



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Ideku Sushi				DATE 4/16/2019	TIME IN 1:00 PM	TIME OUT 3:00 PM
ADDRESS 25282 Madison Ave Ste #105, Murrieta, CA 92562				FACILITY DESCRIPTION Not Applicable		
PERMIT HOLDER				EMAIL idekugrill@gmail.com		Major Violation 1
PERMIT # PR0018107	EXPIRATION DATE 11/30/2019	SERVICE Routine inspection	REINSPECTION DATE Next Routine	FACILITY PHONE # (626)487-528	PE 3620	DISTRICT 0046
					INSPECTOR NAME Philip Sinclair	Points 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

B
SCORE 80

○ 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
In	N/A	1. Food safety certification Marceline Sangjan/ ServSafe/2-4-2021			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES					
In		2. Communicable disease; reporting, restrictions and exclusions		4	
In	N/C	3. No persistent discharge from eyes, nose, and mouth			2
In	N/C	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
In	N/O	5. Hands clean and properly washed; gloves used properly		4	2
In		6. Adequate handwashing facilities supplied and accessible			2
TIME AND TEMPERATURE RELATIONSHIPS					
In	N/O	N/A	+	4	2
In	N/O	N/A		4	2
In	N/C	N/A		4	2
In	N/C	N/A		4	2
In	N/C	N/A		4	2
PROTECTION FROM CONTAMINATION					
In	N/C	N/A			2
In		13. Food: unadulterated, no spoilage, no contamination		4	2
In	N/O	N/A	+	4	2
14. Food contact surfaces: clean and sanitized Chlorine 100ppm / Employee verified knowledge					

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
In		15. Food obtained from approved sources		4	2
In	N/O	N/A			2
In	N/O	N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
In	N/A	18. Compliance with variance, specialized process, and HACCP			2
CONSUMER ADVISORY					
In	N/A	19. Written disclosure and reminder statements provided for raw or undercooked foods			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS					
In	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 Water Temperature 139.1F at 3-compartment sink faucet*F		4	2
LIQUID WASTE DISPOSAL					
In		22. Sewage and wastewater properly disposed		4	2
VERMIN					
In		23. No rodents, insects, birds, or animals		4	2
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	1
55. Impound	



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5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

POINTS
2

Inspector Comments: Employees are required to properly wash their hands before handling food, during food preparation, after using the toilet room or any time when contamination may result. Observed an employee cooking food at the cook line then proceed to the 3-compartment sink to rinse off gloves after they had been soiled and attempt to return to the cook line. Ensure that whenever gloves become soiled, that gloves are removed, hands properly washed and new gloves are donned prior to cooking.

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: Handwashing sinks shall be easily accessible at all times.

- Observed utensils stored in the basin of the front hand sink. Relocate any utensils to designated area or 3-compartment sink if soiled. Maintain hand wash sinks accessible at all times and ensure sinks are used only for hand washing.
- Observed the wall mounted soap dispenser inside the basin of the hand sink between the cook line and 3-compartment sink. Repair or replace the wall mounted soap dispenser in approved manner.

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

⚠ CRITICAL ⚠

POINTS
4

Inspector Comments: Observed the following items next to the sushi prep area on ice:

- 3 containers of spicy mayo between 62F and 69F
- 2 containers of bake mayo (mayonnaise, milk) at 45-47F
- 2 containers of white sauce (mayonnaise, milk) at 44-47F

The three containers of spicy mayo were voluntarily discarded at time of inspection. All items were prepped at opening around 11 AM. The containers of bake mayo and white sauce were allowed to be submerged in appropriate ice bath. Ensure that ice bath is replenished frequently enough so that ice does not melt and that ice is at the level of the product so that all parts of the item are kept cold.

Observed the following inside the reach in cooler across from the fryer:

- Container of boba at 71.5F

Operator stated that the container was cooked at 11AM when opening. Item is not listed on the facility time as a public health control form. Container allowed to be labeled with a discard time at time of inspection. Inspector will email TPHC form along with inspection report and have returned at re-inspection.

Observed rice inside warmer next to the microwave at 73.0F. Operator stated that he did not know how long or why the rice was inside the unit. Item voluntarily discarded at time of inspection.

Maintain all potentially hazardous foods at or below 41F or at or above 135F at all times to limit bacterial growth.

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)



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8. TIME AS A PUBLIC HEALTH CONTROL; PROCEDURES & RECORDS

POINTS
0

Inspector Comments: NOTE: When time is used as a public health control, food must be marked with the time to be discarded, not to exceed 4 hours after being removed from temperature control. Observed the sushi rice labeled with the time that the rice was prepared, but not the discard time as required. Provide discard time not to exceed 4 hours. Corrected on-site.

Violation Description: When time only, rather than time in conjunction with temperature is used as a public health control, the food must be properly labeled with records and documentation maintained in the food facility and made available for inspection. (114000)

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

POINTS
2

Inspector Comments: In-use food-contact equipment or utensils used for potentially hazardous foods shall be replaced or properly washed, rinsed, and sanitized at least every 4 hours.

- Observed an employee wipe down a cutting board at the sushi prep area with a soiled, dry linen. Directed the employee that the cutting board must be wiped down properly with a clean linen only to be used once or with a wiping cloth maintained in a sanitizer solution. Corrected on-site.
- Observed the sanitizer bucket near the sushi prep area with a 10ppm concentration of chlorine sanitizer. Increase and maintain the sanitizer concentration to be at least 100ppm at all times so that food contact surfaces may be properly sanitized between use.

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)

18. COMPLIANCE WITH VARIANCE, SPECIAL PROCESS, HACCP PLAN

POINTS
2

Inspector Comments: All HACCP plans shall be approved, followed, with a copy maintained available at the facility for inspection. Observed the facility using equipment to cook beef product in a sous vide fashion. Observed packages of beef in ziploc bags inside a large plastic container with water and a circulator type device (pictures attached). Directed operator to cease and desist cooking in this manner immediately. All food inside the container was voluntarily discarded at time of inspection. Remove this equipment from the facility. If wish to continue to cook in this fashion, contact the California Department of Public Health to begin procuring an approved HACCP. Contact CDPH at: FDBinfo@cdph.ca.gov for more information.

****This is the final warning. If this equipment is found in the facility or the facility is observed to be using the sous vide process, \$100 citation will be issued and possible administrative hearing.****

Violation Description: Any deviation from standard health code requirements requires approval prior to implementation. A HACCP plan, variance, or specialized process must be approved, followed, and written documentation maintained at the facility. (114057, 114057.1, 114417.6, 114419, 114419.1-14419.3)

19. WRITTEN DISCLOSURE AND REMINDER STATEMENTS PROVIDED

POINTS
0

Inspector Comments: NOTE: When a facility serves raw or undercooked animal products, a DISCLOSURE and a REMINDER shall be provided in such a way that all customers are likely to view them.

1. A "DISCLOSURE" is a written statement indicating which food(s) is/are served raw or undercooked.
2. A "REMINDER" is a statement which indicates that consuming raw or undercooked animal products may increase your risk of foodborne illness, especially if you have certain medical conditions or a statement that such food safety information is available upon request.

Observed no disclosure on the menus denoting which items are served raw or reminder statement as noted above in plain view of the consumer. Provide approved disclosure and reminder to the menus.

Violation Description: When a facility serves raw or undercooked animal products, a written disclosure statement and a written reminder shall be provided to inform consumers of the significantly increased risk of consuming these foods. (114012, 114093)



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27. APPROVED THAWING METHODS USED, FROZEN FOOD STORAGE

POINTS

0

Inspector Comments: NOTE: Observed sealed packages of tuna inside the reach in refrigeration unit at the sushi prep area thawing. Prior to thawing, ensure that the package is cut or punctured as to be protected from contamination.

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 flat or raw shelled eggs over broccoli inside reach in cold prep table. Ensure that raw foods are stored below ready to eat foods at all times.
- Observed the scoops for the bulk containers of sugar and corn starch submerged in the product. Maintain scoop handles up and way from product as to be 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: Food shall be stored at least 6 inches above the floor on approved shelving. Observed boxes of food on the floor inside the walk in freezer and eggs on the ground inside the walk in cooler. Maintain all foods at least 6 inches above the floor at all times.

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: All utensils and equipment shall be approved, properly installed, and in good repair.

- Observed a knife on the sushi prep table with a broken blade tip. Replace broken knife as to be smooth and easily cleanable.
- Observed duct tape wrapped around power cords behind the cold prep table at the cook line. Remove unapproved duct tape. Ensure that all materials are to be smooth and easily cleanable.
- Observed the vent cover for the restroom in disrepair. Repair or replace vent cover in approved manner so that cover is secure.
- Replace broken handle to cabinetry below the front hand sink.

NOTE: Observed a non-functional cold prep table in back by the dry storage rack. Operator stated that unit is awaiting a part. Repair, replace or remove the unit from the facility.

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: Clean and maintain the following:

- Stove top to remove accumulation
- Inside and sides of the fryer
- Casters/legs to all cooking equipment
- Grease filters and exhaust hood
- Lid to the crumbs at sushi prep area
- Dish sprayer nozzle at 3-compartment sink
- Exterior of bulk bin containers
- Door gaskets to reach in units throughout
- Ice chute and soda dispenser
- Wire rack shelving units in back prep/sushi area

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 tongs stored over the wire rack to the rolling cart near the sushi area. Provide empty, sanitized container to store tongs between use as to be protected from contamination.
- Observed rice scoop and spoons for thai tea/boba stored in stagnant 71F water. Maintain water at 135F or above at all times or provide empty, sanitized container to store utensils between use as to be protected from contamination.
- Discontinue storing the fryer basket over the splash guard to the back hand sink. Store utensils in designated storage area as to be protected from contamination.
- Invert spoons, forks and other utensils observed at front service counter so that utensil heads are protected from contamination.

Violation Description: Utensils and equipment shall be handled and stored in an approved manner, protected from contamination. All clean and soiled linen shall be properly stored. (114067(h), 114074, 114081, 114083, 114119, 114121, 114143(a-b), 114161, 114172, 114178, 114179, 114185, 114185.2, 114185.3, 114185.4, 114185.5)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

1

Inspector Comments: Wiping cloths used to wipe food-contact surfaces shall be used only once unless stored in an approved sanitizer solution. Observed wiping cloths on the back preparation table, sushi prep table and on the cold prep cutting board across from cook line. Maintain wiping cloths in clean water with sanitizer (Cl 100ppm) and change out at least every 4 hours or discard after each single use.

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))

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

1

Inspector Comments: Cleaning supplies, personal items, and other non-food items shall be properly stored.

- Observed personal food stored inside the cold prep table on top of product for the facility. Ensure that all personal items are stored in designated area away from product used for the facility.
- Observed the mops stored in the mop sink with the mop head up. Store mops off the ground in approved wall mounted mop hanger with the mop heads down to promote rapid drying and protect the handle from 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)



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49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

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Inspector Comments: NOTE: Food Handler Certificates for all food employees shall be onsite or otherwise made available for inspection. Observed some employees who did not have a food handler card available at time of inspection. Ensure all food handlers have a food handler card available for inspection. If more than 1 job is held, obtain a secondary copy of food handler card and post at facility.

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: See violation #7 for details.

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.



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Overall Inspection Comments

This routine inspection initiated due to a complaint (CO0068669) received by this department.

At this time, facility has failed to meet the minimum requirements of the California Health and Safety Code (B = 80). A re-inspection will be set for one week (04/23/2019). Ensure violations listed on this report are corrected by this date in order to be re-scored. "B" card posted. "A" card removed. "B" card must remain posted until removed by a member of this department. Removal will result in citation. Contact Philip Sinclair for any questions at (951) 461-0284.

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

Senfri Arifin
Person in Charge
04/16/2019

Philip Sinclair
Environmental Health Specialist
04/16/2019

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."

PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS

Ready-to-Eat Food

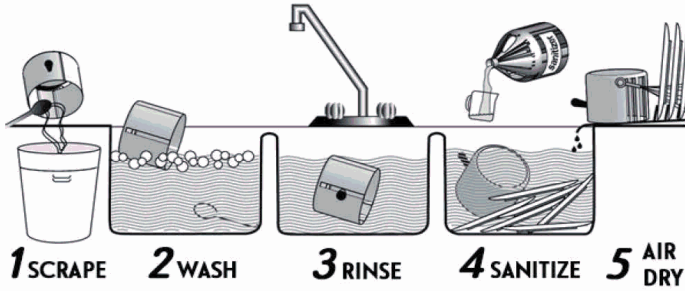
Cooked Food

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!

FOOD ALLERGENS

THE MAJOR 8

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
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