



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME PERRIS BURGERS				DATE 8/31/2022		TIME IN 10:30 AM		TIME OUT 1:15 PM	
ADDRESS 12341 PERRIS BLVD, Moreno Valley, CA 92557				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER ASIF INDUSTRIES & ENTERPRISES INC				EMAIL hskinc@hotmail.com				Major Violations 3	
PERMIT # PR0006259	EXPIRATION DATE 05/31/2023	SERVICE Routine inspection	REINSPECTION DATE 12/31/2022	FACILITY PHONE # (909)485-0018	PE 3621	DISTRICT 0017	INSPECTOR NAME Miranda Ramirez		Points Deducted 26

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

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

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

**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"/>	N/A	1. Food safety certification Haris Khan, Serve Safe, 7/5/23			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES					
<input checked="" type="radio"/>		2. Communicable disease; reporting, restrictions and exclusions		4	
<input checked="" type="radio"/>	N/O	3. No persistent discharge from eyes, nose, and mouth			2
<input checked="" type="radio"/>	N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
<input checked="" type="radio"/>	N/O	5. Hands clean and properly washed; gloves used properly		4	2
<input checked="" type="radio"/>		6. Adequate handwashing facilities supplied and accessible			2
TIME AND TEMPERATURE RELATIONSHIPS					
<input checked="" type="radio"/>	N/O	7. Proper hot and cold holding temperatures		4	2
<input checked="" type="radio"/>	N/O	8. Time as a public health control; procedures and records		4	2
<input checked="" type="radio"/>	N/O	9. Proper cooling methods		4	2
<input checked="" type="radio"/>	N/O	10. Proper cooking time and temperature		4	2
<input checked="" type="radio"/>	N/O	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION					
<input checked="" type="radio"/>	N/O	12. Returned and re-service of food			2
<input checked="" type="radio"/>		13. Food: unadulterated, no spoilage, no contamination	+	4	2
<input checked="" type="radio"/>	N/O	14. Food contact surfaces: clean and sanitized Active 200ppm quat ammonia / 107F		4	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<input checked="" type="radio"/>		15. Food obtained from approved sources		4	2
<input checked="" type="radio"/>	N/O	16. Compliance with shell stock tags, condition, display			2
<input checked="" type="radio"/>	N/O	17. Compliance with Gulf Oyster regulations			2
CONFORMANCE WITH APPROVED PROCEDURES					
<input checked="" type="radio"/>		18. Compliance with variance, specialized process, and HACCP plan			2
CONSUMER ADVISORY					
<input checked="" type="radio"/>		19. Written disclosure and reminder statements provided for raw or undercooked foods			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS					
<input checked="" type="radio"/>		20. Licensed health care facilities / public and private schools; prohibited foods not offered		4	2
WATER / HOT WATER					
<input checked="" type="radio"/>		21. Hot and cold water available Water Temperature @ mop sink 121°F		4	2
LIQUID WASTE DISPOSAL					
<input checked="" type="radio"/>		22. Sewage and wastewater properly disposed		4	2
VERMIN					
<input checked="" type="radio"/>		23. No rodents, insects, birds, or animals		4	2
<input checked="" type="radio"/>	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
PERRIS BURGERS

DATE
8/31/2022

PERMIT #
PR0006259

5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

POINTS

2

Inspector Comments: Observed the facility to have latex gloves at the prep table behind the back cook line. Discontinue use of latex gloves due to potential allergen exposure for customers and provide non-latex glove alternatives for the facility.

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)

7. PROPER HOT & COLD HOLDING TEMPERATURES

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: Observed foods at the reach in cooler below the flat top grill to be between the following temperatures:

- Cooked rice at 60F
- Chorizo at 50F
- Cooked chicken at 63F
- Raw chicken at 53F
- Hash browns 63F
- Cooked sausage 60F
- Diced ham 64F

Employee stated that the food had been placed in the pull out cook line drawers at 7:00-7:30am when the facility opened. All food was placed into the smaller walk in cooler for rapid cooling.

Observed foods at the reach in prep cooler at the cook line to be between the following temperatures:

- Sliced tomatoes 65F
- Sliced cheese 50-75F
- Salsa at 50F
- Taziki sauce at 57F
- Sour cream 51F

Employee stated that the foods had been in the prep cooler over night. All food items were voluntarily discarded (see violation 54).

Observed the front large walk in to be holding foods at 44F. Employee stated that the foods had just been delivered that morning at 10am, the only item in the cooler that had been in the front walk in over night was the thousand island sauce at 42- 44F. Thousand island sauce was voluntarily discarded. All potentially hazardous foods were moved from the large front walk in to the back walk in that was holding at 41F.

Observed foods at the reach in cooler below the open flame burner stove top to be between the following temperatures:

- Raw patties at 50F
- Raw steak at 50F

Employee stated that the food had been placed in the pull out cook line drawers at 7:00-7:30am when the facility opened. All food was placed into the smaller walk in cooler for rapid cooling.

Observed an open carton of milk at the beverage cooler near the drive thru window at 44F. Employee stated that the milk had been in the cooler since Monday. Milk was voluntarily discarded.

Maintain all potentially hazardous foods at 41F and below when cold holding to prevent food borne illness. At this time, due to inadequate refrigeration, this facility is closed.

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)

13. FOOD: UNADULTERATED, NO SPOILAGE, NO CONTAMINATION

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: Observed heavily soiled tongs used to grab raw chicken stored in the container with cooked chicken at the reach in cooler drawer below the flat top grill. Chicken was voluntarily discarded (see violation 54). Discontinue storing any utensils used to touch raw foods with ready to eat food to prevent contamination.

Violation Description: All food shall be manufactured, produced, prepared, compounded, packed, stored, transported, kept for sale, and served to be pure and free from adulteration, spoilage, and contamination. Food shall be fully fit for human consumption. (113967, 113976, 113980, 113982, 113988, 113990, 114035, 114254.3)



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME PERRIS BURGERS	DATE 8/31/2022	PERMIT # PR0006259
---------------------------------	-------------------	-----------------------

22. SEWAGE AND WASTEWATER PROPERLY DISPOSED

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: Observed the 3-comp floor sink to be clogged and over flowing when draining. Employee was seen scooping out the water from the overflowing floor sink with a bowl from to the center floor drain of the facility. The area includes the 3-comp sink, dry storage, ice machine and prep sink. Employee was told to immediately stop draining the 3-comp to prevent further improper disposal of wastewater onto the facility floor. At this time, the facility is closed due to improper disposal of wastewater.

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)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS

2

Inspector Comments: Observed 1 dead cockroach in the floor sink below the prep table behind the back cook line. Pest control receipts provided for 8/18/22. No further activity seen during inspection. Maintain pest control services and maintain facility free of pests and vermin at all times.

Observed multiple dead insects in the light covers at the 3-comp area and in the dry storage room. Clean the light covers and maintain the facility free of pests and vermin at all times.

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 solid back delivery door to have gaps around the frames. 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 a red scoop stored in the bulk storage container to have the handle touching the sugar directly. Maintain all scoops with the handles up out of the food at all times to prevent contamination.

Observed a bulk seasoning uncovered stored on the dry storage shelf. Maintain all food items covered when not in use to prevent 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 gaskets at all cook line coolers to be in disrepair and torn. Replace the gaskets at all of the cook line coolers in an approved manner.

Observed all cook line coolers to not be maintaining food temperatures at 41F and below. Units have been impounded (see violation 55). Repair the units so that they properly maintain foods at 41F and below.

Observed the front large walk in cooler to be maintaining food temperatures at 44F. Unit has been impounded (see violation 55). Repair the unit so that it properly maintains foods at 41F and below.

Observed the white deep freezer ice chest in the small dry storage room to be plugged into the wall via extension chord. All appliances in the facility must be directly plugged into the wall. Remove extension chord from facility and discontinue use of extension chords for appliances in the facility.

Observed a cracked bulk container of flour stored on the prep table behind the back cook line. Replace container in an approved manner.

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



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME PERRIS BURGERS	DATE 8/31/2022	PERMIT # PR0006259
---------------------------------	-------------------	-----------------------

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

POINTS

1

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

Clean and maintain the following:

- The residue on the dispense nozzle of the soft serve ice cream machine
- The dust and grease build up in the grease filters of the hood at the front cook line above the front flat top grill
- The residue on the dispense nozzle of the horchata machine
- The syrup residue on the area directly above where the nozzles attach at the soda machine near the drive thru window
- The syrup residue on the area directly above where the nozzles attach at the soda machine in the dining area
- The dust build up in the grease filters of the hood at the back cook line
- The residue build up in the drain piping from the drive thru soda machine

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)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

1

Inspector Comments: Observed multiple damp, soiled wiping cloths stored on prep surfaces throughout the facility. Maintain all damp, soiled wiping cloths fully submerged in 100ppm chlorine solution or 200ppm quaternary ammonia solution at all times in between uses to prevent contamination.

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

1

Inspector Comments: Observed a leak at the piping below the 3-comp sink.
Observed a leak in the piping below the hand wash sink near the drive thru window.
Repair the piping in an approved manner so that it no longer leaks.

Observed the grey flex drain line from the horchata dispense machine to be directly in the floor sink. Provide a 1 inch air gap between the drain line and the floor sink to prevent back flow contamination.

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)

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

POINTS

1

Inspector Comments: Observed multiple cracked and chipped floor and base cove tiles throughout the facility. Repair/Replace the tiles in an approved manner.

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 grease build up on the corners on the floors in the facility and along the back cook line wall. Clean and maintain the floor and walls of the facility at all times.

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



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME PERRIS BURGERS	DATE 8/31/2022	PERMIT # PR0006259
---------------------------------	-------------------	-----------------------

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

1

Inspector Comments: Observed one expired food handler cards. All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate. Provide valid Riverside County Food Handler Cards within one week (9/7/22) to MirRamirez@Rivcoeh.org.

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)

54. VOLUNTARY CONDEMNATION

POINTS

0

Inspector Comments: The following items were voluntarily discarded:

- 0.5lbs of Sliced tomatoes 65F
- 3 packages of Sliced cheese 50-75F
- 0.5 lbs of Salsa at 50F
- 18oz of Taziki sauce at 57F
- 18oz of Sour cream 51F
- 1lb of Cooked chicken at 63F
- 5lbs of thousand island sauce at 42- 44F
- 1 carton of opened milk at 44F

Violation Description: I, as the person in charge, hereby voluntarily agree to the condemnation and destruction of the food(s) listed in this report, said food(s) being alleged unfit for human consumption and in violation of California Health and Safety Code, Section 113980. I hereby release the County of Riverside, Department of Environmental Health and authorized agents from any and all responsibility.

55. IMPOUND

POINTS

0

Inspector Comments: Found cook line drawers below flat top operating at 50-63F. Impound tag to remain posted, unit not approved for use. Properly repair unit so it is capable of holding food at 41F or below.

Found cook line prep cooler operating at 50F. Impound tag to remain posted, unit not approved for use. Properly repair unit so it is capable of holding food at 41F or below.

Found cook line drawers below open flame stove operating at 50F. Impound tag to remain posted, unit not approved for use. Properly repair unit so it is capable of holding food at 41F or below.

Found large walk in cooler operating at 44F. Impound tag to remain posted, unit not approved for use. Properly repair unit so it is capable of holding food at 41F or below.

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

Overall Inspection Comments

This facility is closed due to immediate health hazard, described as inadequate refrigeration and improper disposal of waste water. Facility is to abate violations, eliminating immediate health hazard prior to reopening. Facility to remain closed until verification of violation is abated and permission is granted by this Department. Facility closed sign posted. Do not move, remove, or block placard/sign to avoid penalty. At this time this facility had failed to meet the minimum health standards of the California Health and Safety Code (74 = C). A reinspection has been set for one week (09/09/22). Ensure all violations listed on this report are corrected by this date in order to be re-scored. "C" card posted, do not move, remove or block placards to avoid penalty. "A" card removed. "C" card must remain posted until removed by an employee of this Department. If you have any questions contact M. Ramirez at (951) 766-2824.

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.



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

FOOD ESTABLISHMENT INSPECTION FORM

<small>FACILITY NAME</small> PERRIS BURGERS	<small>DATE</small> 8/31/2022	<small>PERMIT #</small> PR0006259
---	---	---

Signature

Haris Khan
Person in Charge
08/31/2022

Miranda Ramirez
Environmental Health Specialist
08/31/2022

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