



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

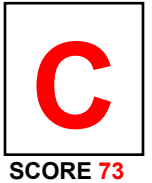
FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME DONUT STAR-OOB				DATE 2/8/2021		TIME IN 9:35 AM		TIME OUT 11:45 AM	
ADDRESS 1222 MAGNOLIA AVE, Corona, CA 92881				FACILITY DESCRIPTION oob per cos					
PERMIT HOLDER SIN POR LY				EMAIL Not Specified				Major Violations 2	
PERMIT # PR0002038	EXPIRATION DATE 01/31/2022	SERVICE Routine inspection	REINSPECTION DATE 6/08/2021	FACILITY PHONE # (909)279-6428	PE 3620	DISTRICT 0051	INSPECTOR NAME Sarah Miller		Points Deducted 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
<input checked="" type="radio"/> In	N/A 1. Food safety certification Por Sim Chen; NRFSP March 19th 2021			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				
In	N/O 5. Hands clean and properly washed; gloves used properly		4	<input checked="" type="radio"/> 2
In	6. Adequate handwashing facilities supplied and accessible			<input checked="" type="radio"/> 2
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O N/A 7. Proper hot and cold holding temperatures		4	<input checked="" type="radio"/> 2
In	N/O <input checked="" type="radio"/> N/A 8. Time as a public health control; procedures and records		4	2
In	<input checked="" type="radio"/> N/O N/A 9. Proper cooling methods		4	2
In	<input checked="" type="radio"/> N/O N/A 10. Proper cooking time and temperature		4	2
In	<input checked="" type="radio"/> N/O N/A 11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION				
In	<input checked="" type="radio"/> 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		<input checked="" type="radio"/> 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 <input checked="" type="radio"/> N/A 16. Compliance with shell stock tags, condition, display			2
In	N/O <input checked="" type="radio"/> N/A 17. Compliance with Gulf Oyster regulations			2
CONFORMANCE WITH APPROVED PROCEDURES				
In	<input checked="" type="radio"/> N/A 18. Compliance with variance, specialized process, and HACCP plan			2
CONSUMER ADVISORY				
In	<input checked="" type="radio"/> N/A 19. Written disclosure and reminder statements provided for raw or undercooked foods			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS				
In	<input checked="" type="radio"/> N/A 20. Licensed health care facilities / public and private schools; prohibited foods not offered		4	2
WATER / HOT WATER				
In	21. Hot and cold water available		4	<input checked="" type="radio"/> 2
Water Temperature 120°F				
LIQUID WASTE DISPOSAL				
In	22. Sewage and wastewater properly disposed		<input checked="" type="radio"/> 4	2
VERMIN				
In	23. No rodents, insects, birds, or animals		4	<input checked="" type="radio"/> 2
In	N/A 24. Vermin proofing, air curtains, self-closing doors			<input checked="" type="radio"/> 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	<input checked="" type="radio"/> 2
29. Washing fruits and vegetables	1
30. Toxic substances properly identified, stored, used	<input checked="" type="radio"/> 1
FOOD STORAGE / DISPLAY / SERVICE	
31. Adequate food storage; food storage containers identified	<input checked="" type="radio"/> 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	<input checked="" type="radio"/> 1
35. Warewashing: installed, maintained, proper use, test materials	1
36. Equipment / utensils: installed, clean, adequate capacity	<input checked="" type="radio"/> 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	<input checked="" type="radio"/> 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	<input checked="" type="radio"/> 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	<input checked="" type="radio"/>
55. Impound	



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5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

POINTS

2

Inspector Comments: Observed the following:

A) Person in charge rinse his hands at the handwash sink and dry them with a soiled linen before handling donuts with tongs. Ensure hands are properly washed with soap and warm water, and dried with single use paper towels that are stocked at the handwash sink. This is a repeated violation.

B) After being educated on how to properly wash hands at the handwash sink, observed the operator not wash his hands between attempting to unclog the floor sink (filled with wastewater) and serve a customer. Operator was instructed to wash his hands immediately.

Violation Description: Employees hands and exposed arms shall be kept clean, with fingernails properly trimmed. Employees are required to properly wash their hands: before handling food, equipment, or utensils; as often as necessary during food preparation, to remove soil and contamination; when switching from working with raw to ready-to-eat food; before putting on gloves and working with food; after touching body parts; after using toilet room; or any time when contamination may occur. Employees shall minimize bare hand and arm contact with non-prepackaged food that is in ready-to-eat form. Whenever gloves are worn, they shall be changed or replaced as often as handwashing is required. Approved hand sanitizer can be used in addition to proper handwashing. (113952, 113953.3, 113953.4, 113961, 113968, 113973)

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

Inspector Comments: No paper towels were available and the front handwash sink. Operator stated that he went out. He then left the facility and came back with 2 stacks of paper towels. Ensure all handwash sinks are equipped with paper towels.

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

POINTS

2

Inspector Comments: Observed 3 ham and cheese croissants stored in the display case. Internal temperature measured 68F, and the operator stated that he was only keeping them there for 4 hours. No discard time was posted and he was unable to provide any paperwork regarding Time as a Public Health Control (TPHC). He was unaware of what time the croissants were placed there. The operator voluntarily discarded the croissants. Ensure potentially hazardous foods are maintained at 41F or below or 135F or above.

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: The operator stated that there was no more sanitizer in the facility. Facility has been closed due to this violation. Ensure approved sanitizer (such as chlorine or quaternary ammonium) is obtained immediately. All food contact surfaces, equipment, and utensils used for the preparation, packaging, storage, or handling of food shall be properly washed, rinsed, sanitized and air dried. Food contact surfaces shall be properly sanitized using one of the following methods: 100ppm chlorine for 30 seconds; 200ppm quaternary ammonia for 60 seconds; or 25ppm iodine for 60 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)

21. HOT AND COLD WATER AVAILABLE

POINTS

2

Inspector Comments: No hot or cold water was available at the mop sink. Take all necessary approved action to ensure both hot and cold water are available at the mop sink.

Violation Description: An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. Hot water of at least 120°F must be provided for facilities with unpackaged food or packaged potentially hazardous food. Handwashing facilities shall be equipped to provide warm water for at least 15 seconds. (113953(c), 114189, 114192 (a,d), 114192.1, 114195)



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22. SEWAGE AND WASTEWATER PROPERLY DISPOSED

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: Warewash floor sink was not properly draining, causing wastewater to flow into the facility food preparation area. Take all necessary approved action to ensure the floor sink drains properly to avoid the possible contamination of food or food contact surfaces. The facility has been closed due to wastewater not being properly disposed of.

Observed the operator connect a flexible tube line from the 2 compartment sink faucet to the floor sink drain in an attempt to "flush" the floor sink. Discontinue this practice as contamination of 2-compartment sink may occur. Ensure floor sink is repaired in an approved manner.

The facility is not allowed to operate until a member of this department can conduct a reinspection and verify that the floor sink is functioning properly. "Facility Closed" signs posted. Note: The person in charge stated the floor sink has not been draining for the past week. This violation was present at the routine inspection on 10/21/19.

Violation Description: A facility must have an approved and properly functioning plumbing system at all times. All liquid waste must drain to an approved, fully functioning sewage disposal system. Fully functional restrooms must be provided for employee use during hours of operation. (114197, 114250)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS

2

Inspector Comments: Observed the following:

A) One dead cockroach present in the metal cabinet across from the donut display case. Cabinet was used for storage of prepackaged food items. Additionally observed one live cockroach present below the door hinge of the office door.

B) Observed numerous mice droppings present in the office. Observed a large quantity of them near a hole in the wall (left side as you walk into office). Seal hole in an approved manner.

Operator provided last pest control service invoice, from Western Exterminator Company, dated 11/30/2020. Invoice stated that no pest activity was noted. Facility was treated with Rosemary Oil and Peppermint Oil.

Ensure approved pest control for roaches and mice is obtained within 24 hours. Invoice must be provided at administrative hearing (see below for further details).

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: Observed the following:

A) Unapproved "d-con" mice bait (pellets) scattered throughout the floor of the office. Discontinue using this product as it is not approved for use in food facilities.

B) Weather stripping to front door missing. Install weather stripping to prevent vermin entry.

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: Observed several containers of food placed directly on the floor. Ensure all foods are stored at least six inches above the ground. This is a repeated violation.

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))

30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS

1

Inspector Comments: Observed unlabeled spray bottles. Ensure all toxic substances are labeled.

Violation Description: All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored in an approved manner which prevents contamination of food or food-contact surfaces. All poisonous or toxic substances shall be properly labeled. (114254, 114254.1, 114254.2)



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31. ADEQUATE FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS

1

Inspector Comments: Observed several bulk foods stored open in their original packaging. Ensure bulk foods are stored in approved food containers that can be sealed once opened.

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: The following structural violations were discussed with inspector B Lopez on September 4th 2020. The violations were to be completed by December 4th 2020. At this time, only one corrected violation was observed. The following must still be corrected:

1. Properly seal hand sink to wall. Observed hand sink caulking deteriorated.
2. Properly seal soda machine to counter. Caulking observed deteriorated.
3. Remove deteriorated plastic on ice machine.
4. Properly mount ice machine cover to body.
5. Seal hole in ceiling inside of office room.
6. Properly seal around duct passing through ceiling at water heater.
7. Seal between Cove base tiles where corners meet below 2 compartment sink.
8. Seal around capped pipe below 2 compartment sink.
9. Eliminate leak and rust at the sprayer located at the two compartment sink.
10. Remove unapproved cardboard.
11. Clean and maintain underside of wooden prep table.
12. Re grout between floor tiles in warewash area. Observed grout receding.
13. Clean and maintain dumpster area clean.

In addition to the above listed items, the following was observed:

A) FRP wall joint near 2 compartment sink in disrepair and/or missing in several locations. Reinstall FRP joint in an approved manner.

B) Unapproved scoops (i.e. cut milk jugs, cups, wire mesh with plastic wrapped handle) used for bulk food items. Replace with approved scoops and ensure scoops are stored "handle up" to prevent possible contamination.

C) Unused customer accessible reach in cooler. Operator stated it is no longer functioning. The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.

D) Observed soiled, unapproved milk crates used for storage of food and non-food items throughout the facility. Discontinue re-using unapproved containers. Equipment surfaces must be smooth, non-absorbent, durable, and easily cleanable.

E) Plastic wrap on handles of reach in cooler. Remove plastic wrap as it is not 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)



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

POINTS

1

Inspector Comments: Observed the following items soiled:

- inside of the cappuccino machine with an accumulation of food debris
- cabinets near the front service area soiled with food debris
- handles to the oven soiled with grease
- handles to the bulk food items soiled with grease and food debris
- racks to the proofer unit soiled with food debris
- shelving throughout the back of the facility soiled with dust, flour, and other food debris
- flooring throughout the facility heavily soiled with food debris
- mold growth on the inside of the ice machine (not in contact with the ice)
- shelving unit used for glazing heavily soiled with food debris
- cabinet used for soda syrup box storage heavily soiled with syrup
- floor under all pieces of equipment soiled

Clean and maintain the above listed items 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)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

1

Inspector Comments: Observed a wet, soiled wiping cloth stored on the front counter. Wiping cloths used to wipe food-contact surfaces shall be used only once unless stored in an approved sanitizer solution.

Violation Description: Wiping cloths used to clean food spills shall be used only once, unless stored in an approved concentration of sanitizer solution and laundered daily. (114135, 114185.1, 114185.3(d-e))

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

1

Inspector Comments: Observed personal items stored throughout the facility, including personal food stored above facility food in the reach in cooler, and personal drinks and cell phones stored on top of dry storage food in the back of the facility. 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. This is a repeated violation.

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: 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.

56. COVID 19 - FOLLOWING STATE OF CALIFORNIA GUIDELINES

POINTS

0

Inspector Comments: Observed in compliance with Industry Guidance.

Overall Inspection Comments



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Facility has been closed due to wastewater not properly drained and no sanitizer. "Facility Closed" signs posted. Facility is not permitted to operate until a member of this department can verify these two violations have been corrected.

This facility has failed to meet the minimum 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 2275 S Main St, Ste 204, Corona, CA, 92882, on 2/10/2021 at 8:30am. "C" card posted. "A" card removed. "C" card must remain posted until removed by an employee of this Department.

Contact Sarah Miller with any questions (951) 273-9140 and/or sarmiller@rivco.org.

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

Sim Por Chen
Person in Charge
02/08/2021

Sarah Miller
Environmental Health Specialist
02/08/2021

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