



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Snow & Crab				DATE 8/10/2020		TIME IN 12:00 PM		TIME OUT 2:00 PM	
ADDRESS 186 S Sunrise Wy, Palm Springs, CA 92262				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER Michael Nguyen				EMAIL snowcrablounge@gmail.com				Major Violations 2	
PERMIT # PR0074667	EXPIRATION DATE 06/30/2023	SERVICE Routine inspection	REINSPECTION DATE 12/10/2020	FACILITY PHONE # (760)218-6056	PE 3620	DISTRICT 0022	INSPECTOR NAME Carolinn Shay	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

**FACILITY
CLOSED**
CA HEALTH &
SAFETY CODE
SECTION 113960

☒ 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 Michael Nguyen ServSafe 9/9/2023			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					
<input checked="" type="radio"/> In	N/O	7. Proper hot and cold holding temperatures		4	2
In	N/O	<input type="radio"/> N/A 8. Time as a public health control; procedures and records		4	2
In	N/O	9. Proper cooling methods		4	<input checked="" type="radio"/> 2
<input checked="" type="radio"/> In	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					
<input checked="" type="radio"/> In	N/O	12. Returned and re-service of food			2
In		13. Food: unadulterated, no spoilage, no contamination		<input checked="" type="radio"/> 4	2
In	N/O	14. Food contact surfaces: clean and sanitized		4	<input checked="" type="radio"/> 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					
<input checked="" type="radio"/> In		21. Hot and cold water available		4	2
		Water Temperature >120°F			
LIQUID WASTE DISPOSAL					
In		22. Sewage and wastewater properly disposed		4	<input checked="" type="radio"/> 2
VERMIN					
In		23. No rodents, insects, birds, or animals		<input checked="" type="radio"/> 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		<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		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		<input type="radio"/>
54. Voluntary condemnation		
55. Impound		



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Snow & Crab	DATE 8/10/2020	PERMIT # PR0074667
------------------------------	-------------------	-----------------------

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

Inspector Comments: At the time of inspection the handwash sink in the front area did not have paper towels and soap in permanently installed dispensers and was blocked by utensils and a drain line from a shaved ice machine. The kitchen handwash sink did not have hot water or paper towels available. Provide that hot water is restored to the kitchen handwash sink and that soap and paper towels are always available from permanently installed dispensers and that handwash sinks are not blocked.

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))

9. PROPER COOLING METHODS

POINTS

2

Inspector Comments: Observed a large unapproved, re-used container of sauce directly on the floor at 108F. Employee stated it had been prepared about 30 minutes previously and was cooling and indicated it would remain there throughout the day for use. Employee was directed to discontinue storing food containers directly on the floor and to properly cool food. 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.

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

13. FOOD: UNADULTERATED, NO SPOILAGE, NO CONTAMINATION



POINTS

4

Inspector Comments: Observed the following:

1. Carrots covered in mold in the refrigerator.
2. A leaking plastic bag with raw lobster inside the same container as cooked crab legs.
3. Open package of sausages completely sunk inside the food of another container.
4. An open leaking bag of raw chicken sunken into a container of raw seafood.
5. Rice from the previous day left in the rice cooker at 85F being re-heated for use.

All food was ordered disposed of due to spoilage and cross contamination.

All food shall be manufactured, produced, prepared, compounded, packed, stored, transported, kept for sale, and served so as to be pure, free from adulteration and spoilage and cross contamination. Operator was given stickers, a self inspection guide and other educational material to ensure food is stored properly.

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

POINTS

2

Inspector Comments: Observed the following:

1. All three compartments at the three compartment sink and both drain trays covered in soiled dishes. Employee was attempting to wash dishes from a small container filled with soiled soapy water.
2. No sanitizer test strips were available and no sanitizer was set up to sanitize food contact surfaces.
3. There was excessive mold buildup observed in the ice machine.
4. Soiled dishes were also piled directly on the floor.
5. In use tongs were observed in direct contact with excessively soiled side of cooking equipment. Store in use utensils in a sanitary manner.

All food contact surfaces, including inside the ice machine shall be properly washed, rinsed, sanitized, and air dried. Wash water shall be maintained at a minimum of 100°F to facilitate proper washing of food contact surfaces. Food contact surfaces shall be properly sanitized using one of the following methods: 100ppm chlorine for 30 seconds; 200ppm quaternary ammonia for 60 seconds; or 25ppm iodine for 60 seconds. Provide proper testing strips for the sanitizer and maintain food contact surfaces clean and sanitized. Stickers and educational material on proper ware washing and sanitizing was provided to the operator.

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)



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Snow & Crab	DATE 8/10/2020	PERMIT # PR0074667
------------------------------	-------------------	-----------------------

22. SEWAGE AND WASTEWATER PROPERLY DISPOSED

POINTS

2

Inspector Comments: Observed that the kitchen floor was flooded with water upon arrival at the facility. Water appears to have intruded through the walls and into the restroom as well. Employee removed a blockage from the floor drain to the floor sink and the water began draining properly. Observed that the mop sink was completely blocked and unable to be accessed. All liquid waste must drain to an approved fully functioning sewage disposal system. Maintain floor drains free of debris and operating properly. Clean and sanitize the floors throughout the facility. Unblock the mop sink and properly dispose of soiled mop water into the approved sewage system.

Violation Description: A facility must have an approved and properly functioning plumbing system at all times. All liquid waste must drain to an approved, fully functioning sewage disposal system. Fully functional restrooms must be provided for employee use during hours of operation. (114197, 114250)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: Observed rodent droppings on top of containers of grease in the dry storage area and under the dry storage shelves. Observed that the weather stripping at the bottom of the delivery door was completely deteriorated leaving large gaps that would allow for the entrance of vermin. Inspector was unable to determine if the rodent droppings were fresh due to the excessive buildup of flooded water, grease and food debris throughout the facility. Facility is ordered closed. You must obtain service from a licensed pest control company and eliminate rodents from the facility. Clean and sanitize all areas evidence of vermin are found and eliminate the gap at the back door. Proof of licensed pest control and that the rodents have been eliminated will be required prior to a reinspection and re-opening of the facility.

Remove the fly swatter from the facility and provide approved fly lights for pest control. Fly swatters are not approved.

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

All food preparation and food and equipment storage areas shall be maintained free of rodents and insects.

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

0

Inspector Comments: See violation #23

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: Observed the following:

1. A container of raw eggs directly on top of produce in the reach in refrigerator.

2. A container of sauce sitting directly on the unclean kitchen floor.

3. Boxes of raw seafood in sealed packages in a large quantity of raw meat juices and other liquid buildup at the bottom of the freezer. Operator was directed to remove the packaging from the boxes, sanitize the packaging and return it to the freezer once the liquid buildup has been clean.

All food shall be stored, prepared, displayed or held so that it is protected from contamination. Food containers shall be stored at least 6" off the floor in an approved manner. Spills and buildup shall be cleaned up promptly so as not to contaminate other food items. Raw foods shall be stored below and away from ready to eat foods. Operator was provided stickers and educational material on proper food storage.

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))



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Snow & Crab	DATE 8/10/2020	PERMIT # PR0074667
------------------------------	-------------------	-----------------------

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

Inspector Comments: Observed that there is not adequate comfort air in the kitchen area and facility had fans set up throughout the facility to try and facilitate air flow. Provide adequate comfort air in the kitchen. Contact a licensed air conditioning company to provide comfort air to employees. Comfort air in the front area seemed adequate at the time of inspection. Repair the faucet to the food prep sink so that the water can be turned off. Observed constantly running. Observed large white buckets that had once contained garlic being used to store sauce and other food items. Containers shall not be re-used. Provide proper, food grade containers for all food storage. Repair the loose lid on the ice machine. Properly plumb the drain line for the ice shaver to a floor sink and discontinue draining into the handwash sink. Provide adequate dry storage racks. Observed that the facility only had 15 linear feet of back up dry storage racks, and clean utensils were being stored on soiled milk crates. Discontinue using milk crates for storage. Maintain equipment in good repair and 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)

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

POINTS

1

Inspector Comments: Observed excess grease, food and liquid waste buildup throughout the facility. Clean the buildup from inside and outside of all refrigeration and freezer units, around and between the cooking equipment, all shelves and prep tables, all storage racks and sinks. Maintain 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)

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

0

Inspector Comments: Food handler cards were not available at the time of inspection. All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate within one week of commencing work. Food Handler Certificates for all food employees shall be onsite or otherwise made available for inspection. Visit our website to obtain Riverside County Food Handler Cards. <https://rivcoeh.org/OurServices/Foods/FoodHandlerCertification>

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)

53. PERMIT SUSPENDED / REVOKED

POINTS

0

Inspector Comments: Facility failed their routine inspection and scored an 80=B and was ordered closed due to evidence of rodents in the form of droppings in the facility. Refer to #23 above. A reinspection has been scheduled for 8/18/2020. Ensure that all violations are corrected by this date to be re-scored and re-opened. Call 760-320-1048 if corrected sooner.

Violation Description: If an imminent health hazard is observed, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114405, 114409)

56. COVID 19 - FOLLOWING STATE OF CALIFORNIA GUIDELINES

POINTS

0

Inspector Comments: Observed employee preparing food without a mask on. Employee was asked if they had a mask and they put one on. Visit our website for links to state guidance on operating during COVID 19. <https://rivcoeh.org/OurServices/Coronavirus>

Overall Inspection Comments

A routine inspection was conducted with a complaint investigation by inspector C. Shay. Complainant alleges that facility does not have air conditioning. Observed that there is not adequate comfort air in the kitchen area and facility had fans set up throughout the facility to try and facilitate air flow. Provide adequate comfort air in the kitchen. Contact a licensed air conditioning company to provide comfort air to employees as indicated in #34 above. Facility failed their routine inspection and scored an 80=B and was ordered closed due to evidence of rodents in the form of droppings in the facility. Refer to #23 above. A reinspection has been scheduled for 8/18/2020. Ensure that all violations are corrected by this date to be re-scored and re-opened. Call 760-320-1048 if corrected sooner.



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Snow & Crab	DATE 8/10/2020	PERMIT # PR0074667
------------------------------	-------------------	-----------------------

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.

Email to Michael Nguyen
Person in Charge

08/10/2020

Carolinn Shay
Environmental Health Specialist

08/10/2020

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."

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