



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Chris Burgers-OOB				DATE 7/13/2021		TIME IN 1:30 PM		TIME OUT 3:00 PM	
ADDRESS 28325 Winchester Rd, Winchester, CA 92596				FACILITY DESCRIPTION change of ownership					
PERMIT HOLDER Petros Politis				EMAIL spolitis1983@gmail.com				Major Violations 2	
PERMIT # PR0056538	EXPIRATION DATE 08/31/2022	SERVICE Routine inspection	REINSPECTION DATE 7/20/2021	FACILITY PHONE # (951)926-2323	PE 3620	DISTRICT 0016	INSPECTOR NAME Leslie Aranda	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 Petros Politis, Food Safety Profess., 1/21/24			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 Initial: 50ppm, Corrected: 100ppm / Initial: 88F, Corrected: 113F	+	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 Water Temperature 3-compartment sink: 120°F		4	2
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



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME
Chris Burgers-OOB

DATE
7/13/2021

PERMIT #
PR0056538

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

Inspector Comments: Hand washing sink was obstructed with mops and broom handles. Relocate the storage of the mops and broom handles and ensure the hand washing sink is accessible by employees for proper hand washing at all times.

In the customer restroom, observed no paper towels and a leak at the hand washing sink. Provide paper towels and repair the hand washing sink to ensure it is in good repair.

In the employee restroom, observed no paper towels. Provide paper towels at all times for proper employee hand washing.

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: All potentially hazardous food shall be held at or below 41°F or at or above 135°F. Observed potentially hazardous food (cut tomatoes, shredded cheese, sliced cheese, chicken, and diced tomatoes) out of temperature control in the cold top refrigeration unit in the hamburger-making station and Pepsi reach-in refrigeration unit. The person in charge stated that the potentially hazardous foods had been placed in the cold holding unit since 7am (7 hours prior to the inspection). Therefore, the following potentially hazardous food was voluntarily discarded at time of inspection.

The following food items were discarded due to a high internal temperature:

- 1 container of cut tomatoes (~5 lbs): Measured at 59F, from the cold top
- 1 container of shredded cheese (~5 lbs): Measured at 51F, from the cold top
- 1 container of sliced cheese (~5 lbs): Measured at 50F, from the cold top
- 2 large containers of grilled chicken (~20 lbs): Measured at 54 and 55F, from the cold top drawer
- 1 container of diced tomatoes (~5 lbs): Measured at 58F, from the cold top drawer
- 1 container of white cheese (~5 lbs): Measured at 57F, from the cold top drawer
- ~9 lbs of 4oz ranch cups: Measured at 57F, from the Pepsi cold holding reach-in refrigeration unit

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)

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: At the start of inspection, dishes were actively being warewashed. The wash basin measured 88F and the Chlorine sanitizer measured 50ppm. The employees actively warewashed were instructed to immediately empty the 3-compartment sink solutions and to re-make the wash and sanitizer solutions. The wash basin was then measured at 113F and the Chlorine sanitizer was measured at 100ppm.

Ensure food contact surfaces are properly washed in water over 100F, rinsed, and sanitized in Chlorine sanitizer that is at least 100ppm for a minimum of 30 seconds.

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)

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

POINTS

1

Inspector Comments: The air curtains at the drive-thru and back delivery door were observed unplugged. Ensure the air curtains are plugged in so that they activate when the drive-thru window or back delivery door are opened. Ensure the air curtains are maintained plugged in to prevent the harborage of vermin.

Observed a gap at the bottom of the back delivery door of the facility. Provide weatherstripping to eliminate the gap at the bottom of the back door.

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)



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Chris Burgers-OOB	DATE 7/13/2021	PERMIT # PR0056538
------------------------------------	-------------------	-----------------------

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

Inspector Comments: Observed cardboard shelf liners on the shelf above the cookline and inside the Pepsi reach-in refrigeration unit. Discontinue the use of cardboard as shelf liners and only use approve shelf liners that are smooth and easily cleanable.

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

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

POINTS

1

Inspector Comments: Observed gaps in the front hood filter system. Ensure the gaps are removed and the hood filters are properly installed as to effectively collect/ filter grease.

All utensils and equipment shall be clean and installed in an approved manner. Observed the following in need of cleaning:

- The bottom shelf in the interior of the Pepsi reach-in refrigeration unit (food debris)
- The Ansul fire suppression unit in the cookline (dusty)
- The hood filters in the back hood system (dusty)
- The soda machine catch tray near the front drive thru (residue)

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 an unsecured CO2 cylinder in the back storage area. Ensure filled CO2 cylinders are properly secured.

Observed the used oil container open in the back storage area. Ensure the used oil container is maintained closed at all times.

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: Facility did not have a thermometer on site at time of inspection. Ensure a readable metal probe thermometer is provided for measuring food temperatures at all times.

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: Observed wiping towels stored along the cookline. Discontinue the storage of the wiping towels in this manner and ensure wiping cloths are stored in the sanitizer buckets of correct sanitizer concentration in between uses.

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))

42. REFUSE PROPERLY DISPOSED: FACILITIES MAINTAINED

POINTS

1

Inspector Comments: Observed excess cardboard around the dumpster area and the dumpster lids open. Ensure the cardboard is removed from the facility on a regular basis, and that the dumpster lids are maintained over the dumpster at all times.

Violation Description: All food waste and rubbish shall be kept in leakproof and rodent-proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114257.1)



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Chris Burgers-OOB	DATE 7/13/2021	PERMIT # PR0056538
------------------------------------	-------------------	-----------------------

43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

POINTS

1

Inspector Comments: In the customer restroom, observed no toilet paper. Ensure toilet paper is provided at all times.

Violation Description: Toilet facilities shall be maintained clean, sanitary, and in good repair. Toilet rooms shall be separated by a well-fitting self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Toilet facilities shall be provided for patrons in establishments with more than 20,000 sq. ft. and in establishments offering on-site consumption. (114250, 114250.1, 114276)

54. VOLUNTARY CONDEMNATION

POINTS

0

Inspector Comments: All potentially hazardous food shall be held at or below 41F or at or above 135F. Observed potentially hazardous food out of temperature control in the cold top refrigeration unit in the hamburger-making station and in the Pepsi reach-in refrigeration unit. The person in charge stated that the potentially hazardous foods had been placed in the cold holding unit since 7am (7 hours prior to the inspection). Therefore, the following potentially hazardous food was voluntarily discarded at time of inspection.

- 1 container of cut tomatoes (~5 lbs): Measured at 59F, from the cold top
- 1 container of shredded cheese (~5 lbs): Measured at 51F, from the cold top
- 1 container of sliced cheese (~5 lbs): Measured at 50F, from the cold top
- 2 large containers of grilled chicken (~20 lbs): Measured at 54 and 55F, from the cold top drawer
- 1 container of diced tomatoes (~5 lbs): Measured at 58F, from the cold top drawer
- 1 container of white cheese (~5 lbs): Measured at 57F, from the cold top drawer
- ~9 lbs of 4oz ranch cups: Measured at 57F, from the Pepsi cold holding reach-in refrigeration unit

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: The hamburger station cold top refrigeration unit has been conditionally impounded since the internal temperatures of potentially hazardous foods at the top containers as well as inside the cold holding drawers were above the 41F limit. The internal temperatures of potentially hazardous foods (cut tomatoes, sliced cheese, shredded cheese) at the top containers measured between 51-59F. The internal temperatures of potentially hazardous foods inside the cold holding drawers (grilled chicken, diced tomatoes, cheese) measured between 54-57F. A temporary solution has been put in place in which the bottom drawers are not to be used at all, but containers of potentially hazardous food may be submerged in an ice-water solution to maintain the potentially hazardous food at 41F or below. The ice-water solutions are to be checked regularly and ensuring the potentially hazardous food is maintained at 41F or below. This is a conditional impound until the cold top unit is serviced and repaired. The cold top unit is to be repaired within 1 week (Tuesday 7/20/2021) and re-evaluated by Leslie Aranda.

The Pepsi reach-in refrigeration unit has been conditionally impounded since the internal temperature of potentially hazardous food (4oz ranch cups) measured an internal temperature of 57F. A temporary solution has been put in place in which the ranch was the only potentially hazardous food item inside the reach-in refrigeration unit. All other items were non-potentially hazardous. Therefore, the refrigeration unit may be utilized for non-potentially hazardous foods. If potentially hazardous food is observed inside this refrigeration unit, the Pepsi reach-in refrigeration unit will be impounded. This is a conditional impound until the Pepsi reach in refrigeration unit is serviced and repaired. Ensure the Pepsi reach-in refrigeration unit is repaired within 1 week (Tuesday 7/20/2021) and re-evaluated by Leslie Aranda. If you have any questions, contact Leslie Aranda at LAranda@rivco.org or 951-766-2824.

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

At this time, the facility has failed to meet the minimum requirements of California Health and Safety Code. 82=B. A re-inspection has been scheduled for one week on 7/20/2021. Correct violations by this date to be re-scored. "A" card removed. "B" card posted. Do not remove or obscure. Contact Leslie Aranda (LAranda@rivco.org) at 951-766-2824 with any questions or to schedule the re-inspection sooner.

This routine inspection was conducted in conjunction with a complaint investigation (CO0079691).

A re-inspection is scheduled in 1 week (Tuesday 7/20/2021) to re-evaluate the conditional impound and repair of the Pepsi reach in refrigeration unit and cold top refrigeration table.



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Chris Burgers-OOB	DATE 7/13/2021	PERMIT # PR0056538
------------------------------------	-------------------	-----------------------

Did you know that effective January 1, 2018, the California Health and Safety Code was amended to make it easier for food facilities to donate food? Please consider donating your excess food product to a local food bank, pantry, or soup kitchen. As a good faith food donor, you are protected from civil and criminal liability if the food product later causes harm to its recipient, unless the injury is a direct result of gross negligence or intentional misconduct in the preparation or handling of the donated food. See Section 171425 of the Civil Code and Sections 114432 to 114434 inclusive of the Health and Safety Code. For more information visit our website at www.rivcoeh.org.

Signature

Signature not captured due to
COVID 19 pandemic.

Jorge- Report Emailed

Person in Charge

07/13/2021

Leslie Aranda

Environmental Health Specialist

07/13/2021

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

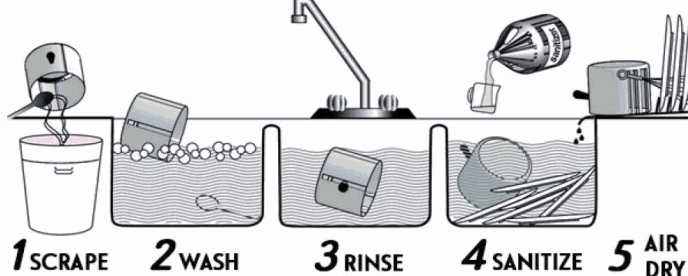
Cooked
Food

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