



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

**FOOD ESTABLISHMENT INSPECTION FORM**

FACILITY NAME <b>DESERT HOT SPRINGS SPA</b>				DATE 7/22/2020	TIME IN 1:10 PM	TIME OUT 4:19 PM
ADDRESS 10805 PALM DR, Desert Hot Springs, CA 92240				FACILITY DESCRIPTION Not Applicable		
PERMIT HOLDER Desert Hot Springs Investors				EMAIL kbradley@miraclesprings.com		Major Violations 1
PERMIT # PR0003552	EXPIRATION DATE 02/28/2021	SERVICE Routine inspection	REINSPECTION DATE Next Routine	FACILITY PHONE # (619)329-6495	PE 3621	DISTRICT 0023
				INSPECTOR NAME Shakeya Rhodes	Points Deducted 24	

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.

FACILITY  
CLOSED

CA HEALTH &  
SAFETY CODE  
SECTION 113960

**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
In	N/A	1. Food safety certification				2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES						
In		2. Communicable disease; reporting, restrictions and exclusions		4		
In	N/O	3. No persistent discharge from eyes, nose, and mouth				2
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		2
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
In	N/O	N/A	10. Proper cooking time and temperature		4	2
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
In			13. Food: unadulterated, no spoilage, no contamination		4	2
In	N/O	N/A	14. Food contact surfaces: clean and sanitized		4	2
200ppm quaternary ammonia at mechanical dishwasher / not set						

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
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						
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						
In			21. Hot and cold water available		4	2
Water Temperature 129.2F at 3-compartment sink near rear cook li						
LIQUID WASTE DISPOSAL						
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		1
54. Voluntary condemnation		
55. Impound		



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**1. FOOD SAFETY CERTIFICATION**

**POINTS**  
**2**

**Inspector Comments:** Maintain at least one valid food manager certification on-site. Observed missing food manager certificate available during inspection. Ensure at least 1 employee has a valid food manager certificate available on-site at all times.

**Violation Description:** Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. Food safety certificate must be maintained at the food facility and made available for inspection. (113947.1 - 113947.5)

**6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE**

**POINTS**  
**2**

**Inspector Comments:** Soap and paper towels (or drying device) shall be provided in approved dispensers. Observed the following:

- 1) Empty paper towel dispensers at handwashing sinks near cook line and at the bar. Paper towels were stored above cooler at bar.
- 2) Empty soap dispensers at handwashing sink at the bar. Bartender stated she uses dishwashing soap to wash her hands at 3-compartment sink. Employee instructed to properly wash her hands at the handwashing sink at all times.

- 3) Broken soap dispenser at handwashing sink near restroom. Soap stored on handwashing sink.

Provide soap and paper towels inside permanently installed dispensers at all times.

**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:** Potentially hazardous foods shall be held at or below 41°F or at or above 135°F. Observed the following:

- 1) Containers of cooked chicken, sliced tomatoes, potato salad, and tuna measured at 48F inside cold-top cooler at main cook line. Employee stated foods were placed in cooler less than 6 hours prior to inspection and wither moved foods to walk-in cooler or placed foods on ice for rapid cooling.

- 2) Containers of pooled eggs, and hot dogs measured between 48-50F inside 2-door cooler at main cook line. Manager stated foods were placed in cooler more than 6 hours prior to inspection and voluntarily disposed of foods. Smaller container of pooled eggs measured below 41F and was moved to walk-in cooler.

- 3) Containers of shredded cheese and individual packages of deli meats measured between 46-47F inside refrigerated drawers below griddle at main cook line. Drawer observed not fully closed. Ensure refrigerated drawers are fully closed at all times to ensure foods are maintained at 41F or below.

- 4) Large container of bolognese sauce measured at 75F stored at room temperature near rear cook line. Manager stated container was removed from refrigerator for preparation and placed food in walk-in cooler for rapid cooling. Ensure foods are not stored at room temperature for extended amounts of time to prevent bacterial growth.

**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:** 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. Observed a large pot of bolognese sauce measured at 145F on stove at rear cook line. Manager stated food was recently removed from heat and was cooling prior to being placed in walk-in cooler. Ensure all foods are cooled rapidly using one of the methods listed above.

**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)



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**21. HOT AND COLD WATER AVAILABLE**

**POINTS**

**2**

**Inspector Comments:** Handwashing sinks must provide warm water of at least 100°F. Observed hot water measured at 89.1F at handwashing sink near main cook line. Provide hot water of at least 100F at all handwashing sinks.

**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)

**23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS**

**⚠ CRITICAL ⚠**

**POINTS**

**4**

**Inspector Comments:** Each food facility shall be kept free of cockroaches, mice, rats, and similar pests that carry disease. Observed the following:

- 1) Multiple dead cockroaches on handwashing sink near 3-compartment food preparation sink, on cutting board below 3-compartment food preparation sink and on floors below handwashing and 3-compartment food preparation sink.
- 2) 1 live and multiple dead cockroaches on sticky traps below storage shelving near ice machine.
- 3) 2 live mice on sticky trap below storage shelving at rear storage area.
- 4) An accumulation of old and fresh rodent droppings in paper towel storage drawer below handwashing sink near 3-compartment food preparation sink, on floors throughout rear storage area.

Eliminate cockroaches and rodents and all evidence of vermin from facility using safe and legal methods.

**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:** Exterior doors shall be self-closing, without gaps or openings, and maintained closed when not actively in use to prevent vermin entry. Observed gaps around rear exit door. Properly seal all gaps 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:** All food shall be stored, prepared, displayed or held so that it is protected from contamination. Observed the following:

- 1) Rodent droppings on top of canned food items at rear storage area. Properly clean and sanitize cans prior to opening.
- 2) Various containers of food stored below other food items without proper protection inside 2-door cooler at storage area near warewashing sink. Provide proper protection to all food items stored below top shelving to prevent contamination.
- 3) Opened bags of rice and waffle mix stored on shelving at storage area near warewashing sink. Properly store bagged food items inside approved containers with tight-fitting lids once opened.

**Violation Description:** All food shall be separated and protected from contamination. (113984, 113986, 114060, 114067(a, d, e), 114069(a, d), 114073, 114077, 114089.1(c), 114143(c))



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

**POINTS**  
**1**

**Inspector Comments:** All utensils and equipment shall be approved, properly installed, and in good repair. Observed the following:

- 1) Cold-top cooler and 2-door cooler at main cook line holding foods above 41F. Discontinue using these units until repaired and can hold foods at 41F or below.
- 2) Leaking faucet at handwashing sink near main cook line. Repair leaking faucet.
- 3) Missing/broken light bulbs throughout kitchen area. Repair/replace damaged/missing light bulbs.
- 4) torn door gaskets at 2-door cooler at main cook line. Replace damaged gaskets.

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

**35. WAREWASHING; INSTALLED, MAINTAINED. PROPER USE, TEST MATERIALS**

**POINTS**  
**1**

**Inspector Comments:** Testing equipment and materials shall be provided to measure the applicable sanitization method. Observed missing test strips at the bar. Provide test strips to ensure proper sanitation of equipment.

**Violation Description:** Food facilities that prepare food shall have approved warewashing equipment. Testing equipment and materials shall be provided to measure the wash water temperature and applicable sanitization method. (114067(g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125)

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

**POINTS**  
**1**

**Inspector Comments:** All equipment and utensils shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris. Observed the following:

- 1) Unclean door handles, gaskets and shelving inside 1-door freezer at main cook line.
- 2) Unclean shelving inside 2-door cooler at main cook line.
- 3) An accumulation of dust on fan guards inside walk-in cooler.
- 4) An accumulation of old debris inside floor sink near handwashing sink at main cook line.
- 5) Heavily soiled dishwashing racks at mechanical dishwasher. Replace dishwashing racks when they are no longer easily cleanable.
- 6) Heavily soiled table-top can opener on counter top near walk-in cooler.

Maintain equipment clean.

**Violation Description:** All utensils and equipment shall be clean and installed in an approved manner. Equipment type and quantity shall be adequate for the operation.(114115, 114130.3, 114139, 114153, 114163, 114165, 114167, 114169, 114175, 114180, 114182, 114257)

**37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE**

**POINTS**  
**1**

**Inspector Comments:** Utensils and equipment shall be handled and stored in an approved manner and protected from contamination. Observed multiple tongs hung from ansil system above main cook line. Discontinue using ansil system for storing tongs.

**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:** An accurate, metal probe thermometer suitable for measuring the internal temperature of food shall be readily available. Observed no probe thermometer available in facility. Provide an accurate probe thermometer.

**Violation Description:** An accurate, easily readable metal probe thermometer suitable for measuring temperature of food shall be available. A thermometer shall be provided for each refrigeration unit. (114157, 114159)



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**40. WIPING CLOTHS: PROPERLY USED AND STORED**

**POINTS**

**1**

**Inspector Comments:** Wiping cloths used to wipe food-contact surfaces shall be used only once unless stored in an approved sanitizer solution. Observed the following:

- 1) Wiping cloths stored below cutting board attached to cold-top cooler at main cook line.
- 2) Unclean wiping cloth stored on counter top near walk-in cooler.
- 3) Wiping cloth stored above cooler at the bar.

Properly store all in-use wiping cloths inside bucket with approved sanitizer concentration when not in use.

**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))

**45. FLOORS, WALLS, CEILING: GOOD REPAIR / FULLY ENCLOSED**

**POINTS**

**1**

**Inspector Comments:** Food facility shall be clean and in good repair. Observed the following:

- 1) Missing base cove and floor tiles below main cook line. Repair/replace missing floor/base cove tiles.
- 2) Missing base cove tiles near walk-in cooler. Replace missing base cove tiles.
- 3) Broken floor tiles inside walk-in cooler. Replace damaged floor tiles
- 4) Deteriorated grout between floor tiles throughout kitchen areas. Replace missing grout to ensure floors are smooth and easily cleanable.
- 5) Damaged walls near warewashing sink and rear exit door. Repair damaged walls.

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

**49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE**

**POINTS**

**0**

**Inspector Comments:** Food Handler Certificates for all food employees shall be on-site or otherwise made available for inspection. Observed no food handler cards available at time of inspection. Manager stated all food handler cards are stored in office, which he does not have access to. Ensure all food handler cards are available for inspection at all times. Manager provided food handler cards by end of inspection.

**Violation Description:** County of Riverside Environmental Health Food Handler Certification(s) are available and current for all employees who prepare, store, or serve exposed food. (Riverside County Ordinance 567)

**53. PERMIT SUSPENDED / REVOKED**

**POINTS**

**0**

**Inspector Comments:** Rodent infestation

**Violation Description:** If an imminent health hazard is observed, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114405, 114409)

**84. COVID 19 - FOLLOWING STATE OF CALIFORNIA GUIDELINES**

**POINTS**

**0**

**Inspector Comments:** Observed not in compliance with Industry Guidance. Observed employees working without face covering and employees working less than 6 feet apart from one another. Education provided.



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**Overall Inspection Comments**

A routine inspection was conducted in addition to a complaint investigation (complaint #CO0074532). At this time this facility had failed to meet the minimum requirements of the California Health and Safety Code (76 = C) and facility has been closed due to rodent infestation. A re-inspection will be set for one week (7/29/2020). Ensure violations listed on this report are corrected by this date in order for facility to be re-opened and re-scored. "Facility Closed" sign posted. "A" card removed. "Facility Closed" sign must remain posted until removed by an employee of this Department. Contact Shakeya Rhodes with any questions at (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](http://www.rivcoeh.org).

**Signature**

email

Shakeya Rhodes

Steve Brough  
Person in Charge  
07/22/2020

Shakeya Rhodes  
Environmental Health Specialist  
07/22/2020

## 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."

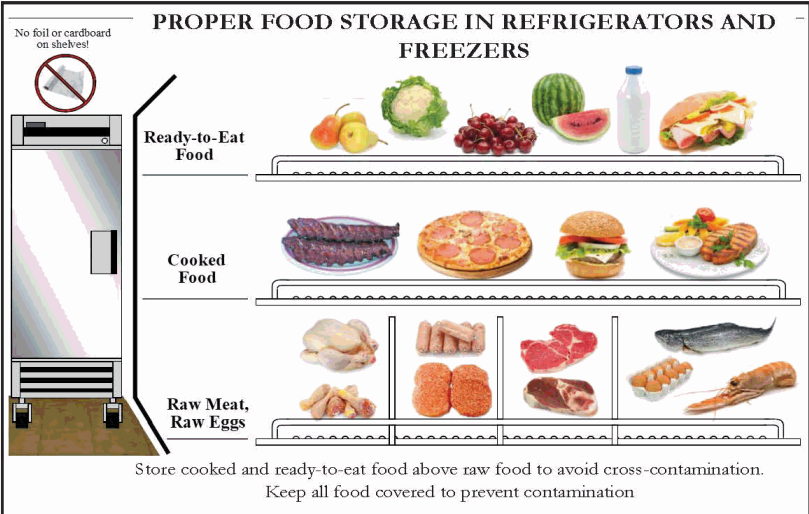
A food facility may be closed for any of the following reasons:

- 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."

### PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS



No foil or cardboard on shelves!

Ready-to-Eat Food

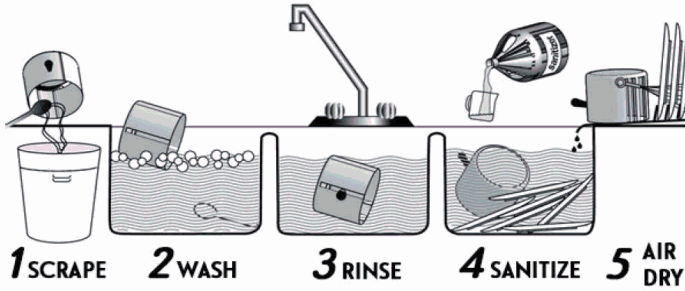
Cooked Food

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

Food temperature cannot be felt - use your probe thermometer!



**8**

MILK, EGGS, FISH, SHELLFISH, WHEAT, SOYBEANS, PEANUTS, TREE NUTS

**FOOD ALLERGENS**

**THE MAJOR**

## FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

<b>BLYTE</b> 260 N Broadway Blythe, CA 92225 Phone 760-921-5090 Fax 760-921-5085	<b>CORONA</b> 2275 S Main St #204 Corona, CA 92882 Phone 951-273-9140 Fax 951-520-8319	<b>HEMET</b> 800 S Sanderson Ave #200 Hemet, CA 92545 Phone 951-766-2824 Fax 951-766-7874	<b>INDIO</b> 47-950 Arabia St #A Indio, CA 92201 Phone 760-863-8287 Fax 760-863-8303	<b>MURRIETA</b> 30135 Technology Dr #250 Murrieta, CA 92563 Phone 951-461-0284 Fax 951-461-0245	<b>PALM SPRINGS</b> 554 S Paseo Dorotea Palm Springs, CA 92264 Phone 760-320-1048 Fax 760-320-1470	<b>RIVERSIDE</b> 4065 County Circle Dr #104 Riverside, CA 92503 Phone 951-358-5172 Fax 951-358-5017
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