



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME <b>CASTANEDA'S MEXICAN FOOD</b>					DATE 3/22/2019		TIME IN 8:00 AM		TIME OUT 10:30 AM		
ADDRESS 28005 BRADLEY RD, SUN CITY, CA 92586					FACILITY DESCRIPTION Not Applicable						
PERMIT HOLDER Arturo Castaneda					EMAIL Not Specified					Major Violation 2	
PERMIT # PR0005527	EXPIRATION DATE 02/28/2020	SERVICE Routine inspection	REINSPECTION DATE Next Routine	FACILITY PHONE # (951)679-641	PE 3621	DISTRICT 0045	INSPECTOR NAME LUAN LE		Points 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

**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"/>	N/A	1. Food safety certification Prometric - Juan Hernandez - 7/1/2021			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES					
<input checked="" type="radio"/>		2. Communicable disease; reporting, restrictions and exclusions		4	
<input checked="" type="radio"/>	N/O	3. No persistent discharge from eyes, nose, and mouth			2
<input checked="" type="radio"/>	N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
<input checked="" type="radio"/>	N/O	5. Hands clean and properly washed; gloves used properly		4	2
<input checked="" type="radio"/>		6. Adequate handwashing facilities supplied and accessible			2
TIME AND TEMPERATURE RELATIONSHIPS					
<input checked="" type="radio"/>	N/O	N/A	7. Proper hot and cold holding temperatures	<input checked="" type="radio"/>	2
<input checked="" type="radio"/>	<input checked="" type="radio"/>	N/A	8. Time as a public health control; procedures and records	4	2
<input checked="" type="radio"/>	N/O	N/A	9. Proper cooling methods	4	2
<input checked="" type="radio"/>	N/O	N/A	10. Proper cooking time and temperature	4	2
<input checked="" type="radio"/>	N/O	N/A	11. Proper reheating procedures for hot holding	4	
PROTECTION FROM CONTAMINATION					
<input checked="" type="radio"/>	N/O	N/A	12. Returned and re-service of food		2
<input checked="" type="radio"/>		13. Food: unadulterated, no spoilage, no contamination		4	2
<input checked="" type="radio"/>	N/O	N/A	14. Food contact surfaces: clean and sanitized	<input checked="" type="radio"/>	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<input checked="" type="radio"/>		15. Food obtained from approved sources		4	2
<input checked="" type="radio"/>	N/O	<input checked="" type="radio"/>	16. Compliance with shell stock tags, condition, display		2
<input checked="" type="radio"/>	N/O	<input checked="" type="radio"/>	17. Compliance with Gulf Oyster regulations		2
CONFORMANCE WITH APPROVED PROCEDURES					
<input checked="" type="radio"/>	<input checked="" type="radio"/>	18. Compliance with variance, specialized process, and HACCP			2
CONSUMER ADVISORY					
<input checked="" type="radio"/>	<input checked="" type="radio"/>	19. Written disclosure and reminder statements provided for raw or undercooked foods			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS					
<input checked="" type="radio"/>	<input checked="" type="radio"/>	20. Licensed health care facilities / public and private schools; prohibited foods not offered		4	2
WATER / HOT WATER					
<input checked="" type="radio"/>		21. Hot and cold water available		4	2
		Water Temperature 135°F at 3 comp sink faucet°F			
LIQUID WASTE DISPOSAL					
<input checked="" type="radio"/>		22. Sewage and wastewater properly disposed		4	2
VERMIN					
<input checked="" type="radio"/>		23. No rodents, insects, birds, or animals		4	2
<input checked="" type="radio"/>	N/A	24. Vermin proofing, air curtains, self-closing doors			1

SUPERVISION / PERSONAL CLEANLINESS		OUT
25. Person in charge present and performs duties, demonstration of knowledge		2
26. Personal cleanliness and hair restraints		1
GENERAL FOOD SAFETY REQUIREMENTS		
27. Approved thawing methods, frozen food storage		1
28. Food separated and protected from contamination		2
29. Washing fruits and vegetables		1
30. Toxic substances properly identified, stored, used		1
FOOD STORAGE / DISPLAY / SERVICE		
31. Adequate food storage; food storage containers identified		1
32. Consumer self-service		1
33. Food properly labeled; honestly presented; menu labeling		1

EQUIPMENT / UTENSILS / LINENS		OUT
34. Utensils and equipment approved, good repair		1
35. Warewashing: installed, maintained, proper use, test materials		1
36. Equipment / utensils: installed, clean, adequate capacity		1
37. Equipment, utensils, and linens: storage and use		1
38. Adequate ventilation and lighting; designated areas, use		1
39. Thermometers provided and accurate		1
40. Wiping cloths: properly used and stored		1
PHYSICAL FACILITIES		
41. Plumbing: properly installed, good repair		1
42. Refuse properly disposed; facilities maintained		1
43. Toilet facilities: properly constructed, supplied, cleaned		1
44. Premises; personal item storage and cleaning item storage		1

PERMANENT FOOD FACILITIES		OUT
45. Floors, walls, ceilings: good repair / fully enclosed		1
46. Floors, walls, and ceilings: clean		1
47. No unapproved private homes / living or sleeping quarters		1
SIGNS / REQUIREMENTS		
48. Last inspection report available		
49. Food Handler certifications available, current, and complete		1
50. Grade card and signs posted, visible		
COMPLIANCE AND ENFORCEMENT		
51. Plans approved / submitted		
52. Permit available / current		
53. Permit suspended / revoked		
54. Voluntary condemnation		
55. Impound		



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7. PROPER HOT & COLD HOLDING TEMPERATURES

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments:

MAJOR VIOLATION:

Observed the following foods out of temperature at time of this inspection:

1. Five buckets of Menudo (3/4 full) inside walk in cooler with temperature ranging from 51°F to 59°F. Manager Juan stated that the Menudo were cooked last night. Manager voluntarily discarded the Menudo. Ensure Menudo are placed in shallow pans after they are cooked for cooling inside the walk in cooler so as to this potentially hazardous foods at or below 41°F at all times.
2. Observed pot of Menudo (1/2 full) on the stove with a measured temperature of 118°F. Employee stated that the Menudo was heated about 1/2 hour ago but forgot to place in the steam table. Observed insert of cooked beans, inside steam table with temperature of 124°F. This pot of Menudo and insert of cooked bean were allowed to immediately reheat to 165°F prior to place back to steam table to hot held at 135°F or above since they were made 1/2 hour ago. Rest of the foods inside the steam table were measured above 135°F at time of this inspection.
3. Observed raw shelled eggs over stocked inside insert of top section of True cold prep unit across from cooking equipment with top layer measured at 48°F and bottom layers at 39°F. Employee voluntarily discarded the top layer of eggs (10). Ensure to maintain 2 layers of eggs only in this insert so as to keep the eggs at or below 41°F at all times.

**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:

- Observed no sanitizer bucket at the kitchen, prep area, front counter or ware washing area at time of this inspection. Observed soiled wiping towels stored directly on prep counter, on cold prep unit, on counter under flat grill at cook line. Ensure linen bucket with cool water and proper sanitizer (Chlorine 100 ppm) concentration level are present at all mentioned areas when this food facility prior to food prep or operation. Corrected on site.

**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:

- Remove unapproved electric fly zapper observed on the floor near employees' locker. Facility received Dewey monthly pest service. Observed multiple hanging fly lights in this facility. Observed few dead roaches below dry storage racks. Per manager, Dewey Pest service is scheduled for end of this month. Provide a copy of current pest service and treatment to inspector at time of this re-inspection.

- Repair/replace worn weather strips around front entry doors to eliminate gaps around these doors.

- Replace/repair worn weather strip to exit door near the hallway of customer restroom to eliminate gap under the 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)



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**28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION**

**POINTS**

**2**

**Inspector Comments:**

- Observed several inserts of food inside the reach in cooler and some bulk containers around facility uncovered. Provide approved covers to all inserts as to be protected from contamination.

- Observed bags of raw chicken and beef on shelf inside True reach in cooler at cook line next to uncovered container of cooked foods. Ensure raw items are stored separately, in a container and below cooked and ready to eat items.

- Provide cover to trays of Chile Rellenos observed stored uncovered on shelf below fan unit inside walk in cooler.

- Observed boxes of avocado observed stored directly on the floor of the supplies room and buckets of cheese stored on the floor of the walk in cooler. Ensure all containers of foods are stored on approved shelving and at least 6" off the floor.

**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))

**33. FOOD PROPERLY LABELED AND HONESTLY PRESENTED, MENU LABELING**

**POINTS**

**1**

**Inspector Comments:**

- Observed several bulk containers (ie. rice, dry whole bean, oregano, basil leaves, salt, pepper, seasonings) throughout the facility that need labels. Provide labels as to the contents of the bulk containers throughout the facility.

- Observed open bags of dry peppers, oregano and basil leaves stored on shelving at dry storage area. Provide food grade containers for all open bags of dry foods products.

**Violation Description:** Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. All food menu items shall be properly identified and honestly presented. Food establishments with 20 or more locations, conducting similar business, must provide approved menu nutritional labeling information. Infant formula cannot be sold or offered for sale after the "use by" date printed on the package. (114087, 114089, 114089.1(a, b), 114090, 114093.1, 114094, 114094.5)

**34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR**

**POINTS**

**1**

**Inspector Comments:**

- Discontinue the use of condiment containers as scoops in bulk items (ie. cinnamon). Provide approved scoops with handles.
- Observed multiple non-functional equipment and shelving stored in back of the facility and inside storage shed. Organized the shed, Repair or remove non-functional unit/supplies from the facility so as to prevent vermin harborage.
- Observed electrical cover plate near 3 comp sink broken. Replace broken electrical outlet cover.
- Repair/replace cracked lid to bulk rice container.
- Replace soiled and tattered wiping cloths observed in dirty laundry bin and on prep counter.
- Replace damaged metal insert observed storing salsa in walk in cooler
- Replace dented and damaged metal colander and pan observed hung in clean equipment storage rack in ware washing area.

**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:** Thoroughly clean and maintain the following items with excessive food debris, stains and build-up:

- Storage racks near cook line to remove build up
- Fan guards inside walk in cooler
- Vent cover and around the ice machine including the drain lines.
- Storage racks inside walk in cooler and dry storage area
- Top and side of grease receptacles
- Air curtain cover and its louvers
- Door gaskets to cold prep table at the cook line
- Sides and inside cabinet to fryer
- All drain lines and floor sink
- Table top can opener
- Prep tables.

**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

0

**Inspector Comments:** Note:

- Observed 1 knife stored directly on the True reach in cooler counter and wire colander stored directly on the counter right below flat grill. Provide a clean surface or empty dry sanitized container to store knife and colander between use as to protect from contamination.

**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)

38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS

1

**Inspector Comments:**

- Observed gap (1) between the grease filter pads of approximately 2". Ensure filter pads are replaced in approved manner to eliminate gap.
- Observed 1 burnt out light bulb under the exhaust hood. Replace burnt out bulb.
- Observed light bulbs in back supplies storage area not of shatterproof construction or protected with light shields. Provide light shields or bulbs of shatterproof construction.

**Violation Description:** Mechanical exhaust ventilation shall be provided to remove toxic gases, heat, grease, vapors, and smoke. All areas of a food facility shall have sufficient ventilation to facilitate proper food storage and provide a reasonable condition of comfort for each employee. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan. Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1)



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41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

POINTS

0

Inspector Comments: Note:

- Raise drain lines of 3 comp sink so as to provide a legal 1" air gap between bottom of drain line and top of floor sink. Observed drain line extending into the floor sink.
- Repair/replace loose faucet fixture of the 3 comp sink.

**Violation Description:** All plumbing shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. All food-related equipment drain lines must discharge through an approved indirect connection. Any hose used for conveying potable water shall be made from approved material and used for no other purpose. (114171, 114189.1, 114190, 114192(b,c), 114193, 114193.1, 114199, 114201, 114269)

42. REFUSE PROPERLY DISPOSED: FACILITIES MAINTAINED

POINTS

0

Inspector Comments: Note:

- Observed customers' table in dining hall with stains, left over food and debris. Ensure to keep dining area clean and free of litter and rubbish in timely manner.

**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)

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

1

Inspector Comments:

- Observed keys, cell phone charger, personal drinks and radio speakers stored on counter with take out supply next to microwave and above prep table. Observed jacket stored on top of paper supplies and container in the dry food storage rack. Ensure all personal belongings and personal foods/drinks are stored in designated storage area away from facility foods and food contact surface to prevent contamination.
- Observed mop and cleaning equipment stored with mop head down and directly inside basin of mop sink. Properly hang up mop and store cleaning equipment onto hanger with handle up to facilitate proper drying and prevent contamination.

**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 small holes in the wall near the drive thru soda fountain. Eliminate holes in approved manner.
- Repair/replace cracked and/or missing floor tiles and cove base tiles in ware washing area, cook line, behind prep tables and dry storage area in approved manner.

**Violation Description:** The floors, walls, ceilings finishes must be of an approved material, durable, smooth, nonabsorbent, and easily cleanable. Food facilities shall be fully enclosed. (114143 (d), 114257, 114266, 114268, 114271, 114272)

46. FLOORS, WALLS, AND CEILINGS: CLEAN

POINTS

1

Inspector Comments:

- Clean the flooring and walls at 3 comp sink, prep sink, cooking equipment, under and behind ice maker, dry storage racks, and employee break room especially in back corner and area where floor and wall meet throughout the facility to eliminate debris, stains and build up.

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



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**Overall Inspection Comments**

At this time, facility has failed to meet the minimum requirements of the California Health and Safety Code (B = 82). A re-inspection will be set for one week (03/29/2019). Ensure violations listed on this report are corrected by this date in order to be re-scored. "B" card posted. "A" card removed. Facility closed and "B" card must remain posted until removed by a member of this department. Removal or obstructing the view of the "B" will result in citation. Contact Luan Le for any questions at (951) 461-0284.

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

**Signature**

JUAN HDZ.

Juan Hernandez  
Person in Charge  
03/22/2019

Luan Le

LUAN LE  
Environmental Health Specialist  
03/22/2019



## 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

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

Food temperature cannot be felt - use your probe thermometer!



## FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

**BLYTE**  
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