



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME KILLARNEY'S PUB & GRILL				DATE 9/4/2019	TIME IN 10:45 AM	TIME OUT 1:15 PM
ADDRESS 32475 Temecula Pkwy G-101, TEMECULA, CA 92592				FACILITY DESCRIPTION Not Applicable		
PERMIT HOLDER Firkin Cheers, Inc.				EMAIL dickie@killameys.com		Major Violations 3
PERMIT # PR0008732	EXPIRATION DATE 02/28/2020	SERVICE Routine inspection	REINSPECTION DATE Next Routine	FACILITY PHONE # (951)302-8338	PE 3621	DISTRICT 0041
					INSPECTOR NAME Philip Sinclair	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			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	7. Proper hot and cold holding temperatures	+	4	2
In	N/O	8. Time as a public health control; procedures and records		4	2
In	N/O	9. Proper cooling methods		4	2
In	N/O	10. Proper cooking time and temperature		4	2
In	N/O	11. Proper reheating procedures for hot holding	+	4	2
PROTECTION FROM CONTAMINATION					
In	N/O	12. Returned and re-service of food			2
In		13. Food: unadulterated, no spoilage, no contamination		4	2
In	N/O	14. Food contact surfaces: clean and sanitized		4	2
QA 200ppm; Auto DW 50ppm Cl / Knowledge verified					

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
In		15. Food obtained from approved sources		4	2
In	N/O	16. Compliance with shell stock tags, condition, display			2
In	N/O	17. Compliance with Gulf Oyster regulations			2
CONFORMANCE WITH APPROVED PROCEDURES					
In	N/A	18. Compliance with variance, specialized process, and HACCP plan			2
CONSUMER ADVISORY					
In	N/A	19. Written disclosure and reminder statements provided for raw or undercooked foods			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS					
In	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	2
Water Temperature 123.2F at 3-compartment sink faucet*F					
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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1. FOOD SAFETY CERTIFICATION

POINTS
2

Inspector Comments: Observed no food manager certificate available at time of inspection. This is a REPEAT violation. Ensure that at least 1 employee within the facility has enrolled in a valid food manager certification course by 09/11/2019 and email confirmation to psinclair@rivco.org by re-inspection date or provide proof at time of re-inspection.

Violation Description: Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. Food safety certificate must be maintained at the food facility and made available for inspection. (113947.1 - 113947.5)

5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY **⚠ CRITICAL ⚠**

POINTS
4

Inspector Comments: This is a MAJOR violation.

- Observed an employee dawn gloves in the back preparation area without washing hands at an approved hand sink.
- Observed same employee wash hands with cold water at the preparation area hand sink as the hot water must be turned on at the valve.

Ensure all employees are properly trained on hand washing procedure and all instances when hand washing is required. Hand washing informational bulletin emailed at time of inspection.

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 in the bar area blocked by chemical spray bottles and other cleaning supplies. Ensure that hand sinks are used only for hand washing and are always accessible. 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 the following items inside the cold drawers below the flat grill/char grill:

- Patties between 46F and 53F
- Corned beef at 49F
- Chicken at 51F

All items were voluntarily discarded at time of inspection. All other items placed inside unit within last hour or within temperature allowed to be relocated to the walk in cooler. IMPOUND tag placed. Tag cannot be removed unless by a member of this Department. Re-inspection set for 1 week (09/11/2019) to verify repair of unit. Contact Philip Sinclair at (951) 461-0284 for any questions.

Maintain all potentially hazardous foods at or above 135F or at or below 41F at all times.

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)



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11. PROPER REHEATING PROCEDURES FOR HOT HOLDING **⚠ CRITICAL ⚠**

POINTS
4

Inspector Comments: This is a MAJOR violation. Observed the following items inside the hot holding section of the Alto-Sham unit:

- Whiskey sauce at 92F
- 2 containers of ground beef at 111F and 116F
- Corned beef at 129F
- Cheese sauce at 111F
- 3 containers of mashed potatoes at 106F to 113F

Employee stated that all items were reheated on the stove top prior to being placed inside the hot holding unit within last 45 minutes. Allowed all items to be reheated to 165F on stove top at time of inspection and hot held at 135F or above. Ensure that all food items are properly reheated to 165F prior to being hot held at 135F or above at all times.

Violation Description: Any potentially hazardous food cooked, cooled, and subsequently reheated for hot holding shall be rapidly reheated to a temperature of 165°F for 15 seconds. (114014, 114016)

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

POINTS
2

Inspector Comments: Observed soiled, used gloves placed the cutting board at the prep line. Ensure that when gloves are removed that they are promptly placed in the refuse as to not contaminate other food contact surfaces. Employee was directed to clean/sanitize the prep line cutting board prior to next use.

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)

21. HOT AND COLD WATER AVAILABLE

POINTS
2

Inspector Comments:

- Handwashing sinks must provide warm water of at least 100°F. Observed the hand sink in the back preparation area with no hot water available unless turned on by valve under the sink and the knob at the faucet is non-functional.
- Observed the basin draining slowly to the back hand sink. Repair or replace drain pipe attached to the basin in approved manner to ensure that drain functions as intended.

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)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS
2

Inspector Comments:

- Observed a dented can of nacho cheese sauce on the canned good rack. Remove any dented cans from service as to prevent potential contamination. Ensure that employees are trained on dented product removal.
- Observed open bulk packages of confectioners sugar on back dry storage shelves. Provide commercial grade container with tight fitting lid and labeled as to the contents once open as to be protected from contamination.
- Observed several containers of food inside the reach in coolers throughout the facility uncovered. Provide approved covers to all food inserts inside facility as to be protected from contamination.
- Observed a cup used as a scoop inside the bulk rice container. Provide approved scoop with a handle and maintain up/away from product as to be protected from contamination.
- Observed the ice scoop submerged inside the ice maker where ice may fall on top of the scoop. Provide empty, sanitized container to store scoop when not in use as to be protected from contamination.

Violation Description: All food shall be separated and protected from contamination. (113984, 113986, 114060, 114067(a, d, e), 114069(a, d), 114073, 114077, 114089.1(c), 114143(c))



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34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS
1

Inspector Comments:

- Observed several coasters stacked upon one another to stabilize 1 of the legs to the preparation. Remove all coasters from under the leg and repair/replace prep table in approved manner.
- Observed racks below the prep line covered in aluminum foil soiled to the point where the foil has fused with the table. Remove all aluminum foil from parts of equipment; clean and maintain items in approved manner.
- Observed plexiglass splash guard near prep line area jagged, accumulating debris. Replace plexiglass splash guard as to be smooth and easily cleanable.
- Remove the unapproved yellow duct tape around the perimeter of the bar ice bin lid. All surfaces should be smooth and easily cleanable.
- Replace any damaged, torn door gasket on the reach in coolers so that these units properly seal to maintain the proper temperature.
- Observed water pooling inside the Everest refrigeration reach in cooler at the back storage area. Unit may be in need of repair to eliminate the leak.
- Provide approved and legal 1" air gaps between drain lines and floor sinks where needed inside facility. Observed drain lines extending into floor sinks below the floor grade when line should end 1" above the floor grade.
- Observed the right handle to the Everest refrigeration broken. Repair handle in approved manner.
- Observed the caulking to the splash guard between the prep sink and canned good rack deteriorating. Replace with approved sealant.
- Observed a domestic food processor, blender and rice cooker on back storage shelving. Remove these from the facility and ensure that all equipment inside facility is commercially listed.

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: Clean and maintain the following:

- Fan guards and condenser boxes inside both walk in coolers
- Behind handles and inside cabinets to fryers
- Wire rack shelving units throughout facility
- Canned goods rack
- Dish sprayer at automatic dishwasher
- Door gaskets to reach in units
- Bar boots in bar area
- Fan guards inside Everest reach in cooler
- Ice deflector shield inside ice maker
- Air curtain louvers above back door
- Wall behind the hot water heater
- Wall mounted potato slicer over preparation sink
- Table mounted can opener
- Cook line equipment sides and casters
- Salamander unit to remove grease particulate
- Splash guards to sinks throughout
- 3 Vent covers over the preparation line

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: Observed the light cover missing above the walk in cooler and a burnt out bulb under the exhaust hood. Replace burnt out bulb and provide approved light shield to lights as to prevent potential contamination.

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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40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS
0

Inspector Comments: NOTE: Observed wiping cloths on the cutting board to the prep line and across 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))

42. REFUSE PROPERLY DISPOSED: FACILITIES MAINTAINED

POINTS
0

Inspector Comments: NOTE: The premises of each food facility shall be kept clean and free of litter and rubbish. Observed the ground inside the refuse area full of debris. Clean and maintain the refuse area to prevent vermin entry and harborage.

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

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS
1

Inspector Comments:

- Observed mops stored inside the mop bucket inside the mop basin. Store mops off the ground in approved wall mounted mop hanger with the mop heads down to promote rapid drying and protect the handle from contamination.
- Observed personal items (empty beverage containers, cell phones, charger) in food contact areas. Store personal items in designated personal item storage area away from equipment/utensils 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)

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

POINTS
1

Inspector Comments:

- Observed several small holes in the wall panels around the facility as well as gaps around outlets. Eliminate all holes in the wall panels and around outlets in approved manner.
- Observed the base coving from the commercial sheet vinyl missing behind the Hobart mixer. Repair or replace commercial sheet vinyl base coving in approved manner.
- Observed sealant between the wall behind the cook line equipment and base cove tiles deteriorating. Replace with approved sealant to prevent vermin entry and harborage.
- Observed the commercial sheet vinyl below the hot water deteriorating. Replace with approved materials. Observed no hot water stand present at time of inspection. Will research and advise. Further directives may be forthcoming.
- Observed tile grout depleted near the floor drain near the center of the cook line. Replenish the tile grout in any area where it has eroded.

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)

54. VOLUNTARY CONDEMNATION

POINTS
0

Inspector Comments: See violation #7 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.

55. IMPOUND

POINTS
0

Inspector Comments: See violation #7 for details

Violation Description: Use impounded equipment or food may result in legal action. Removal of the impound tag is an interference with the performance of an Enforcement Officer's duties and an unlawful act per California Health and Safety Code, Section 114393.



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Overall Inspection Comments

This is a joint inspection by J. Van Stockum and P. Sinclair.

At this time, this facility has failed to meet the minimum standards of the California Health and Safety Code (C= 74). "A" card removed. "C" card posted. Removal will result in citation and/or further legal action. A re-inspection will be set for one week (09/11/2019). Ensure violations listed on this report are corrected by this date 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

Kevin Wilhelm
Person in Charge
09/04/2019

Philip Sinclair
Environmental Health Specialist
09/04/2019

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

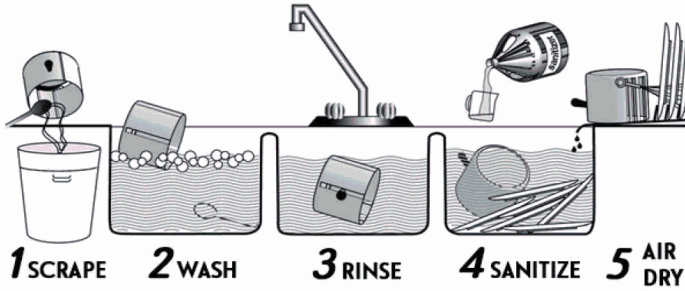
Cooked Food

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

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 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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