



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

FOOD ESTABLISHMENT INSPECTION FORM

|  |                               |                               |                                |  |            |                     |                                  |                       |  |
|--|-------------------------------|-------------------------------|--------------------------------|--|------------|---------------------|----------------------------------|-----------------------|--|
| FACILITY NAME<br><b>DESERT HOT SPRINGS SPA</b>         |                               |                               |                                | DATE<br>10/19/2021                     |            | TIME IN<br>10:30 AM |                                  | TIME OUT<br>11:15 AM  |  |
| ADDRESS<br>10805 PALM DR, Desert Hot Springs, CA 92240 |                               |                               |                                | FACILITY DESCRIPTION<br>Not Applicable |            |                     |                                  |                       |  |
| PERMIT HOLDER<br>DESERT HOT SPRINGS INVESTORS          |                               |                               |                                | EMAIL<br>kbradley@miraclesprings.com   |            |                     |                                  | Major Violations<br>1 |  |
| PERMIT #<br>PR0003552                                  | EXPIRATION DATE<br>07/31/2023 | SERVICE<br>Routine inspection | REINSPECTION DATE<br>2/19/2022 | FACILITY PHONE #<br>(619)329-6495      | PE<br>3621 | DISTRICT<br>0023    | INSPECTOR NAME<br>Shakeya Rhodes | Points Deducted<br>17 |  |

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<br>ServSafe- Thomas Moen 9/21/2026   |     |     | 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      |     |   |     |     |     |
| <input checked="" type="radio"/> In    | N/O | 5. Hands clean and properly washed; gloves used properly  |     | 4   | 2   |
| <input checked="" type="radio"/> In    |     | 6. Adequate handwashing facilities supplied and accessible  |     |     | 2   |
| TIME AND TEMPERATURE RELATIONSHIPS     |     |   |     |     |     |
| <input checked="" type="radio"/> In    | N/O | 7. Proper hot and cold holding temperatures   |     | 4   | 2   |
| <input checked="" type="radio"/> In    | N/O | 8. Time as a public health control; procedures and records  |     | 4   | 2   |
| <input checked="" type="radio"/> In    | N/O | 9. Proper cooling methods   |     | 4   | 2   |
| <input checked="" type="radio"/> In    | N/O | 10. Proper cooking time and temperature   |     | 4   | 2   |
| <input checked="" type="radio"/> In    | 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   |
| <input checked="" type="radio"/> In    |     | 13. Food: unadulterated, no spoilage, no contamination  |     | 4   | 2   |
| <input checked="" type="radio"/> In    | N/O | 14. Food contact surfaces: clean and sanitized<br>100ppm chlorine at mechanical dishwasher / not set up |     | 4   | 2   |

| FOOD FROM APPROVED SOURCES             |     |  | COS | MAJ | OUT |
|--|-----|--|-----|-----|-----|
| <input checked="" type="radio"/> In    |     | 15. Food obtained from approved sources  |     | 4   | 2   |
| <input checked="" type="radio"/> In    | N/O | 16. Compliance with shell stock tags, condition, display   |     |     | 2   |
| <input checked="" type="radio"/> In    | N/O | 17. Compliance with Gulf Oyster regulations  |     |     | 2   |
| CONFORMANCE WITH APPROVED PROCEDURES   |     |  |     |     |     |
| <input checked="" type="radio"/> In    | N/A | 18. Compliance with variance, specialized process, and HACCP plan                                  |     |     | 2   |
| CONSUMER ADVISORY                      |     |  |     |     |     |
| <input checked="" type="radio"/> In    | N/A | 19. Written disclosure and reminder statements provided for raw or undercooked foods               |     |     | 1   |
| SCHOOL AND HEALTHCARE PROHIBITED FOODS |     |  |     |     |     |
| <input checked="" type="radio"/> In    | 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<br>Water Temperature Water Temperature 125F at 3-compartment sink |     | 4   | 2   |
| LIQUID WASTE DISPOSAL                  |     |  |     |     |     |
| <input checked="" type="radio"/> In    |     | 22. Sewage and wastewater properly disposed  |     | 4   | 2   |
| VERMIN                                 |     |  |     |     |     |
| <input checked="" type="radio"/> In    |     | 23. No rodents, insects, birds, or animals   |     | 4   | 2   |
| <input checked="" type="radio"/> 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                                   |  | 1   |
| 54. Voluntary condemnation                                       |  |     |
| 55. Impound  |  |     |



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23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

⚠ CRITICAL ⚠

POINTS

4

**Inspector Comments:** Observed fresh and dry rodent droppings directly on top of cases of margarita mix and on floors throughout rear dry storage room and below sink at the bar. Eliminate rodents and rodent droppings from facility.

**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:** Observed the following:

- 1) Gap around electrical outlet in ceiling of rear dry storage room.
- 2) Hole in bottom portion of wall at left side of rear exit door.
- 3) Loose FRP wall and base cove tiles near "F16" cooler at rear storage room.
- 4) 1 rodent snap-trap stored on flooring below food products at rear dry storage room. Discontinue using snap-traps in areas where food could potentially be contaminated.

Repair all damaged walls and ceilings to prevent vermin entry and harborage.

**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) 2 raw plastic wrapped steaks stored above a container of diced tomatoes inside bottom portion of cold-top cooler. Properly store all raw meat products below ready-to-eat to prevent cross-contamination.
- 2) 1 dented can stored at rear dry storage room. Properly store all damaged goods separately for return or disposal.
- 3) An opened box of raisins stored on shelving at rear dry storage room. Properly transfer open food containers to approved storage containers with a tight-fitting lid to prevent contamination.
- 4) A filled water pitcher stored on drainboard of handwashing sink at front counter. Discontinue storing food items at handwashing sink.
- 5) A bowl of pooled eggs stored above a container of cooked bacon inside refrigerator near 3-compartment sink. Properly store pooled eggs below ready-to-eat foods to prevent cross 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))

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

**Inspector Comments:** Observed the following:

- 1) Torn gaskets on refrigerated drawers at south end of front cook line.
- 2) Broken/missing handle on top drawer of warmer near front counter.
- 3) Fryer stored less than 6 inches from edge of hood vent. Provide a 6 inch ventilation overhang above all cooking equipment to prevent a possible fire hazard.
- 4) Worn/missing lacquer on muller stored near sink at the bar.

Replace/repair damaged equipment.

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



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

POINTS

1

**Inspector Comments:** Observed the following:

- 1) Unclean inner surfaces of soda gun at the bar.
- 2) Food debris on table-top can opener at food preparation table near walk-in cooler.

Maintain equipment 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)

37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE

POINTS

1

**Inspector Comments:** Observed the following:

- 1) Multiple multi-use utensils stored in water measured at 75.4F at front cook line. Ensure multi-use utensils are stored in hot water of 135F or above or stored without water.
- 2) Pair of tongs hung on door handle of fryer at front cook line. Discontinue storing tongs on handles to prevent possible contamination.

**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:** Observed nonfunctional light fixtures and missing light covers near rear cook line and preparation area. Repair nonfunctional light fixtures and provide light covers to prevent contamination of food items and provide adequate light to food preparation areas.

**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)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

1

**Inspector Comments:** Observed the following:

- 1) Sanitizer solution measured between 0-100ppm quaternary ammonia at front cook line.
- 2) Multiple wiping cloths stored on cutting board and above 2-door cooler at front cook line. Properly store all wiping cloths inside bucket with sanitizer solution of approved concentration (200ppm quaternary ammonia and 100ppm chlorine).

**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))



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41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

POINTS

1

**Inspector Comments:** Observed the following:

- 1) Disconnected/broken pipes draining water onto the ground below shelving at rear dry storage room. Repair piping to ensure cooler drains into floor sink.
- 2) Missing air gap between pipe and rim of floor sink at waitress station. Provide an air gap of at least 1 inch between pipes and rim of floor sinks to prevent contamination of pipes in the event of a sewage backup.
- 3) Leaking pipe below sink at bar. Repair leaking pipe.

**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)

42. REFUSE PROPERLY DISPOSED: FACILITIES MAINTAINED

POINTS

1

**Inspector Comments:** Observed trash bin lids open. Maintain trash bin lids closed when not in use.

**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 the following:

- 1) A cellphone and wallet stored on top of microwave at waitress station.
- 2) A water bottle stored on countertop at front cook line.

Properly store all personal items away from food and food equipment to prevent possible 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 the following:

- 1) Missing grout between floor tiles near rear cook line. Replace missing grout to ensure proper cleaning of floors.
- 2) Broken floor tiles below cook line and below ice machine near rear exit door. Repair damaged tiles.

**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)

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

1

**Inspector Comments:** Observed 1 unapproved food handler card. Ensure all employees obtain a valid Riverside County food handler card.

**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)



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53. PERMIT SUSPENDED / REVOKED

POINTS

0

**Inspector Comments:** Permit revoked due to vermin infestation.

**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)

Overall Inspection Comments

This facility has failed to meet the minimum requirements of the California Health and Safety Code (83 = B). Due to on-going non-compliance and failed inspections, the permit has been revoked and facility has been closed. All violations listed on this report must be corrected and a new permit must be purchased prior to re-opening of facility. "Facility Closed" sign posted. "A" card removed. "Facility Closed" sign must remain posted until removed by an employee of this Department. Contact Shakeya Rhodes with any questions (760) 320-1048.

**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](http://www.rivcoeh.org).

Signature

Signature not captured due to  
COVID 19 pandemic.

David Nunn  
Person in Charge  
10/19/2021

Shakeya Rhodes  
Environmental Health Specialist  
10/19/2021



## 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

|                                |                                |                                |                                |                                |                                |                                |                                |
|--------------------------------|--------------------------------|--------------------------------|--------------------------------|--------------------------------|--------------------------------|--------------------------------|--------------------------------|
|                                |                                |                                |                                |                                |                                |                                |                                |
| <b>135°F</b><br>for 15 seconds | <b>145°F</b><br>for 15 seconds | <b>145°F</b><br>for 15 seconds | <b>145°F</b><br>for 15 seconds | <b>155°F</b><br>for 15 seconds | <b>155°F</b><br>for 15 seconds | <b>165°F</b><br>for 15 seconds | <b>165°F</b><br>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