



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

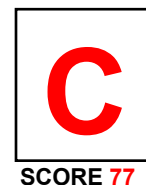
FOOD ESTABLISHMENT INSPECTION FORM

| | | | | | | | | | |
|---|-------------------------------|-------------------------------|--------------------------------|--|------------|---------------------|------------------------------|---------------------|--------------------|
| FACILITY NAME CHINA WOK | | | | DATE 5/22/2019 | | TIME IN 11:30 AM | | TIME OUT 4:45 PM | |
| ADDRESS 77912 COUNTRY CLUB DR #31, Palm Desert, CA 92211 | | | | FACILITY DESCRIPTION Not Applicable | | | | | |
| PERMIT HOLDER Chuong Ly | | | | EMAIL Not Specified | | | | Major Violations 2 | |
| PERMIT # PR0007006 | EXPIRATION DATE 03/31/2020 | SERVICE Routine inspection | REINSPECTION DATE 5/30/2019 | FACILITY PHONE # (760)772-2291 | PE 3621 | DISTRICT 0036 | INSPECTOR NAME Dana Covos | | Points Deducted 23 |

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 |
|--|---|-----|-----|-----|
| <input checked="" type="radio"/> In | N/A 1. Food safety certification ServSafe: Leopoldo Duran exp. 08/23/23 | | | 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 N/A 7. Proper hot and cold holding temperatures | | 4 | 2 |
| <input checked="" type="radio"/> In | N/O N/A 8. Time as a public health control; procedures and records | | 4 | 2 |
| <input checked="" type="radio"/> In | N/O N/A 9. Proper cooling methods | | 4 | 2 |
| <input checked="" type="radio"/> In | 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 | | | | |
| <input checked="" type="radio"/> In | N/O N/A 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 N/A 14. Food contact surfaces: clean and sanitized - Mechanical Dishwasher: Chlorine 100 ppm | + | 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 N/A 16. Compliance with shell stock tags, condition, display | | | 2 |
| <input checked="" type="radio"/> In | N/O N/A 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 Water Temperature 147°F | + | 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 | |
| 54. Voluntary condemnation | |
| 55. Impound | |



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME
CHINA WOK

DATE
5/22/2019

PERMIT #
PR0007006

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

Inspector Comments: The only hand sink in the facility had no paper towels. Violation was corrected on-site and paper towels provided. This was a previous violation from the last inspection. Ensure the hand sink is stocked with soap and paper towels at all times.

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))

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: - Observed employee only spray off a dirty mixing bowl and then put it back in the stack of clean bowls. Per employee, he washed it and then rinsed. Soap that was used was a powder detergent which was put into water and then a metal scrub pad was used quickly for a wash. Washing was not done in the 3 compartment sink, but over the rack where dirty dishes are processed before going into the dishwasher. Wash soap was found to be powder laundry detergent. All use of large bowls and storage containers was stopped until an approved soap could be provided. Once soap was brought back, the 3 compartment sink was set up to wash, rinse and sanitize and all dishes were re-washed. Properly ware wash with approved soap and sanitize in the proper solution. All food contact surfaces 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.

- Clean ladles at the cook line were observed to have rice and other food debris still on them. Items were removed from the cook line and re-washed. Ensure food is properly scrapped from utensils and that clean items are only provided for food contact.

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

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: Observed the handsink with a trickle of water from the hot water valve; this water had a temperature of 76F. During inspection multiple employees washed their hands in the prep sink that was next to the handsink. The person in charge stated the sink was like this for a while and washing hands in the prep sink is their method. Employee got a screw driver and fixed the sink so that it had a stronger flow of water and temperature got hot. Ensure handwashing sink provides warm water of at least 100°F. An adequate, protected, pressurized, potable supply of hot and cold water shall be provided at all times.

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)

22. SEWAGE AND WASTEWATER PROPERLY DISPOSED

POINTS

2

Inspector Comments: When the wash basin of the 3 compartment sink was emptied, the floor drain over flowed with wastewater from the sink. The wastewater backup did not have the potential to contaminate food. Per employee, the drain becomes clogged often so they must run a pipe down the drain and blast it with hot water. The water drained down slowly and emptied. Drainage should happen at a pace that wastewater or sewage back does not occur on the floor. Ensure action is taken to eliminate the occurrence of a backup.

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)

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

POINTS

1

Inspector Comments: The facility back door was propped open with no screen door and unattended. Employee closed the door after questions were asked. Keep outer doors from being propped open when not receiving deliveries to prevent entry of vermin and insects.

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)



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME
CHINA WOK

DATE
5/22/2019

PERMIT #
PR0007006

27. APPROVED THAWING METHODS USED, FROZEN FOOD STORAGE

POINTS

1

Inspector Comments: Observed in the walk-in cooler a pan of chicken covered in water with an ice chunk in the middle. Employee verified that he added water and then put it in the walk-in to defrost because there was not enough sink space to do it. Employee was instructed to pour water off and continue an approved method of thawing.
Food shall be thawed by one of the following methods: under refrigeration; completely submerged under cool running water of sufficient velocity to flush loose particles; in microwave oven; during the cooking process.

Violation Description: Food shall be thawed in an approved manner: under refrigeration, completely submerged under cool running water of sufficient velocity to flush loose particles, in microwave oven, during the cooking process. (114018, 114020)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

Inspector Comments: - Observed the scoop to the flour left in the bulk container with the scoop handle touching the flour. The handle was also observed to have a hard dry layer of powder on it. Store all scoops either outside of the container in an approved manner or with the handle sticking up.
- Observed a plastic measuring cup used for scooping rice from a bulk container, stored on the rice. Provide an approved scoop with a handle and store scoop in an approved manner.
- In the walk-in cooler, two trays of unpasteurized shell eggs were stacked on top of a cut pineapple. Ensure ready to eat foods are stored above non-ready to eat food to prevent contamination.

All food shall be stored, prepared, displayed or held so that it is 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))

31. ADEQUATE FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS

1

Inspector Comments: Observed bulk containers with no labels of the contents. Label the bulk food containers of the contents.

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

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

Inspector Comments: - Observed a gap in the hood filters and some of them are bent on the edges. Eliminate the gap and repair or replace any of the bent filters.
- Observed the inside of the ice machine has rusty screws holding up the ice deflector. Provide approved part that will hold up the ice deflector.
- A yellow stick was observed to have a rubber band wrapped around it holding on a grater. Discontinue use of this utensils and use only approved utensils and equipment that can be easily cleanable.
- The door to the walk-in freezer has a large gash and gap at the bottom of the door. The door is severely rusted. Repair or replace the freezer door and eliminate any rust residue.
- The vent from the freezer to the walk-in cooler has a block of ice on the grate. There is also a presence of condensation on the cooler walls and ceiling around the freezer door. Properly clean the ice off to ensure ventilation and repair any parts that may cause the condensation inside the units.

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: The following items are unclean:
- Observed dried soda and a brown substance under the nozzles and ice shoot. Thoroughly clean the soda machine and all parts.
- Ice machine has calcium buildup and its vent fans have caked on dust. Clean the inside and outside of the ice machine.
All equipment and utensils shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.
- Eliminate built up grease on the hood filters.
- Clean the vents in the walk-in cooler.
- Observed the reach in refrigerator by the dry storage area with dry batter and food debris on the shelves. Clean the refrigerator.

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)



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME
CHINA WOK

DATE
5/22/2019

PERMIT #
PR0007006

37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE

POINTS

1

Inspector Comments: A half used open bag of flour was left on the dry storage rack with a scoop laying in the bag and not stored in another container. Ensure contents are stored into an approved bulk container when opened.

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)

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

1

Inspector Comments: Observed the following:

- Keys and a purse stored under the counter at the server alley.
- Gatorade bottle inside the reach-in refrigerator near the dry storage racks.
- Bottle of Tajin in a metal tray that was holding cooking utensils.

Discontinue storing personal items in food storage or food preparation areas. Store all personal items in lockers or other approved designated area.

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)

46. FLOORS, WALLS, AND CEILINGS: CLEAN

POINTS

1

Inspector Comments: Eliminate built up food debris on the floor in the server alley.

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

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

1

Inspector Comments: Observed 10 expired food handler cards. All employees must obtain a valid Riverside County food handler card within one week of commencing work.

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)



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

FOOD ESTABLISHMENT INSPECTION FORM

| | | |
|-----------------------------------|--------------------------|------------------------------|
| FACILITY NAME CHINA WOK | DATE 5/22/2019 | PERMIT # PR0007006 |
|-----------------------------------|--------------------------|------------------------------|

Overall Inspection Comments

At this time, this facility has failed to meet the minimum requirements of the California Health and Safety Code (77=C). A reinspection will be set for one week 05/30/19. Ensure violations listed on this report are corrected by this date in order to be re-scored. "C" card has been posted and the "A" card removed. "C" card must remain posted until removed by an employee of this Department. Contact Dana Covos with any questions at 760-863-8287 or DCovos@rivco.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.

Signature

Aurora Ramirez
Person in Charge
05/22/2019

Dana Covos
Environmental Health Specialist
05/22/2019

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."

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

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