



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME JUAN POLLO CORONA INC				DATE 11/14/2019		TIME IN 11:15 AM		TIME OUT 1:45 PM	
ADDRESS 1277 W 6TH ST STE.F, Corona, CA 92882				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER Albert Okura				EMAIL vsantoso@hotmail.com				Major Violations 1	
PERMIT # PR0002112	EXPIRATION DATE 07/31/2020	SERVICE Routine inspection	REINSPECTION DATE Next Routine	FACILITY PHONE # (909)885-6324	PE 3621	DISTRICT 0053	INSPECTOR NAME Sarah Miller		Points Deducted 18

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

B
SCORE 82

☒ 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 Maria Del Consuelo Candelario; NRFSP 7/13/2022			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES					
<input checked="" type="radio"/> In		2. Communicable disease; reporting, restrictions and exclusions		4	
<input checked="" type="radio"/> In	N/O	3. No persistent discharge from eyes, nose, and mouth			2
<input checked="" type="radio"/> In	N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
<input checked="" type="radio"/> In	N/O	5. Hands clean and properly washed; gloves used properly		4	2
<input checked="" type="radio"/> In		6. Adequate handwashing facilities supplied and accessible			2
TIME AND TEMPERATURE RELATIONSHIPS					
<input checked="" type="radio"/> In	N/O	N/A	7. Proper hot and cold holding temperatures	4	2
<input checked="" type="radio"/> In	N/O	N/A	8. Time as a public health control; procedures and records	4	2
<input checked="" type="radio"/> In	N/O	N/A	9. Proper cooling methods	4	2
<input checked="" type="radio"/> In	N/O	N/A	10. Proper cooking time and temperature	4	2
<input checked="" type="radio"/> In	N/O	N/A	11. Proper reheating procedures for hot holding	4	
PROTECTION FROM CONTAMINATION					
<input checked="" type="radio"/> In	N/O	N/A	12. Returned and re-service of food		2
<input checked="" type="radio"/> In			13. Food: unadulterated, no spoilage, no contamination	4	2
<input checked="" type="radio"/> In	N/O	N/A	14. Food contact surfaces: clean and sanitized Chlorine; 100 ppm /	4	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<input checked="" type="radio"/> In		15. Food obtained from approved sources		4	2
<input checked="" type="radio"/> In	N/O	N/A	16. Compliance with shell stock tags, condition, display		2
<input checked="" type="radio"/> In	N/O	N/A	17. Compliance with Gulf Oyster regulations		2
CONFORMANCE WITH APPROVED PROCEDURES					
<input checked="" type="radio"/> In		N/A	18. Compliance with variance, specialized process, and HACCP plan		2
CONSUMER ADVISORY					
<input checked="" type="radio"/> In		N/A	19. Written disclosure and reminder statements provided for raw or undercooked foods		1
SCHOOL AND HEALTHCARE PROHIBITED FOODS					
<input checked="" type="radio"/> In		N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered	4	2
WATER / HOT WATER					
<input checked="" type="radio"/> In			21. Hot and cold water available	4	2
			Water Temperature 120°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		
54. Voluntary condemnation		1
55. Impound		1



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6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

Inspector Comments: Observed the following:

A) Handwash sink closest to the warewash sink not stocked with paper towels. Ensure all handwash sinks are fully stocked with soap and paper towels in approved dispensers.

B) Front handwash station with squeeze bottle dish soap inside the sink. Ensure all handwash stations have soap that is in an approved dispenser, and that handwash sinks are not blocked at any time.

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:

A) The walk in cooler was unable to keep the internal temperatures of potentially hazardous foods at 41F or below. The following items were voluntarily discarded by the person in charge:

- 18 bins of marinated raw whole chicken at 50F
- 6 spits of whole raw chicken at 50F-51F
- 3 containers of shredded chicken at 50F-51F
- 1 container of sliced tomatoes at 50F
- 2 containers of mashed potatoes at 54F
- 3 bags of shredded cheese at 49F

Ensure all cold potentially hazardous foods are maintained at 41F or below. The walk in cooler has been impounded. Do not use this cooler for any foods at this time.

B) The following foods were observed out of temperature in the Alto Shaam cooler closest to the service area:

- One container of potato salad at 49F
- One container of sliced tomatoes at 51F
- One container of shredded cheese at 46F

The person in charge voluntarily discarded the above listed foods. Ensure all cold potentially hazardous foods are maintained at 41F or below. Regularly monitor food temperatures with a probe thermometer to ensure units are functioning properly.

C) 3 small containers of cooked rice in the "Food Warmer" hot holding unit at 117F-120F. Ensure all hot held foods are maintained at 135F or above. The person in charge voluntarily discarded the cooked rice.

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

POINTS

0

Inspector Comments: Observed mold growth on tomatoes in the wak in cooler. Ensure that any spoiled foods are disposed of.

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)



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

POINTS

1

Inspector Comments: Observed the following:

- A) Air curtain to facility delivery door not functioning. Air curtains shall operate in conjunction with the microswitch to turn on when the door is open and turn off when the door closes. Repair or replace nonfunctional air curtain.
- B) Missing weatherstripping to the front entry doors and storage room door. Exterior doors shall be without gaps or openings to prevent vermin entry. Replace weatherstripping in an approved manner.
- C) Restroom door not properly self-closing. Take all necessary approved action to ensure restroom door is properly self-closing.

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: Person in charge was not able to properly explain the warewash process. Another employee that is normally responsible for washing dishes stated that bleach and water were used in the first compartment and water in the last. Ensure all employees and person in charge are knowledgeable about food safety practices, including how to wash dishes. Use the 3 step process: Water (100F minimum) and soap in the first compartment, water to rinse in the second compartment, sanitize with appropriate concentration of sanitizer in the last compartment, and then air dry.

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)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

Inspector Comments: Observed the following:

- A) Containers of turmeric stored directly on the floor of the storage room. Ensure all foods are stored at least 6 inches off of the ground.
- B) Horchata dispenser nozzles soiled. Clean and maintain all food contact surfaces clean.
- C) Electrical wires hanging over the Delfield Cooler. Secure wires to the wall in an approved manner.
- D) An employee dropped a chicken spike on the floor and then hung it on the clean dishes rack. Ensure all soiled dishes are stored separate from clean dishes.

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))



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34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

Inspector Comments: Observed the following:

- A) Gasket to walk in cooler in disrepair, causing the door to not close properly. Replace gasket in an approved manner.
- B) Reach in cooler (with sliding doors) in the storage room with missing bottom panel and improper wastewater disposal. Ensure bottom panel is replaced in an approved manner. Dispose of condensate water by properly plumbing the water to a floor sink or by installing an approved evaporator pan.
- C) Cardboard taped to cup holders. Remove cardboard support as it is not smooth and easily cleanable.
- D) Broken handle to Alto Shaam hot holding unit. Repair handle in an approved manner.
- E) Cooking equipment not properly stored underneath the hood ventilation system, causing damage to the ceiling tiles. Ensure cooking equipment is stored 6 inches within the lip of the hood.
- F) Front handwash sink splashguard not properly sealed to the sink. Eliminate crevice by properly sealing the splashguard to the sink.
- G) Cardboard used to line the shelving used to store onions in the storage room. Remove cardboard as it is not smooth and easily cleanable.
- H) Wall joint in warewash room in disrepair. Repair or replace wall joint 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)

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

POINTS

1

Inspector Comments: Observed the following:

- A) 3 compartment warewash sink not properly sealed to the wall. Seal sink to the wall in an approved manner.
- B) The following areas were observed soiled:
- Mold growth on the back handwash sink/wall junction
 - Gaskets to Delfield Cooler with an accumulation of food debris
 - Inside and outside of Everest Freezer
 - Restroom vent with an accumulation of dust

Properly clean and maintain the above listed equipment clean.

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 a pressurized cylinder adjacent to the horchata dispenser not properly secured. Pressurized cylinders must be securely fastened to a rigid structure.

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: Observed the following:

- A) Uncalibrated probe thermometer used as a reference thermometer to the walk in cooler. Ensure all thermometers are properly calibrated.
- B) Delfield cooler not equipped with a reference thermometer. Ensure all temperature control equipment is equipped with a reference thermometer.

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)



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44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

1

Inspector Comments: Observed the following:

A) Personal items, such as drinks and cell phones, located throughout the facility near or on food/food equipment areas. Store all personal items in lockers or other approved designated area. All personal drinks are to be maintained covered and stored in a manner to prevent contamination.

B) Numerous pieces of food equipment stored in the

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:

A) Several large holes in the water heater room. Repair walls in an approved manner to ensure facility is fully enclosed.

B) Missing grout to tiles in the main prep room. Ensure floors are in good repair by replacing the grout in an approved manner.

C) Damaged cove tiles in the restroom and warewash room. Replace cove tiles in an approved manner.

D) Shifted ceiling panel in the storage room causing a large opening. Replace ceiling panel to fully enclose the ceiling.

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)

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

1

Inspector Comments: Observed 2 expired food handler cards. All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate. Ensure employees obtain a valid food handler card within one week.

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 further 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.

55. IMPOUND

POINTS

0

Inspector Comments: See violation #7 for further details.

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.



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Overall Inspection Comments

This inspection was initiated due to a foodborne illness complaint received by this Department. A complaint investigation was also conducted at this time (reference CO0071300).

At this time, this facility has failed to meet the minimum requirements of the California Health and Safety Code (82 = B). A reinspection will be set for 11/20/19. 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 an employee of this Department. Contact Sarah Miller with any questions at (951) 273-9140 and/or sarmiller@rivco.org.

The facility has been closed due to the walk in cooler not functioning properly (see violation #7 for further details). "Facility Closed" signs have been posted. Contact (951) 273-9140 to schedule a reinspection if the cooler is repaired before 11/20/19.

A joint inspection was conducted with S. Miller and B. Lopez.

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

eric v. santoso
Person in Charge
11/14/2019

Sarah Miller
Environmental Health Specialist
11/14/2019

REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY

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

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

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

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

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

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

No foil or cardboard on shelves!



PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS

Ready-to-Eat Food

Cooked Food

Raw Meat, Raw Eggs

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

MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A THREE COMPARTMENT SINK

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



PROPER COOLING OF FOOD IN YOUR FACILITY

Potentially hazardous foods should always be rapidly cooled.

TIME IS THE KEY FACTOR IN PROPER COOLING

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

Use one of the following methods to cool food properly:

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

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

PROPER FOOD THAWING METHODS



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



INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures



Food temperature cannot be felt - use your probe thermometer!



FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

BLYTHE

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