



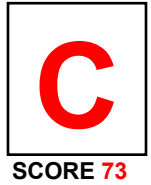
**County of Riverside**  
**DEPARTMENT OF ENVIRONMENTAL HEALTH**  
 www.rivcoeh.org

**FOOD ESTABLISHMENT INSPECTION FORM**

FACILITY NAME <b>China Garden</b>				DATE 10/15/2019	TIME IN 2:45 PM	TIME OUT 5:15 PM
ADDRESS 43430 E Florida Ave Ste.B, Hemet, CA 92544				FACILITY DESCRIPTION Not Applicable		
PERMIT HOLDER Bin Bin Chen				EMAIL Not Specified		<b>Major Violations</b> 2
PERMIT # PR0070602	EXPIRATION DATE 06/30/2020	SERVICE Routine inspection	REINSPECTION DATE Next Routine	FACILITY PHONE # (951)927-5888	PE 3620	DISTRICT 0011
INSPECTOR NAME Beatriz Cornejo					<b>Points Deducted</b> 27	

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
In	N/A	1. Food safety certification Bin Bin Chen/NRFSP/5-3-21			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES					
In		2. Communicable disease; reporting, restrictions and exclusions		4	
In	N/O	3. No persistent discharge from eyes, nose, and mouth			2
In	N/O	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/O	N/A		4	2
In	N/O	N/A		4	2
In	N/O	N/A		4	
PROTECTION FROM CONTAMINATION					
In	N/O	N/A			2
In		13. Food: unadulterated, no spoilage, no contamination		4	2
In	N/O	N/A		4	2
Dish machine: Chlorine 100ppm /					

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			2
CONSUMER ADVISORY					
In		N/A			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS					
In		N/A		4	2
WATER / HOT WATER					
In		21. Hot and cold water available Water Temperature 123F at the 3-compartment sink°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	
55. Impound	



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**7. PROPER HOT & COLD HOLDING TEMPERATURES ⚠ CRITICAL ⚠**

**POINTS**  
**4**

**Inspector Comments:** Potentially hazardous foods shall be held at or below 41°F or at or above 135°F.  
1. Observed cooked breaded chicken on shelf next to the 3-compartment sink with an internal temperature of 82.5F. Per person in charge, chicken was taken out of the reach-in cooler 30 minutes prior to the inspection did not recall what time the chicken had been cooked. Reach-in cooler was observed safely holding potentially hazardous food items at 41F or below. Chicken was discarded.

**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)

**9. PROPER COOLING METHODS ⚠ CRITICAL ⚠**

**POINTS**  
**4**

**Inspector Comments:** All potentially hazardous food shall be RAPIDLY cooled from 135°F to 70°F, within 2 hours, and then from 70°F to 41°F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath, stirring frequently; using rapid cooling equipment; or using containers that facilitate heat transfer.

1. Observed breaded cooked chicken being cooled in a re-used and uncovered Peking Noodle cardboard box on a rack adjacent to the 3-compartment sink with an internal probed temperature of 70.8F. Per person in charge, chicken was cooked 3 hours prior to the inspection. Facility voluntarily discarded food item. Education was provided regarding rapid cooling and approved utensils for food contact.

**Violation Description:** All potentially hazardous food shall be rapidly cooled from 135°F to 70°F within 2 hours, and then from 70°F to 41°F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath, stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. (114002, 114002.1)

**23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS**

**POINTS**  
**2**

**Inspector Comments:** Each food facility shall be kept free of cockroaches, mice, rats, and similar pests that carry disease.  
1. Observed two dead adult roaches behind plexi glass installed adjacent to the utensil storage area (across from cook line).  
2. Observed dead adult German cockroach carcass behind door leading to dry storage area. Roach appeared to have been smashed on the door.  
Provide pest control service receipt during your Administrative Hearing.

**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:** Air curtains shall operate in conjunction with the microswitch to turn on when the door is open and turn off when the door closes. Air curtain above exterior back door was turned off at time of inspection.

Exterior doors shall be self-closing, without gaps or openings, and maintained closed when not actively in use to prevent vermin entry.  
1. Adjust front customer door so that door fully self-closes. Door observed remaining slightly ajar.  
2. Observed gap under back exterior screen door while back door was propped open.

**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)

**25. PERSON IN CHARGE PRESENT AND PERFORM DUTIES; DEMONSTRATION OF KNOWLEDGE**

**POINTS**  
**2**

**Inspector Comments:** All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. Person in charge (food safety manager) failed to train new employee requiring proper use of testing materials and proper preparation of sanitizer buckets. All employees must be trained as to the specifics of their tasks.

**Violation Description:** A person in charge shall be present at the food facility during all hours of operation. The person in charge and all food employees shall have adequate knowledge and shall be trained in food safety as it relates to their assigned duties. The person in charge shall have adequate knowledge of major food allergens and must provide education to employees. (113945-113945.1, 113947, 113947.1(b)(2), 113984.1, 114075)



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**27. APPROVED THAWING METHODS USED, FROZEN FOOD STORAGE**

**POINTS**

**1**

**Inspector Comments:** 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.

1. Observed facility thawing cooked breaded chicken by allowing it to sit at room temperature in a re-used cardboard box. Education was provided to person in charge.
2. Observed frozen raw chicken in a re-used grocery bag thawing on bottom shelf (unattended) on bottom shelf of prep table at cook line. Food was re-located to the reach-in cooler.

**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:** All food shall be stored, prepared, displayed or held so that it is protected from contamination.

1. Observed uncovered spare ribs in the 3-door reach-in cooler. Person in charge corrected on-site upon addressing violation.
2. Observed uncovered raw pork in 3-door reach-in freezer.
3. Observed covered raw pork container on shelf above covered butter. Re-locate raw proteins in prep line reach-in cooler so that all raw proteins are located at the bottom shelf to prevent possible 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 in approved, smooth, easily-cleanable containers with tight-fitting lids. Transfer all open bulk food items (ie., salt, dried shiitake mushrooms, etc.) to approved containers with tight-fitting lids.

**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.

1. Replace torn strainer observed hanging from the wall.
2. Observed wok stove modified with manipulated can covering around gas control knobs. Remove unapproved modification.
3. Re-seal/re-caulk hand sink with an approved waterproof sealant.
4. Remove plyboard wedged between the prep table and the prep line cooler.
5. Discontinue using single use plastic bags to scoop cooked shrimp, cooked chicken, and noodles at the prep cooler cold tops. Use approved scoops with handles that may be sanitized every four hours.
6. Discontinue storing food items in unapproved cardboard boxes. Use approved utensils that are smooth, non-absorbent, and easily cleanable.
7. Discontinue using single use grocery bags to store edamame in the reach-in cooler. Use approved utensils.
8. Replace tongs with handle observed wrapped in electrical tape.
9. Remove the deteriorated caulking on the side of the hood filter grid and re-caulk with an approved sealant.

**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:** 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:

1. Clean mold on caulking behind the food prep sink and 3-compartment sink and re-caulk/re-seal with an approved waterproof sealant.
2. Mold on dish sprayer.
3. Extremely heavy grease deposits, food debris, and overall filth on top, in between, and below all cook line equipment.
4. Greasy/sticky condiment containers used at the cook line for food preparation.
5. Dried meat drippings and food debris at the bottom of the reach-in freezer.
6. Heavy grease/encrustations on industrial can opener and can opener.
7. Grease dripping from bottom of deep fryers.
8. Grease throughout hood canopy.
9. Grease dripping from Ansul fire suppression lines at the hood canopy.
10. Heavy grease deposits on the in-use deep fryer baskets.
11. Grease dripping from door oven gasket when oven door is opened.
12. Organize excess clutter in dry storage area so as not to create a vermin harbor in this 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:** Utensils and equipment shall be handled and stored in an approved manner and protected from contamination.

1. Discontinue storing in-use rice scoop in room temperature water (probed at 64.8F). Store in-use scoop in a clean and dry container and sanitize every hours or as often as needed.
2. Properly secure carbon dioxide cylinder to a rigid structure to prevent a possible tipping hazard.
3. Discontinue placing in-use ladle on soiled linen at the wok stove.
4. Discontinue placing roach bait traps amongst clean utensils stored at the bottom shelf of utensil storage across from the cook line.

**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)

**39. THERMOMETERS PROVIDED AND ACCURATE**

**POINTS**  
**1**

**Inspector Comments:** An accurate, metal probe thermometer suitable for measuring the internal temperature of food shall be readily available. Person in charge (food safety manager) unaware that facility was required to have a probe safety thermometer. Obtain an accurate probe thermometer to ensure safe cooking temperatures/holding temperatures.

**Violation Description:** An accurate, easily readable metal probe thermometer suitable for measuring temperature of food shall be available. A thermometer shall be provided for each refrigeration unit. (114157, 114159)

**40. WIPING CLOTHS: PROPERLY USED AND STORED**

**POINTS**  
**1**

**Inspector Comments:** All clean and soiled linen shall be properly stored. Observed all wiping cloths stored in buckets with insufficient sanitizer (0-10ppm of chlorine) at time of inspection.

**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:** All plumbing and plumbing fixtures shall be installed in an approved manner and shall be maintained clean, fully operative, and in good repair.

1. Repair constant leak observed at the food prep sink faucet.
2. Raise drain line from soda fountain machine and ice machine so that a minimum of a 1" air gap is created between the drain lines and the floor sink.

**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)



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**44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE**

POINTS  
**1**

**Inspector Comments:** All personal drinks are to be maintained covered and stored in a manner to prevent contamination. Discontinue storing employee drinks inside of ice machine in the ice as the ice is used for public consumption.

Designated areas/lockers shall be provided for personal belongings. Re-organize all shelving to separate personal belongings from items/utensils used in preparing food for the public.

**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:** The floors, walls, ceilings of a food facility shall be an approved type, have durable, smooth, nonabsorbent, and washable surfaces, and shall be maintained in good repair.

1. Observed a hole exposing wall at the base cove tiles under the wok stove. Repair in an approved manner to effectively vermin proof.
2. Repair damaged base cove directly across from the dry storage room (adjacent to cook line).
4. Re-seal epoxy sealed floor in disrepair.
5. Remove cardboard use to line floor behind the deep fryers/cook line equipment.
6. Remove newspapers used to line floor under cook line equipment.

**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 CEILING: CLEAN**

POINTS  
**1**

**Inspector Comments:** The floors, walls, ceilings of a food facility shall be maintained clean. Clean and maintain the following:

1. Heavy grease/food debris/ and overall filth under all cook line equipment.
2. Food debris under 3-door reach-in cooler/3-door reach-in freezer.
3. Stained walls next to hot holding unit across from the cook line.
4. Debris under all shelving, preline coolers, 3-compartment sink, etc.

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

**49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE**

POINTS  
**1**

**Inspector Comments:** All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate within one week of commencing work. Observed two expired food handler cards. All employees must obtain and maintain valid and current Riverside County food handler cards.

**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)



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**Overall Inspection Comments**

Routine inspection conducted in conjunction with complaint investigation (CO0070903). This facility has failed to meet the minimum sanitation requirements of the California Health and Safety Code (73 = C). Due to repeated failed inspections within a two year period an Administrative Hearing will be held at 800 S. Sanderson, suite 200 Hemet, CA 92545 scheduled date and time to follow. "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 Beatriz Cornejo 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](http://www.rivcoeh.org).

**Signature**

Bin Bin Chen  
Person in Charge  
10/15/2019

Beatriz Cornejo  
Environmental Health Specialist  
10/15/2019

## 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

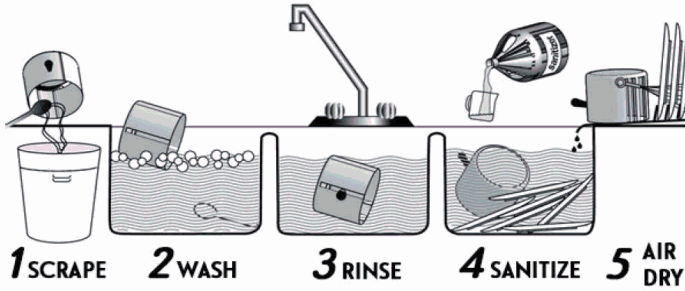
Cooked Food

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

<b>135°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>155°F</b> for 15 seconds	<b>155°F</b> for 15 seconds	<b>165°F</b> for 15 seconds	<b>165°F</b> 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

<b>BLYTE</b> 260 N Broadway Blythe, CA 92225 Phone 760-921-5090 Fax 760-921-5085	<b>CORONA</b> 2275 S Main St #204 Corona, CA 92882 Phone 951-273-9140 Fax 951-520-8319	<b>HEMET</b> 800 S Sanderson Ave #200 Hemet, CA 92545 Phone 951-766-2824 Fax 951-766-7874	<b>INDIO</b> 47-950 Arabia St #A Indio, CA 92201 Phone 760-863-8287 Fax 760-863-8303	<b>MURRIETA</b> 30135 Technology Dr #250 Murrieta, CA 92563 Phone 951-461-0284 Fax 951-461-0245	<b>PALM SPRINGS</b> 554 S Paseo Dorotea Palm Springs, CA 92264 Phone 760-320-1048 Fax 760-320-1470	<b>RIVERSIDE</b> 4065 County Circle Dr #104 Riverside, CA 92503 Phone 951-358-5172 Fax 951-358-5017
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