



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Aloha Pizza				DATE 4/13/2022		TIME IN 12:00 PM		TIME OUT 2:30 PM	
ADDRESS 755 W Blaine St, Riverside, CA 92507				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER JTS & J, LLC				EMAIL Morganmbd@yahoo.com				Major Violations 1	
PERMIT # PR0059197	EXPIRATION DATE 02/28/2023	SERVICE Routine inspection	REINSPECTION DATE 4/20/2022	FACILITY PHONE # (951)788-8830	PE 3621	DISTRICT 0007	INSPECTOR NAME Jillian Van Stockum	Points Deducted 15	

The conditions listed below correspond to violations of the California Health and Safety Code and/or Riverside County Ordinances and must be corrected as indicated by the enforcement officer. The Department of Environmental Health appreciates your cooperation.

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge determined by Riverside County Ordinance 640.

Major / Minor Violations: Major Violations are those that pose an imminent risk to public health and warrant immediate closure of the food facility or immediate correction. Minor Violations are those violations that do not pose an imminent public health risk, but do warrant correction.

GRADE REPRESENTS THE FOLLOWING RANGES: A = 100-90 Passed inspection / meets minimum health standards. B = 89-80 Did not pass inspection / does not meet minimum health standards. C = 79-0 Failed inspection / conditions exist which may pose a potential or actual threat to public health and safety. The facility is required to display a grade card in a conspicuous place selected by the Enforcement Officer. The grade card shall not be concealed and can only be removed or relocated by the Enforcement Officer per County Ordinance 492 / County Code Section 8.40.020

B
SCORE 85

☒ 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 Timothy Eugene Morgan - exp. 01/26/2027			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					
In	N/O	N/A	7. Proper hot and cold holding temperatures	4	<input checked="" type="radio"/> 2
In	N/O	<input checked="" type="radio"/> N/A	8. Time as a public health control; procedures and records	4	2
In	<input checked="" type="radio"/> N/O	N/A	9. Proper cooling methods	4	2
In	<input checked="" type="radio"/> N/O	N/A	10. Proper cooking time and temperature	4	2
<input checked="" type="radio"/> In	N/O	N/A	11. Proper reheating procedures for hot holding	4	
PROTECTION FROM CONTAMINATION					
In	N/O	<input checked="" type="radio"/> N/A	12. Returned and re-service of food		2
<input checked="" type="radio"/> In		13. Food: unadulterated, no spoilage, no contamination		4	2
In	N/O	N/A	14. Food contact surfaces: clean and sanitized	<input checked="" type="radio"/> +	<input checked="" type="radio"/> 4

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<input checked="" type="radio"/> In		15. Food obtained from approved sources		4	2
In	N/O	<input checked="" type="radio"/> N/A	16. Compliance with shell stock tags, condition, display		2
In	N/O	<input checked="" type="radio"/> N/A	17. Compliance with Gulf Oyster regulations		2
CONFORMANCE WITH APPROVED PROCEDURES					
In	<input checked="" type="radio"/> N/A	18. Compliance with variance, specialized process, and HACCP plan			2
CONSUMER ADVISORY					
In	<input checked="" type="radio"/> N/A	19. Written disclosure and reminder statements provided for raw or undercooked foods			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS					
In	<input checked="" type="radio"/> N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered		4	2
WATER / HOT WATER					
In		21. Hot and cold water available	<input checked="" type="radio"/> +	4	<input checked="" type="radio"/> 2
		Water Temperature above 120 F°F			
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	<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	<input checked="" type="radio"/> 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	<input checked="" type="radio"/> 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	<input checked="" type="radio"/> 1
49. Food Handler certifications available, current, and complete	<input checked="" type="radio"/> 1
50. Grade card and signs posted, visible	<input checked="" type="radio"/> 1
COMPLIANCE AND ENFORCEMENT	
51. Plans approved / submitted	
52. Permit available / current	
53. Permit suspended / revoked	
54. Voluntary condemnation	<input checked="" type="radio"/> 1
55. Impound	



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7. PROPER HOT & COLD HOLDING TEMPERATURES

POINTS

2

Inspector Comments:

Observed internal temperatures of potentially hazardous foods in the 3-door cold-top prep cooler at the pizza line to measure 46 - 49 F. The person in charge (PIC) advised several foods had been placed in the unit 2 hours prior while other foods had been placed in the unit the day prior. All foods held in the unit greater than 4 hours were voluntarily discarded (see violation 54). All foods placed in the unit 2 hours prior were relocated into the walk-in cooler. Ensure all cold-held foods are maintained at or below 41 F. Ensure employees regularly verify display thermometer readings and verify internal temperatures of foods held inside all cooler units. The PIC turned the cooler temperature down, advising the controls had been adjusted improperly, and the temperature of the cooler was observed to be dropping at the conclusion of the inspection. Ensure the unit holds internal food temperatures at or below 41 F prior to resuming use of the unit.

Violation Description: Potentially hazardous food shall be held at or below 41°F / 45°F or at or above 135°F. Potentially hazardous food removed from proper holding temperature during preparation must be returned to proper temperature within 2 hours. Potentially hazardous food shall be received at proper temperature without evidence of temperature abuse. (113996, 113998, 114037)

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments:

1) Observed the following regarding unapproved warewashing practices:
a) active warewashing at the rear 3-compartment sink with soapy wash water measuring 94 F and sanitizer solution measuring less than 25 ppm chlorine

b) the bar 3-compartment warewash station set up with two basins of soapy wash water measuring 95 F. Upon inquiry, the PIC advised the facility uses the powdered "Beer Clean" for both basins, no sanitizer solution is used for the glasses washed at the bar.

c) the facility to be actively using an unapproved laundry bleach for sanitizing. The PIC was able to provide an approved chlorine bleach and drained all basins and buckets with the unapproved chemical. Ensure employees only use the approved chlorine for sanitizing food-contact surfaces.

Immediately discontinue these practices. Handwash multi-use utensils in the following manner:

- wash fully submerged in warm soapy water (minimum 100°F at dish level)
- rinse fully submerged in clear water
- fully submerge in a warm final sanitizing solution of 100 ppm chlorine for a minimum of 30 seconds
- allow utensils to air dry

Ensure all affected equipment and utensils are properly washed, rinsed, and sanitized.

2) Observed the 3-compartment warewash sink to be in disrepair, the basin dividers to be gapping from the basins with deteriorated silicone securing the dividers, resulting in a consistent flow of liquids between the sink basins. Immediately repair/replace the 3-compartment sink in an approved, permanent manner to ensure each basin is fully separated and water-tight. Each basin must be capable of being filled with the applicable aqueous solutions (i.e. warm soapy water, clear rinse water, sanitizer solution) without cross contamination between solutions.

*NOTE: This repair must be complete prior to the follow up inspection, scheduled for 04/20/2022.

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:

Upon arrival to the facility, the maximum water temperature was observed to oscillate between 85 - 108 F, stabilizing between 101 - 108 F after several minutes of continuous running. The PIC advised the tankless water heater has occasionally been found to provide water below the required 120 F and will need to be rebooted. The PIC rebooted the water heater at the conclusion of the inspection, providing a water temperature measuring 125 F. Ensure the water heater is repaired/serviced in an approved manner to ensure hot water (minimum 120 F) is provided at all times during operation.

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)



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28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

Inspector Comments:

1) Observed soiled dishes stored in the designated food preparation sink as well as cleaning items (i.e. scrubber pads, soiled wiping cloths, etc.) stored hanging on the splash guard between the food preparation sink and warewash station, the PIC advised the sink is used solely as a pre-rinse station for soiled dishes prior to warewashing. Upon inquiry, the PIC stated produce is removed from the shipment boxes and immediately cut for preparation unless visible contaminants are observed. Immediately discontinue these practices. All raw, whole produce shall be washed prior to preparation. Ensure the food preparation sink is used for food preparation practices only (i.e. straining canned foods, washing produce, etc.). Education was provided regarding the importance of maintaining food preparation and warewashing in their designated stations. The dangers of cross contamination were discussed.

*NOTE: This is a repeat violation.

2) Observed a chemical spray bottle stored hung on an equipment shelf next to packaged foods and an employee to relocate it to be stored on a food preparation table. Relocate all chemicals to an approved location separate and below from food and equipment storage and prep areas as well as handwash stations to prevent potential 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:

1) Observed duct tape lining the inner surface of the ice-machine door. Duct tape is not an approved repair method. Remove duct tape and make the necessary repairs in an approved manner to provide equipment surfaces which are smooth, non-absorbent, durable, and easily cleanable.

2) Observed the cooler door gaskets of the reach-in units throughout the facility to be misaligned, popped out from the corners of the doors and trapping food debris. Ensure the gaskets are properly installed and maintained free from accumulation.

3) Observed the middle door handle of the right-side beer keg cooler to be broken, creating jagged, difficult to clean crevices. Make the necessary repairs in an approved manner to provide an approved surface which is smooth, durable, nonabsorbent, and easily cleanable.

4) Observed unapproved latex gloves in use for food preparation throughout the facility. Ensure all latex gloves are removed from the facility and non-latex alternatives (e.g. nylon, vinyl, etc.) are obtained.

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 accumulated buildup and debris on the fan guards in the walk-in cooler as well as accumulated buildup of grease, dust, and debris throughout the components of the ventilation hood located above the pizza oven and cooks' line equipment. All equipment and utensils shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris. Ensure all components of the ventilation system are maintained clean and free of accumulation of grease, dust, dirt, food residues, and other debris to ensure proper ventilation.

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

0

Inspector Comments:

NOTE: Observed excessive storage of miscellaneous items on top of the walk-in cooler. Discontinue this practice. Ensure the top of the walk-in cooler is maintained accessible and free from storage.

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)



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40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

1

Inspector Comments:

Observed soiled, damp multi-use wiping cloths stored on the prep tables and equipment as well as used to line equipment surfaces throughout the facility. Store wiping cloths fully submerged in an approved sanitizer solution (e.g., 100 ppm chlorine) between uses, or provide a clean cloth for each use. Do not line with any materials that are not easily cleanable. If desired, replace these unacceptable materials with durable, smooth, non-absorbent material (like fiberglass reinforced plastic or a cutting board) that is easily cleanable.

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))

41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

POINTS

0

Inspector Comments:

NOTE: Observed inadequate air gaps between the drainage pipes and floor sink behind the ice machine. Provide an air gap of at least twice the diameter of the pipe or a minimum of 1 inch between the base of the drainage pipe and the top of the flood rim of the floor sink basin.

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)

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

0

Inspector Comments:

NOTE: Observed numerous employee items (e.g. soiled apron, lotion, etc.) stored on top of the ice machine. Discontinue storing employee items next to or above facility items, including but not limited to foods and equipment. Ensure employees store all personal effects, including beverages and food items, in an approved location to prevent potential 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:

1) Observed the paint along the wall to adjacent to the pizza oven and cooks line to be peeling and cracked as well as gapping between the FRP paneling and wall behind the handwash station basin. Eliminate the gap and repair the wall surface in an approved manner to provide surfaces which are smooth, durable, nonabsorbent, easily cleanable, and resistant to vermin entrance and harborage.

3) Observed the base cove tile to the inner right of the walk-in cooler door to be removed from the wall and leaning against the shelving rack. Repair/replace base cove tile and maintain secure. Floor surfaces shall be coved at the juncture of the floor and wall with a minimum 3/8 inch radius cove and shall extend up the wall at least 4 inches.

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)

48. LAST INSPECTION REPORT AVAILABLE

POINTS

0

Inspector Comments:

The last inspection report was not available for review at the time of inspection. Ensure a copy of the most recent inspection report is available for review by the public upon request.

Violation Description: A copy of the most recent routine inspection report shall be made available upon request. (113725.1)



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49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

1

Inspector Comments:

Observed numerous Food Handler Certificates on file to be expired. All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate within one week of commencing work. (Certified Food Managers are exempted from this requirement)

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)

50. GRADE CARD AND SIGNS POSTED, VISIBLE

POINTS

0

Inspector Comments:

Observed the public notification placard to be missing from the front window next to the grade card. Facility shall have Department issued letter grade and public notification placards posted in a conspicuous place selected by the enforcement officer. Placards are not to be moved, removed or blocked. New public notification placard posted by the inspector.

Violation Description: Grade card shall be posted in a conspicuous place. Approved signs that notify food employees to wash their hands shall be posted at all handwashing lavatories. "No smoking" signs shall be posted in all food-related areas. Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided. The health permit shall be posted in a conspicuous location. (113725.1, 113953.5, 113978, 114276 (f)(1), 114381 (e), Riverside County Ordinance 492)

54. VOLUNTARY CONDEMNATION

POINTS

0

Inspector Comments:

The following were discarded into the trash:

- 5 lbs. cooked artichoke hearts
- 1 lb. minced garlic in oil
- 20 lbs. pizza sauce
- 1 lb. sliced salami
- 1 lb. bacon
- 1 lb. sliced ham
- 1 lb. diced tomatoes

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.

Overall Inspection Comments

At this time, this facility has failed to meet the minimum standards of the California Health and Safety Code (85 = B). A reinspection to verify all violations listed have been corrected will be conducted in 1 week (04/20/2022). "A" card has been removed. "B" card posted and must remain posted until removed by someone from this Department. Do not relocate, remove, or visually obstruct the "B" card. Failure to comply will result in further enforcement action, including but not limited to the issuance of Administrative Citation. Contact this Department with questions or concerns (951)358-5172 or JVanStockum@rivcoeh.org.

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.



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Signature

Jason Campos
Person in Charge
04/13/2022

Jillian Van Stockum
Environmental Health Specialist
04/13/2022

REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY

Per California Health and Safety Code Section 114409 (a):

"If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed."

A food facility may be closed for any of the following reasons:

- Overflowing sewage (inside or outside the facility)
- No potable water
- No hot water
- No electricity
- Rodent or insect infestation
- Any other conditions at the facility that may create an imminent public health risk

In addition to the reasons above, Per California Health and Safety Code Section 114411:

"The enforcement agency may, after providing opportunity for a hearing, modify, suspend, or revoke a permit for serious or repeated violations of any requirement of this part or for interference in the performance of the duty of the enforcement officer."

No foil or cardboard
on shelves!



PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS

Ready-to-Eat
Food

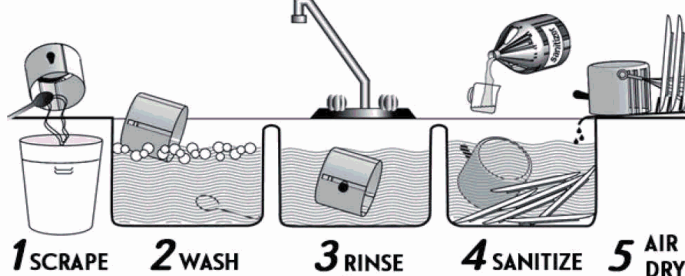
Cooked
Food

Raw Meat,
Raw Eggs

Store cooked and ready-to-eat food above raw food to avoid cross-contamination.
Keep all food covered to prevent contamination

MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A THREE COMPARTMENT SINK

1. **SCRAPE**, clean, or soak items as necessary before washing.
2. **WASH** items in detergent and hot water of at least 100°F in the first sink.
3. **RINSE** items in clear water in the second sink.
4. **SANITIZE** by submerging each item in a sanitizing solution in the third sink. Use one of the following sanitizing methods:
 - 100ppm of a chlorine based sanitizer for a minimum of 30 seconds in the solution
 - 200ppm of a quaternary ammonium based sanitizer for a minimum of 60 seconds in the solution
 - 25ppm of an iodine based sanitizer for a minimum of 60 seconds in the solution
 - Water at a temperature of 171°F for a minimum of 30 seconds in solution
5. **AIR DRY** all items on the drain board.



PROPER COOLING OF FOOD IN YOUR FACILITY

Potentially hazardous foods should always be rapidly cooled.

TIME IS THE KEY FACTOR IN PROPER COOLING

- Foods must cool from 135°F to 70°F in 2 hours or less
- Foods must cool from 70°F to 41°F in 4 hours or less

Use one of the following methods to cool food properly:

- Break large foods down into smaller portions and place in shallow pans no more than 4 inches deep. Metal pans cool better than glass or plastic pans.
- Add ice as an ingredient to replace water used in the recipe.
- Place foods within an ice bath and frequently stir the foods to speed the cooling process.
- Loosely cover foods so that heat and steam can escape during cooling.
- Arrange containers within a refrigeration unit so that air can flow properly around containers.
- Use special equipment like chill paddles or blast chillers to rapidly bring down food temperature.

Use an accurate thermometer to verify the food is being cooled within proper timeframes.

PROPER FOOD THAWING METHODS



1. Under refrigeration
2. In a microwave oven on "defrost"
3. Submerged under cold running water in an approved preparation sink for no longer than 2 hours
4. As part of the cooking process



INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures

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

Food temperature cannot be felt - use your probe thermometer!



FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

BLYTHE
260 N Broadway
Blythe, CA 92225
Phone 760-921-5090
Fax 760-921-5085

CORONA
2275 S Main St #204
Corona, CA 92882
Phone 951-273-9140
Fax 951-520-8319

Hemet
800 S Sanderson Ave #200
Hemet, CA 92545
Phone 951-766-2824
Fax 951-766-7874

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

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

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

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