

- 2) Observed the label on the hummus to be expired. Operator discarded the hummus.

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)

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: 1) Observed no quat ammonium (QA) test strips at the 3-compartment sink. Provide quat ammonium test strips for the 3-compartment sink for proper testing of sanitizer.

- 2) Education was provided on the proper sanitation concentration for quat ammonium at 200 ppm. Ensure that all employees are knowledgeable for proper sanitation concentration for the 3-compartment sink.
- 3) Observed no chlorine strips at the bar. Provide chlorine strips for proper testing of sanitizer for the dishwasher.
- 4) Education was provided for proper sanitation concentration for the dishwasher. Ensure that all employees are knowledgeable for proper sanitation concentration for the dishwasher.
- 5) Observed the dishwasher sanitizer at the bar to measure at 0 ppm chlorine. Discontinue using the dishwasher at the bar until dishwasher is repaired and measures at 50 ppm chlorine. Immediately rewash all dishes in the main kitchen.
- 6) Observed one sanitizer bucket to not have sanitizer at the bar area. Operator replaced bucket during the time of inspection. Ensure that sanitizer buckets measure at least 200 ppm QA.

NOTE: Dishwasher in the main kitchen was not being used until new shipment of chlorine sanitizer. Ensure that chlorine sanitizer measures at 50 ppm before washing dishes.

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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21. HOT AND COLD WATER AVAILABLE

POINTS

2

Inspector Comments: Main kitchen:
3-compartment sink- 126 F

Bar area:
Hand wash sink: 91.5 F
Dump sink: 92.7 F
Operator stated that they are aware of the no hot water issue at the bar area and are working to get it repaired.
Ensure that hand wash sink has hot water (minimum 100 F) for proper hand washing.

Employee women's restroom: cold water valve was off during time of inspection. Ensure that the women's restroom contains both cold and hot water available for proper hand washing.

Violation Description: An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. Hot water of at least 120°F must be provided for facilities with unpackaged food or packaged potentially hazardous food. Handwashing facilities shall be equipped to provide warm water for at least 15 seconds. (113953(c), 114189, 114192 (a,d), 114192.1, 114195)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS

2

Inspector Comments: Observed the following:
- Cockroach trap by the 4-door fridge in the cook's line.
- A dead cockroach in the floor sink in the back of kitchen
- A dead cockroach by the walk-in cooler #2
- A live cockroach inside the walk-in cooler #3 by snack bar area.
Operator stated they have pest control and provided proof of recent pest control services.

Each food facility shall be kept free of cockroaches, mice, rats, and similar pests that carry disease.

Violation Description: Each food facility shall be kept free of vermin. Only approved animals, such as service animals or decorative fish in aquariums, are permitted inside a food facility. (114259.1, 114259.4, 114259.5)

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

POINTS

1

Inspector Comments: 1) Observed the air curtain across from the storage room to be in disrepair.
Air curtains shall operate in conjunction with the microswitch to turn on when the door is open and turn off when the door closes.

2) Observed a gap at the double doors across the storage room near ice machine. Provide sufficient weather stripping around double door to prevent vermin entry.

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)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

Inspector Comments: 1) Observed batter to be uncovered in the 4-door reach in fridge. Provide a cover for food when not in use to protect from contamination.

2) Observed black ice tea machine to have the lid uncovered. Provide lid for black ice tea machine at all times to protect from contamination.

3) Observed the ice scoop to be stored in the ice storage under the soda machine with handle facing down. Operator moved the ice scoop in a small metal bin during the time of inspection. Ensure that ice scoop is stored in an easily cleanable container when not in use.

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 an unlabeled spray bottle next to food items in a cabinet at the entrance of bar area. Operator moved the bottle to a different location. Label the bottle and keep chemicals stored separate from food and food-related items.

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: 1) Repair the following:

- The torn gaskets at the 4-door fridge
- The leaking faucet at the 3-compartment sink in dish room
- The leaking faucet in the employee's women restroom
- The gaskets at the window service area at the snack bar
- The hole that is sealed with duct tape by the soda machine at the snack bar area
- The one 1-door fridge at the cook's line. Observed foods to be out of temperature.

2) Observed the thermometer inside the 1-door fridge at cook's line to be broken. Operator replaced the thermometer with a new one during time of inspection. An accurate thermometer shall be provided for each hot and cold holding unit in a readily visible location.

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

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

POINTS

1

Inspector Comments: 1) Clean and maintain the following at main kitchen:

- The outside of the 4-door fridge at the cook's line near dish room
- The soiled gaskets in the pull out drawers for grills
- The food debris on top of the grill
- The grease build-up inside the fryer cabinets
- The stains and food debris inside the ovens at cook's line
- The food debris in the hot holding area above the oven's at cook's line
- The dust accumulation on the shelves under the cold holding area next to 1-door fridge
- Inside and outside the microwave at cook's line. Observed food debris stains.
- The stains on prep sink handles at the cook's line
- The nozzles and tray of the soda dispenser at the entrance of the kitchen
- The dust accumulation on the fan guards in the walk-in cooler #1, #2, and #3
- The heat ovens in the back of kitchen. Observed them to be not in use and full of food debris.

2) Clean and maintain the following at the snack bar area:

- The stains top of grill and inside the pull out drawers
- The soiled air filters above the exit
- The nozzles of the soda machine

3) Clean and maintain the following at the bar area:

- The soda debris inside the soda gun holder
- The nozzles of the beer tap dispenser

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)

38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS

0

Inspector Comments: NOTE: Replace the following:

- The light bulbs that are out in the hood filter
- The lights that are out in the front of the kitchen
- The lights that are out in the dish room
- The flickering light at the snack bar area

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)



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41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

POINTS

1

Inspector Comments: Provide an approved air gap at least 1-inch between the bottom of the drain line and the top of the floor sink at the following:
- At the dish washer area in the main kitchen
- At the dishwasher in the bar area

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)

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

POINTS

1

Inspector Comments: 1) Repair the following:
- The cove base by the hand wash sink next to the dry storage
- The cove base by the walk-in freezer
- The broken floor tile at the entrance of the walk-in freezer.
- The missing floor tiles at the dish washer room
- The holes in the wall at the 3-compartment sink
- The hole in the wall on the outside of office where employee clocks in and out
- The loose air conditioning vent in the hallway of the kitchen near exit double doors
- The broken cove base throughout the main kitchen
- The broken cove base throughout the bar area
- The broken cove base in the snack bar area

2) RegROUT the following:
- The cove bases inside the of office where employee clocks in and out
- The around the hand wash sink in the employee women's restroom
- The cove base throughout the main kitchen
- The cove base throughout the bar area
- The cove base throughout the snack bar

3) Observed a floor sink in the back kitchen to have a chemical bottle inside to cover floor drain hole. Provide a cover for the floor drain when not in use.

4) Seal the wall next to the hood at the snack bar area.

5) Observed gaps at the ceiling panels throughout the kitchen. Reposition the ceiling tiles to fully cover the ceiling.

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: Clean and maintain the following:
- The floors under the fryer cabinet at the cook's line
- The food debris on the ceiling over the soda machine at the entrance to the kitchen
- The dirt accumulation in the air filter at the snack bar area near exit.

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

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

0

Inspector Comments: NOTE: Observed one food handler card to not be Riverside County approved.
All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate within one week of commencing work.

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)

Overall Inspection Comments



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At this time this facility has failed to meet standards for an A (B = 89 to 80). Removed "A" placard and "B" grade posted. Future downgrades may result in office hearings, citations, re-inspection fees, suspension hearings and/or other disciplinary action(s). Operator has a minimum of one week to comply unless otherwise stated. A follow-up inspection will be conducted then. If an extension is needed, it is the owner's responsibility to notify this office prior to inspection date. If additional inspections are required, a fee of \$191.00 (or current county hourly rate) will apply. 760-863-8287.

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

Signature not captured due to
COVID 19 pandemic.

Carlos Nava
Person in Charge
06/22/2022

Brigitte Barradas
Environmental Health Specialist
06/22/2022

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

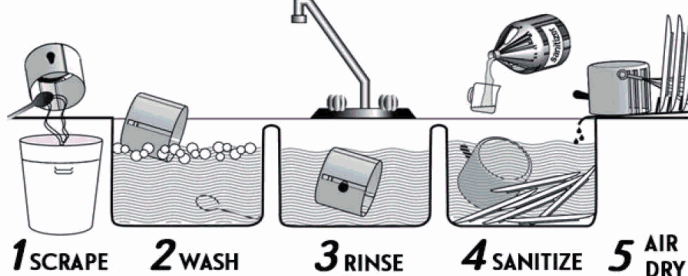
Cooked
Food

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

135°F for 15 seconds	145°F for 15 seconds	145°F for 15 seconds	145°F for 15 seconds	155°F for 15 seconds	155°F for 15 seconds	165°F for 15 seconds	165°F for 15 seconds

Food temperature cannot be felt - use your probe thermometer!



FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

BLYTHE
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
Phone 951-766-2824
Fax 951-766-7874

INDIO
47-950 Arabia St #A
Indio, CA 92201
Phone 760-863-8287
Fax 760-863-8303

MURRIETA
30135 Technology Dr #250
Murrieta, CA 92563
Phone 951-461-0284
Fax 951-461-0245

PALM SPRINGS
554 S Paseo Dorotea
Palm Springs, CA 92264
Phone 760-320-1048
Fax 760-320-1470

RIVERSIDE
4065 County Circle Dr #104
Riverside, CA 92503
Phone 951-358-5172
Fax 951-358-5017