



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Kam Lun Chinese Food				DATE 10/14/2020		TIME IN 12:55 PM		TIME OUT 4:55 PM	
ADDRESS 66610 8th St, Desert Hot Springs, CA 92240				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER Danny Zhou				EMAIL zhouyuki83@gmail.com				Major Violations 1	
PERMIT # PR0070627	EXPIRATION DATE 03/31/2023	SERVICE Routine inspection	REINSPECTION DATE 2/14/2021	FACILITY PHONE # (760)251-1244	PE 3621	DISTRICT 0023	INSPECTOR NAME Shakeya Rhodes	Points Deducted 20	

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

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

Major / Minor Violations: Major Violations are those that pose an imminent risk to public health and warrant immediate closure of the food facility or immediate correction. Minor Violations are those violations that do not pose an imminent public health risk, but do warrant correction.
GRADE REPRESENTS THE FOLLOWING RANGES: A = 100-90 Passed inspection / meets minimum health standards. B = 89-80 Did not pass inspection / does not meet minimum health standards. C = 79-0 Failed inspection / conditions exist which may pose a potential or actual threat to public health and safety. The facility is required to display a grade card in a conspicuous place selected by the Enforcement Officer. The grade card shall not be concealed and can only be removed or relocated by the Enforcement Officer per County Ordinance 492 / County Code Section 8.40.020

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

☒ In = In compliance ☒ COS = Corrected on-site ☐ N/O = Not observed ☐ N/A = Not applicable ☐ OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE			COS	MAJ	OUT
<input checked="" type="radio"/> In	N/A	1. Food safety certification NRFSP- Chang Fu Zhou 1/7/25			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/A	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 50ppm chlorine at mechanical dishwasher / 110.6F		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		4	2
Water Temperature 121.2F at 3-compartment sink°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		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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---------------------------------------	--------------------	-----------------------

5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

POINTS

2

Inspector Comments: Observed employee remove one side of mask then touch a container of fried shrimp. Employee instructed to wash his hands after touching his face or face mask.

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 following:

1) Empty permanently installed soap dispensers at handwashing sink inside women's restroom, at cook line, inside employee restroom and at handwashing sink outside employee restroom. Disposable soap pumps provided at handwashing sink inside women's restroom and at cook line. Employee provided soap to all handwashing sinks by end of inspection.

2) Empty paper towel dispensers at handwashing sink at front counter, inside employee restroom and at handwashing sink outside employee restroom. Employee provided paper towels to all dispensers by end of inspection.

3) Oil container and trash can stored in front of handwashing sink at cook line and an accumulation of cleaning products stored inside handwashing sink outside employee restroom.

Ensure soap and paper towels are provided in permanently installed dispensers at all times. Discontinue blocking access to handwashing sinks.

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

POINTS

2

Inspector Comments: Observed the following:

1) A pan of cooked eggrolls measured at 89.7F stored on stove near fryers.

2) A small bowl of fried shrimp measured at 95F stored on rolling cart at cook line.

3) Large containers of cooked beef and cooked chicken measured between 106-127F stored on food preparation table at cook line.

4) A pan of cooked noodles measured at 85F stored on food preparation table at cook line.

5) Raw chicken, pooled eggs, container of mayonnaise and bbq pork measured between 45-49F inside cold-top cooler at cook line.

Employee stated all cooked foods were cooked less than 30 minutes prior to inspection and foods inside cold-top cooler were placed there less 3 hours prior to inspection except bbq pork and mayonnaise which was placed in cooler yesterday. BBQ pork and mayonnaise were voluntarily disposed. All other foods were moved to walk-in cooler for proper cooling.

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)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: Observed the following:

1) An accumulation of fresh and old rodent droppings on floors below equipment throughout food preparation/dry storage area.

2) Multiple flies at dry storage/food preparation area.

Eliminate rodent dropping, rodents and flies from facility using safe and legal methods.

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)



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---------------------------------------	--------------------	-----------------------

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

POINTS

1

Inspector Comments: Observed nonfunctional air curtain. Air curtains shall operate in conjunction with the microswitch to turn on when the door is open and turn off when the door closes.

Observed a gap at bottom of rear exit screen door. Exterior doors shall be self-closing, without gaps or openings, and maintained closed when not actively in use to prevent vermin entry.

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) Handle of scooping utensil stored in contact with food inside bulk containers of rice and sugar at dry storage/food preparation area. Properly store scooping utensils with handle facing upward to prevent contamination of food.
- 2) Wet paper towel wrapped around knife stored on cutting board near fryers. Discontinue wrapping knife with paper towel to prevent possible contamination of foods.
- 3) Multiple cases of raw meat stored directly on floor inside walk-in cooler. Properly store all food items at least 6 inches above the ground to prevent contamination.
- 4) Uncovered chicken stored below raw beef and raw fish, uncovered raw shrimp below cooked chicken, uncovered diced vegetables stored below tofu and other foods, and containers used for battering foods stored directly on floor below shelving inside walk-in cooler. Ensure foods are stored properly with lids to prevent cross contamination. Refer to food storage sticker located outside walk-in cooler.
- 5) An open can of pineapples stored inside 2-door cooler at cook line, an open can of tomato sauce stored inside walk-in cooler and an open can of oyster sauce stored on food preparation table at dry storage/food preparation area. Once cans are opened transfer foods to an approved container with a tight fitting lid to prevent bacterial growth.
- 6) Multiple containers of uncovered foods stored inside 1-door cooler at cook line. Provide lids or other approved food protection to containers stored below top shelving.

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) Unclean/broken plastic strainer with shredded cabbage stored on food preparation table at cook line and multiple unclean plastic strainers stored above 3-compartment sink.
- 2) Unclean dishwasher racks.
- 3) Rusted/unclean shelving inside 2-door cooler at cook line and throughout walk-in cooler.
- 4) 2 fly swatters hung on wall near kitchen entry door. Remove fly swatters from facility.
- 5) Bent/broken steel bowl stored on cold-top cooler at cook line.
- 6) Melted/damaged inner surfaces of microwave near walk-in cooler.
- 7) Leaking faucet at food preparation sink.
- 8) Milk crate used as shelving at dry storage/food preparation area.

Repair/replace equipment when in disrepair or when no longer easily cleanable.

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) An accumulation of grease on faucet knobs of handwashing sink at cook line.
- 2) Unclean stove and fryers at cook line.
- 3) Unclean magnetic knife strip above food preparation table near walk-in cooler.
- 4) An accumulation of dust on air conditioning unit above 3-compartment sink.
- 5) An accumulation of food debris on table-top can opener at dry storage/food preparation area.
- 6) Unclean door gaskets on 2-door cooler at cook line.
- 7) Dried/encrusted food debris on inner surfaces of meat grinder.

All equipment and utensils shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.

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) Plastic grocery bag used to cover bowl of cooked beef on food preparation table at cook line and other foods inside 2-door cooler at dry storage/food preparation area. Discontinue using plastic grocery bags for food protection.
- 2) Tongs hung on unclean oven door handle. Discontinue storing tongs on oven door handle.
- 3) Knives stored between 3-compartment sink and wall. Properly secure 3-compartment sink to wall and discontinue storing knives between equipment.
- 4) Utensils stored inside unclean pan near oven at cook line. Store utensils inside a clean container.

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)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

1

Inspector Comments: Observed wet wiping cloths store on food preparation table at cook line and below cutting board near fryers. Properly store all wiping cloths inside a bucket with approved sanitizer concentration and replace wiping cloth with approve nonslip material to be used below cutting board.

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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---------------------------------------	--------------------	-----------------------

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

1

Inspector Comments: Observed the following:

- 1) Employee's open drink stored on food preparation table at cook line with food for customers.
- 2) Multiple employee water bottles stored on table above container of fortune cookies at front counter.
- 3) Employee's personal food stored on top shelf above drinks inside 1-door table-top cooler at front counter.
- 4) Personal mail stored on shelving below food preparation table with bowls.

Properly store employees personal drinks and food items on bottom shelving with a tight fitting lid to prevent spills. Employee's personal items should be stored away from food and food equipment.

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) Loose FRP wall covering near food preparation sink. Secure FRP wall covering to wall.
- 2) Hole in ceiling near air conditioning unit above 3-compartment sink, deteriorated lower portion of wall near 1-door cooler at cook line and near ice machine. Repair damaged wall and ceiling.
- 3) Cracked floor tiles throughout dry storage/food preparation area, near 3-compartment sink and throughout front counter area. Replace cracked floor 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)

46. FLOORS, WALLS, AND CEILINGS: CLEAN

POINTS

1

Inspector Comments: Observed the following:

- 1) Unclean floors below equipment throughout food preparation areas.
- 2) An accumulation of dust and food debris on walls and kitchen entry doors near 3-compartment sink and walk-in cooler.

Maintain floors and walls clean.

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

53. PERMIT SUSPENDED / REVOKED

POINTS

0

Inspector Comments: 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)

56. COVID 19 - FOLLOWING STATE OF CALIFORNIA GUIDELINES

POINTS

0

Inspector Comments: Observed not in compliance with Industry Guidance. Observed 1 employee working without a mask and partially removing mask to speak throughout inspection. Education provided.



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---------------------------------------	--------------------	-----------------------

Overall Inspection Comments

This facility has failed to meet the minimum requirements of the California Health and Safety Code (80 = B) facility has been closed due to vermin infestation. Due to repeated failed inspections within a two year period a virtual Administrative Hearing will be on 10/22/20 at 2PM. "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 at (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.

Signature

Signature not captured due to
COVID 19 pandemic.

Chang Zhou
Person in Charge
10/14/2020

Shakeya Rhodes
Environmental Health Specialist
10/14/2020

REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY

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

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

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

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

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

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

No foil or cardboard
on shelves!



PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS

Ready-to-Eat
Food

Cooked
Food

Raw Meat,
Raw Eggs

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

MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A THREE COMPARTMENT SINK

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



PROPER COOLING OF FOOD IN YOUR FACILITY

Potentially hazardous foods should always be rapidly cooled.

TIME IS THE KEY FACTOR IN PROPER COOLING

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

Use one of the following methods to cool food properly:

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

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

PROPER FOOD THAWING METHODS



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



INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures

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

Food temperature cannot be felt - use your probe thermometer!



FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

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