



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

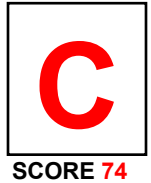
FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Copina Donuts				DATE 6/17/2019	TIME IN 10:30 AM	TIME OUT 2:00 PM
ADDRESS 9007 Mission Blvd, Jurupa Valley, CA 92509				FACILITY DESCRIPTION Not Applicable		
PERMIT HOLDER Menghout Hov				EMAIL Not Specified		Major Violations 1
PERMIT # PR0008617	EXPIRATION DATE 12/31/2019	SERVICE Routine inspection	REINSPECTION DATE Next Routine	FACILITY PHONE # (818)401-3713	PE 2620	DISTRICT 0056
				INSPECTOR NAME Octavio Gonzalez	Points Deducted 26	

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 Menghout Hov/ 5-5-2020/ Prometric			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

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		21. Hot and cold water available Water Temperature 120°F		4	2
LIQUID WASTE DISPOSAL					
○ In		22. Sewage and wastewater properly disposed		4	2
VERMIN					
In		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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5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

POINTS

2

Inspector Comments: Employees are required to properly wash their hands before handling food, during food preparation, after using the toilet room or any time when contamination may result. Observed operator wash his hand at sink without using soap. Operator proceeded to handle food utensils to prepare customer order. Inspector advised operator on proper hand washing and soap dispenser was refilled.

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: Adequate approved facilities shall be provided for hand washing.
1) Provide soap at hand washing sink in back donut preparation area. Operator refilled dispenser during inspection.
2) Cold water valve not turning on at smoothie preparation area. Provide hot and cold water at hand sink faucet.

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))

8. TIME AS A PUBLIC HEALTH CONTROL; PROCEDURES & RECORDS

POINTS

2

Inspector Comments: When time is used as a public health control, records and documentation must be maintained and available for inspection.
1) Observed time control label for ham and cheese croissants with the wrong date. Operator stated that he made a mistake and placed the 16th instead of the 17th. Proper date was placed during inspection.
2) Separate tray of ham and cheese croissants did not have a time control label. Operator stated that croissants were made at the same time and as the others. Ensure that a time control label is made for each tray if they will be stored in separate areas.
3) Facility does not have an approved "time as public health control" agreement with our department. Form provided to operator, ensure form is completed and submitted to our department for approval within 7 days.

Violation Description: When time only, rather than time in conjunction with temperature is used as a public health control, the food must be properly labeled with records and documentation maintained in the food facility and made available for inspection. (114000)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: Each food facility shall be kept free of cockroaches, mice, rats, and similar pests that carry disease.
1) Observed live cockroach activity inside facility. One live cockroach observed on shelving rack above baker's table and proceeded to make contact with food contact surface. Operator was instructed to remove all food and food equipment from area.
2) Two live cockroaches observed in cabinet under smoothie area hand washing sink.
3) Several dead cockroaches found behind glass door reach-in cooler across from smoothie area, floor near mop sink, under bottled drink storage rack, and entry way of back door.
4) Several fruit flies found on piled refuse stored near donuts and food preparation area.

Facility has been closed due to live cockroach activity in food preparation areas. All food preparation is to cease immediately. Facility is contact a licensed pest control company for service within 24 hours and provide documentation to our department. Once all activity is eliminated, operator may contact our department for a reinspection and live activity found, facility will remain closed and be charged an inspection fee.

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)



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

POINTS
1

Inspector Comments: Air curtains shall operate in conjunction with the microswitch to turn on when the door is open and turn off when the door closes. Air curtain above back door turned off. Operator stated that facility switches unit on when needed. This is unapproved, maintain unit operational to turn on when door is opened.

Facility shall only use approved pest control measures. Remove unapproved fly swatter from facility. If needed facility may install an approved fly light. Ensure fly light is installed in area where food and food equipment is not stored directly below.

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: All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. Operator was unable to explain proper warewashing at 3 compartment sink and chlorine concentration for sanitizing. Inspector advised operator proper set up of wash basin with soapy water 100 F, clean rinse water basin, and sanitizer basin with 100 ppm chlorine. Last page of inspection repair has additional information on proper warewashing.

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: All food shall be stored, prepared, displayed or held so that it is protected from contamination.

- 1) Exposed donuts stored next to piled refuse with fruit flies in kitchen. Refuse was relocated to back storage area away from open food. No contamination found on donuts during inspection.
- 2) Cover containers for donut glazing at food preparation area. Employees were not activity using ingredients to glaze donuts, in future once task is complete provide lids.
- 3) Provide cover for sliced bananas inside reach-in freezer.
- 4) Package of personal raw chicken stored above frozen bakery dough in reach-in freezer. Item relocated to bottom shelving by operator.

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: All chemicals and poisonous substances shall be properly labeled. Observed spray bottle with chemical inside without a label. Provide label of contents to ensure proper use.

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)

31. ADEQUATE FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS
1

Inspector Comments: Bulk food containers shall be labeled as to the contents. Provide labels for bulk containers of chocolate and maple glaze stored under food preparation table.

Violation Description: Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving. (114047, 114049, 114051, 114053, 114055, 114067(h), 114069(b))

32. CONSUMER SELF-SERVICE

POINTS
1

Inspector Comments: Unpackaged food shall be displayed and dispensed in a manner that protects the food from contamination. Observed open gallons of milk in customer area refrigeration for self service. Provide container for milk with narrow opening to prevent possible contamination.

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)



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34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS
1

Inspector Comments: All utensils and equipment shall be approved, properly installed, and in good repair.

- 1) Observed several pieces of unused equipment or equipment in disrepair throughout facility. Repair or use the following: True display refrigerator near ice cream freezer, Magic Chef Freezer stored above "office room", Traulsen 2 door cooler, ice machine next to reach-in freezer, Casadio espresso machine.
- 2) Remove unapproved gas camping stove used at front counter to cook eggs. This is unapproved, all cooking must be done under exhaust hood in back kitchen.
- 3) Remove domestic toaster oven.
- 4) Seal bare wood stored behind donut glazing to prevent absorption of water and food.
- 5) Discontinue using milk crates as storage shelving and step stool.
- 6) Remove all cardboard used to line shelving.
- 7) Observed electrical cords for proofer unit and light bulb above donut mix had been sliced. Ensure all electrical work is done in an approved manner to prevent possible fire hazard.

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: All equipment and utensils shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.

- 1) All scoops and tongs with build of food debris throughout facility.
- 2) Interior bottom shelf of reach-in freezer.
- 3) Interior of cappuccino machine
- 4) gaskets for ice cream freezer doors.
- 5) All shelving in back food preparation area.
- 6) Top of oven under exhaust hood.
- 7) Clean exterior of bulk containers for donut mix, glazes, and dessert fillings.
- 8) Observed roll of paper towels with dust and debris. Operator stated that roll of paper towels would be used for hand washing. Inspector instructed operator to remove roll of paper towels and not use for any food related tasks.

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: Utensils and equipment shall be handled and stored in an approved manner and protected from contamination.

- 1) Scoop for ice cream stored in standing water. Store scoops dry or in dipper well.
- 2) Clean interior of container for coffee scoop.
- 3) Towel used to cover utensils for food preparation on top of counter. Remove towel as it is not easily cleanable.
- 4) Observed used gloves stored on top of cold table. Gloves are one time use, employee discarded during inspection.
- 5) Box of Bounce laundry fabric store on top of packaged boxes for donuts. Item relocated during inspection.

Pressurized cylinders must be securely fastened to a rigid structure. Secure CO2 tank stored under 3 compartment sink to prevent fall hazard.

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: 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. Provide light cover for glass light bulb above back food preparation area. LED light bulbs can be used in place of light cover.

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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43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

POINTS

1

Inspector Comments: Toilet rooms shall be separated by a well-fitting self-closing door. Restroom door propped open. Maintain closed.

Toilet facilities shall be provided for patrons in establishments with more than 20,000 square feet or constructed after January 1, 2004 offering on-site seating. Observed on site dining, this facility does not have a public restroom available. Operator stated that he is in th process of obtaining written permission from facility next door to allow customers to use their facilities. Remove all on-site seating until permission is obtained and approved by our department.

Violation Description: Toilet facilities shall be maintained clean, sanitary, and in good repair. Toilet rooms shall be separated by a well-fitting self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Toilet facilities shall be provided for patrons in establishments with more than 20,000 sq. ft. and in establishments offering on-site consumption. (114250, 114250.1, 114276)

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

1

Inspector Comments: The premises of each food facility shall be maintained clean and free of all items not necessary to the operation of the facility. Observed several employee food items stored inside refrigeration next to food intended for customers. Several employee dishes stored at food preparation sink and next to equipment used to prepare customer food. Relocate to separate all personal items to area where food intended for customers and food equipment can not be contaminated.

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)

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

POINTS

1

Inspector Comments: The floors, walls, ceilings of a food facility shall be an approved type, have durable, smooth, nonabsorbent, and washable surfaces, and shall be maintained in good repair.

- 1) Repair deteriorated ceiling above food preparation area in back.
- 2) Seal opening in wall under mop sink.
- 3) While cleaning locate and seal any openings observed in walls to prevent cockroach harbor.

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: The floors, walls, ceilings of a food facility shall be maintained clean. Facility in need of detail cleaning throughout facility. Remove all debris from floors and walls.

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



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Overall Inspection Comments

This facility has failed to meet the minimum health standards of the California Retail Food Code with a score of 75 grade "C". Grade posted to the left of the front door, do not remove. Due to live cockroach activity facility has been closed by our department. Operator has been instructed to contact our department for reinspection once all live activity has been eliminated to reopen facility. A separate reinspection for failed grade has been scheduled for June 24th, 2019. Any questions contact our department at 951-273-914

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

Menghout Hov
Person in Charge
06/17/2019

Octavio Gonzalez
Environmental Health Specialist
06/17/2019

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

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!

FOOD ALLERGENS

THE MAJOR 8

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
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