



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Sammy G's Inc				DATE 3/18/2022		TIME IN 10:30 AM		TIME OUT 1:15 PM	
ADDRESS 265 S Palm Canyon Dr, Palm Springs, CA 92262				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER Sam Pace				EMAIL julian@sammygsrestaurant.com				Major Violations 1	
PERMIT # PR0050098	EXPIRATION DATE 04/30/2023	SERVICE Routine inspection	REINSPECTION DATE 9/18/2022	FACILITY PHONE # (760)320-8041	PE 2621	DISTRICT 0022	INSPECTOR NAME Shanna Sidwell	Points Deducted 19	

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 81

☒ 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 Pablo Cetina ServSave 6/22/22			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					
In	N/O	N/A	7. Proper hot and cold holding temperatures	4	2
In	N/O	N/A	8. Time as a public health control; procedures and records	4	2
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					
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
In	N/O	N/A	14. Food contact surfaces: clean and sanitized 200ppm quaternary ammonia, 50-100ppm chlorine / >100	4	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<input checked="" type="radio"/> In		15. Food obtained from approved sources		4	2
In	N/O	N/A	16. Compliance with shell stock tags, condition, display		2
In	N/O	N/A	17. Compliance with Gulf Oyster regulations		2
CONFORMANCE WITH APPROVED PROCEDURES					
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					
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 >120°F		4	2
LIQUID WASTE DISPOSAL					
<input checked="" type="radio"/> 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		1



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME
Sammy G's Inc

DATE
3/18/2022

PERMIT #
PR0050098

7. PROPER HOT & COLD HOLDING TEMPERATURES

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: Maintain cold held potentially hazardous foods at internal temperature of 41 degrees F or below. Observed the following items at internal temperature of 45 degrees F, stored within the dairy walk-in refrigerator: bleu cheese, tiramisu, fettucine, penne, caperini, linguine, and spaghetti. Manager voluntarily discarded these items, as well as the remaining opened dairy packages. See violation 54. The dairy walk in refrigeration unit has been impounded. Do not use this unit. Do not remove the impound tag. Relocate all of the sealed, pasteurized dairy to the other walk in refrigeration unit. See violation 55. Call 760-320-1048 for reinspection.

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

POINTS

2

Inspector Comments: Observed various cooked pastas and chicken stored on a rack outside of temperature control with internal temperatures ranging from 97F-106F. The chef stated that they were cooked approximately 10-15 minutes prior and were set on the racks to cool. Discontinue allowing food items to cool in room temperature. 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.

The inspector instructed the chef to relocate the food items to the walk in refrigerator for rapid cooling.

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)

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

POINTS

2

Inspector Comments: Maintain food contact surfaces cleaned and sanitized. Observed the following:

-knives with food debris directly stored on the magnetic strip at the pizza prep area. Properly wash, rinse, and sanitize all of the knives and the knife rack. Store only clean and sanitized knives on the knife rack.

-biofilm within the ice machine.

-Observed an employee to be drying cooking pans with a towel. Discontinue drying food contact surfaces with a towel. All cleaned and sanitized food contact surfaces shall be allowed to air dry

-Observed this facility to be lacking the proper testing strips required for checking the concentration of the chlorine sanitizer used at the bar and dispensed from the automatic dish washer. Obtain the proper testing strips and maintain them on-site and readily available for use at all times.

-Observed the ware washing employee to lack knowledge of how to check the sanitizer concentration dispensed at the 3 compartment sink and the automatic dishwasher. The inspector educated the employee on how to properly check the concentration of the sanitizer at the time of the inspection.

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)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS

2

Inspector Comments: -Observed a few flies throughout the facility. Take all necessary approved action to eliminate the flies from the facility.

-Observed 2 rodent droppings in the unapproved satellite storage area. The rodent droppings did not appear to be fresh. Discontinue storing food and food related items in the unapproved satellite storage area as it is not properly vermin proofed.

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)



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Sammy G's Inc	DATE 3/18/2022	PERMIT # PR0050098
--------------------------------	-------------------	-----------------------

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

POINTS

1

Inspector Comments: -Observed the front doors, patio doors, and side doors adjacent to the bar to be propped open. Discontinue propping doors open to prevent vermin from entering the facility.
-Observed a hole in the ceiling above the panini grill. Eliminate the hole to prevent entry and harborage of vermin.
-Observed gaps around the back delivery door leading to the kitchen and the side exit door in the bar area. Eliminate the gaps around the door to ensure proper exclusion of vermin.
-Observed peeling paint along the wall behind the water dispenser of the server station. Repair the wall and peeling paint to eliminate any potential areas that may harbor vermin.

Violation Description: Each food facility shall be constructed, equipped, maintained, and operated to prevent the entrance and harborage of animals, including birds and vermin. (114259, 114259.2, 114259.3)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

Inspector Comments: Protect food from potential contamination. Observed the following:
-uncovered raw squid adjacent to uncovered parsley. Cover the items with a hard lid to prevent cross-contamination.
-bottle of Perrier directly stored in the ice of the ice machine bin. The Perrier was removed and employees began removing the ice to properly wash, rinse, and sanitize the unit while inspectors were onsite.
-Observed raw beef stored directly over raw salmon. Discontinue storing raw beef over raw fish to prevent possible cross 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: Store food in approved food grade containers, at least six inches off the floor on approved shelving. Observed the following:
-half cut melon stored with the rind in direct contact with a cardboard box. Store all prepared food in approved food grade containers.
-multiple opened packages of pasta and masa tied shut in the dry storage room. Store opened packages of food in approved food grade containers with tight fitted lids.
-two full size pans of food and boxes of food stored directly on the floor of the walk-in freezer.

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: -Observed a domestic microwave and a domestic "Crux" blender. Remove all domestic equipment from the facility and ensure only commercial grade equipment is used.
- Observed cooking spatulas to be broken. Discard all broken utensils and maintain all cooking utensils in good repair so as to be smooth and easily cleanable.
-Repair the leak at the prep sink.
- Observed the drainage piping below the prep sink to be lacking a 1 inch air gap between the opening of the floor sink and the terminating end of the piping. Provide a 1 inch air gap.
-Observed the drainage tube from the "La Marzocco" espresso machine to be lacking a 1 inch air gap between the opening of the floor sink and the terminating end of the piping. Provide a 1 inch air gap.
-Observed the rear ventilation hood to contain a non-functional light. Replace the non-functional light.
-Observed the light over the salad prep area to be broken. Replace the broken light fixture.
-Observed the door to the refrigerator in the pantry area to be damaged and falling from the hinges. Repair or replace the broken fridge door and maintain it in good repair.
-Observed a towel used as a non-slip surface below a cutting board at the panini grill. Discontinue using towels to line surfaces. Ensure all surface liners are smooth, easily cleanable and nonabsorbent

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



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Sammy G's Inc	DATE 3/18/2022	PERMIT # PR0050098
--------------------------------	-------------------	-----------------------

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

POINTS

1

Inspector Comments: Maintain all equipment clean and sanitized. Observed the following with accumulation:

- shelving, gaskets, interior of the refrigeration units: debris.
- interior of the flip top lids, exterior of bulk ingredient containers, exterior of spice shakers, top area of the stand mixer: splatter.
- front cookline hood: grease.

Observed the drain lines from the bar gun holsters to drain directly into the ice bin at the bar area. No ice was observed inside of the ice bins at the time of the inspection.

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: All equipment and utensils must be installed and stored properly. Observed the following:

- unprotected hanging bar glasses. Install an approved sneeze guard on the customer side of the bar glasses. See provided informational bulletin.
- upstairs storage room for utensils and equipment with unapproved finishes. Provide approved finishes for this area. See provided informational bulletin.
- service station ice bin draining to a bucket. This ice bin must drain to an approved floor sink. If no floor sink is available, contact plancheck at 760-320-1048 for plan submittal.
- bar that has a roll up window, leading to the outdoor dining area. At time of inspection, this bar was not in use. There is no record of this bar in the facility file. Install a paper towel dispenser for the hand sink. Provide the roll up window to completely close as a gap was observed. Provide a continuous wall that extends to the ceiling on all sides. Repair the floor sink to adequately drain as it was observed slow draining.
- remote storage area in the adjacent building. This area is currently housing sealed dry and sealed frozen food. Relocate all of these items to within the facility.
- Store wiping cloths in sanitizer solution or discard to laundry. Observed a dry wiping cloth with food debris and wet wiping cloth with food debris stored directly at the prep counter for the pizza area.
- Pressurized cylinders must be securely fastened to a rigid structure. Properly secure the standing CO2 tanks.

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 this facility to be lacking a thermometer for checking the internal temperature and final cooking temperature of food items.

An accurate, metal probe thermometer suitable for measuring the internal temperature of food shall be readily available.

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)

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

1

Inspector Comments: Observed an employee's energy drink at the cook line and an open cup stored on the shelf at the pizza area.

All personal drinks are to be maintained covered and stored in a manner to prevent contamination.

Store all personal items in lockers or other approved designated area.

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)

54. VOLUNTARY CONDEMNATION

POINTS

0

Inspector Comments: The following items were voluntarily discarded by the manager:

bleu cheese, tiramisu, fettucine, penne, caperini, linguine, and spaghetti.

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.



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Sammy G's Inc	DATE 3/18/2022	PERMIT # PR0050098
--------------------------------	-------------------	-----------------------

55. IMPOUND

POINTS

0

Inspector Comments: The following unit was impounded at the time of the inspection: dairy walk in refrigerator

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

Overall Inspection Comments

This routine inspection was conducted in conjunction with a food borne illness investigation CO0082354. This routine inspection and complaint investigation was a joint inspection conducted by inspector S.Sidwell and E.Fang.

At this time this facility had failed to meet the minimum requirements of the California Health and Safety Code (81 = B). A reinspection will be set for one week (03/25/22). 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 S.Sidwell or E.Fang with any questions (760) 320-1048.

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.

Pablo Cetina
Person in Charge
03/18/2022

Shanna Sidwell
Environmental Health Specialist
03/18/2022

REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY

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

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

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

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

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

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

No foil or cardboard
on shelves!



PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS

Ready-to-Eat
Food

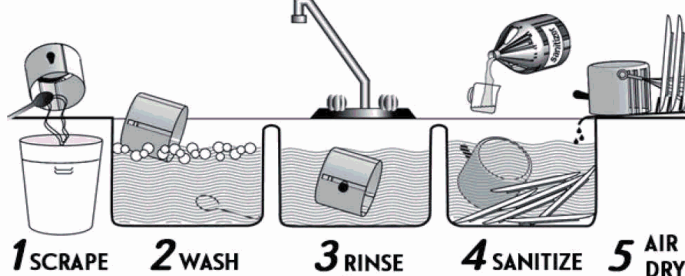
Cooked
Food

Raw Meat,
Raw Eggs

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

MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A THREE COMPARTMENT SINK

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



PROPER COOLING OF FOOD IN YOUR FACILITY

Potentially hazardous foods should always be rapidly cooled.

TIME IS THE KEY FACTOR IN PROPER COOLING

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

Use one of the following methods to cool food properly:

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

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

PROPER FOOD THAWING METHODS



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



INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures

135°F for 15 seconds	145°F for 15 seconds	145°F for 15 seconds	145°F for 15 seconds	155°F for 15 seconds	155°F for 15 seconds	165°F for 15 seconds	165°F for 15 seconds

Food temperature cannot be felt - use your probe thermometer!



FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

BLYTHE
260 N Broadway
Blythe, CA 92225
Phone 760-921-5090
Fax 760-921-5085

CORONA
2275 S Main St #204
Corona, CA 92882
Phone 951-273-9140
Fax 951-520-8319

Hemet
800 S Sanderson Ave #200
Hemet, CA 92545
Phone 951-766-2824
Fax 951-766-7874

INDIO
47-950 Arabia St #A
Indio, CA 92201
Phone 760-863-8287
Fax 760-863-8303

MURRIETA
30135 Technology Dr #250
Murrieta, CA 92563
Phone 951-461-0284
Fax 951-461-0245

PALM SPRINGS
554 S Paseo Dorotea
Palm Springs, CA 92264
Phone 760-320-1048
Fax 760-320-1470

RIVERSIDE
4065 County Circle Dr #104
Riverside, CA 92503
Phone 951-358-5172
Fax 951-358-5017