



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Kam Lun Chinese Food				DATE 6/29/2022		TIME IN 11:00 AM		TIME OUT 2:00 PM	
ADDRESS 66610 8th St, Desert Hot Springs, CA 92240				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER Danny Zhou				EMAIL zhouyuki83@gmail.com				Major Violations 0	
PERMIT # PR0070627	EXPIRATION DATE 03/31/2023	SERVICE Routine inspection	REINSPECTION DATE 10/29/2022	FACILITY PHONE # (760)251-1244	PE 3621	DISTRICT 0023	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			2
Chang Fu Zhou /Jan 7th 2025/ National Registry of					
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	<input type="radio"/> 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	<input type="radio"/> 2
<input checked="" type="radio"/> In		6. Adequate handwashing facilities supplied and accessible			<input type="radio"/> 2
TIME AND TEMPERATURE RELATIONSHIPS					
<input checked="" type="radio"/> In	N/O	7. Proper hot and cold holding temperatures		4	<input type="radio"/> 2
<input checked="" type="radio"/> In	N/O	8. Time as a public health control; procedures and records		4	2
<input checked="" type="radio"/> In	N/O	9. Proper cooling methods		4	2
<input checked="" type="radio"/> In	N/O	10. Proper cooking time and temperature		4	2
<input checked="" type="radio"/> In	N/O	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION					
<input checked="" type="radio"/> In	N/O	12. Returned and re-service of food			2
<input checked="" type="radio"/> In		13. Food: unadulterated, no spoilage, no contamination		4	2
<input checked="" type="radio"/> In	N/O	14. Food contact surfaces: clean and sanitized		4	2
50ppm chlorine dishwasher. / N/O					

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<input checked="" type="radio"/> In		15. Food obtained from approved sources		4	2
<input checked="" type="radio"/> In	N/O	16. Compliance with shell stock tags, condition, display			2
<input checked="" type="radio"/> In	N/O	17. Compliance with Gulf Oyster regulations			2
CONFORMANCE WITH APPROVED PROCEDURES					
<input checked="" type="radio"/> In	<input type="radio"/> N/A	18. Compliance with variance, specialized process, and HACCP plan			2
CONSUMER ADVISORY					
<input checked="" type="radio"/> In	<input type="radio"/> N/A	19. Written disclosure and reminder statements provided for raw or undercooked foods			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS					
<input checked="" type="radio"/> In	<input type="radio"/> 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		4	2
Water Temperature >120°F					
LIQUID WASTE DISPOSAL					
<input checked="" type="radio"/> In		22. Sewage and wastewater properly disposed		4	2
VERMIN					
<input checked="" type="radio"/> In		23. No rodents, insects, birds, or animals		4	<input type="radio"/> 2
<input checked="" type="radio"/> In	N/A	24. Vermin proofing, air curtains, self-closing doors			1

SUPERVISION / PERSONAL CLEANLINESS		OUT
25. Person in charge present and performs duties, demonstration of knowledge		<input type="radio"/> 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 type="radio"/> 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		<input 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 type="radio"/> 1
35. Warewashing: installed, maintained, proper use, test materials		1
36. Equipment / utensils: installed, clean, adequate capacity		<input type="radio"/> 1
37. Equipment, utensils, and linens: storage and use		<input type="radio"/> 1
38. Adequate ventilation and lighting; designated areas, use		1
39. Thermometers provided and accurate		1
40. Wiping cloths: properly used and stored		<input 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		1

PERMANENT FOOD FACILITIES		OUT
45. Floors, walls, ceilings: good repair / fully enclosed		<input type="radio"/> 1
46. Floors, walls, and ceilings: clean		<input type="radio"/> 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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5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

POINTS

2

Inspector Comments: Food employees must minimize bare hand contact with unpackaged, ready-to-eat foods.

Observed the person in charge use their bare hands to touch sliced ready to eat carrots stored in the nonfunctional cold holding table at the cooks line.

Observed the person in charge use their bare hands to touch ready to eat cooked rice store in the walk in refrigerator.

The inspector instructed the person in charge to discontinue using their bare hands to touch the ready to eat food items. The inspector instructed the person in charge to use a gloves and to ensure that their hands are properly cleaned to prevent contamination of the food items.

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: -Observed the hand washing station at the cooks line to be obstructed with a metal table.

-Observed the hand washing station in the back prep area to be obstructed with piled boxes.

Ensure all hand washing stations are maintained free from obstruction at all times to allow for proper washing of hands.

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 a bowl of cooked meat sitting on the counter at the cooks line measuring an internal temperature ranging from 69-72F. An employee stated that the beef is taken from the walk in and placed on the counter until it is ordered. It is then reheated at the cooks line and served per order. The cook voluntarily discarded the meat. Ensure all potentially hazardous food items are maintained at an internal temperature of 41F or below. Discontinue storing the meat on the counter.

-Observed the following food items stored in the cold holding table at the cooks line with the corresponding internal temperatures:

Cooked shrimp (70F)

Raw beef (59F)

Raw liquid eggs (59F)

The owner stated that the items had been stocked in the unit approximately 20 minutes to 30 minutes prior. The items were relocated to the walk in for rapid cooling. This unit has been deemed incapable of maintaining potentially hazardous food items at 41F or below and was impounded at the time of the inspection. A red impound tag was placed on the exterior of the unit. The impound on the unit shall remain in place until the unit is repaired, a re-inspection occurs, and approval for use is granted by a member of this Department. Do not use this unit for cold holding of potentially hazardous food items.

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)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS

2

Inspector Comments: Observed rodent droppings at the prep sink, adjacent to the microwave at the prep counter, adjacent to the back door. Rodent droppings and dried urine were observed adjacent to the hot water heater.

Observed flies flying at the cooks line and adjacent to the back delivery door.

Eliminate the flies from the facility in an approved manner. Properly clean and sanitize all of the areas that were contaminated with rodent droppings and urine.

Ensure that the facility is maintained free from vermin at all times.

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)



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25. PERSON IN CHARGE PRESENT AND PERFORM DUTIES; DEMONSTRATION OF KNOWLEDGE

POINTS

2

Inspector Comments: -Observed the 3 compartment ware washing sink to be set up with the wash water in the center compartment. The inspector educated the person in charge of proper use of the 3 compartment ware washing sink for the washing, rinsing, and sanitizing of dishes.

-Observed the person in charge run the dish washer without first filling it with water. The person in charge was unaware that the dishwasher needed to be filled prior to use. The inspector educated the person in charge on how to properly fill and run the dishwasher for proper washing of dishes.

-When asked about sanitizing of dishes at the 3 compartment ware washing sink. The person in charge indicated that the chlorine sanitizer is diluted to 50ppm. The inspector educated the person in charge that 100ppm chlorine must be used for proper manual sanitizing at the 3 compartment sink.

Violation Description: A person in charge shall be present at the food facility during all hours of operation. The person in charge and all food employees shall have adequate knowledge and shall be trained in food safety as it relates to their assigned duties. The person in charge shall have adequate knowledge of major food allergens and must provide education to employees. (113945-113945.1, 113947, 113947.1(b)(2), 113984.1, 114075)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

Inspector Comments: -Observed uncovered raw items adjacent to uncovered ready to eat items stored at the cold holding table at the cooks line. Discontinue storing uncovered raw items adjacent to uncovered ready to eat items. Ensure all food is separated and stored in a manner that prevents contamination.

-Observed a container of partially covered raw beef stored directly over an uncovered opened package of raw fish in the 2 door freezer unit in the back prep area.

-Observed several uncovered food containers in the freezer, walk in refrigerator, refrigeration units at the cooks line, and containers of sauces on shelving at the cooks line. Ensure all food containers are properly covered with a tight fitting lid when not in use to prevent possible contamination.

-Observed food items stored directly inside of grocery bags in the freezer. Discontinue using grocery bags as food storage containers. Use only food grade containers that are able to be tightly sealed.

-Observed a bowl of food double stacked directly on top of an uncovered container of food in the refrigeration unit at the cooks line. Observed a metal bowl stored directly on top of carrots stored in the cold holding table at the cooks line. Discontinue double stacking bowls and containers directly on top of food.

-Observed two uncovered metal containers of oil stored on buckets adjacent to the cooks line. The person in charge stated that the oil is used for cooking. The inspector instructed the person in charge to properly store the oil in an approved food grade container with a tight fitting lid in an area that does not present an immediate fire hazard.

-Observed two dented cans of bamboo shoots in the back storage/prep room. Remove all dented cans and do not use items stored in dented cans.

-Observed an open can of pineapple chunks stored in the refrigeration unit at the cooks line. Discontinue using opened cans for long term storage. Ensure that the contents of the can are transferred to a food grade container with a tight fitting lid after opening.

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: -Observed two mesh bags of onions stored on a shelf in the back outside alley way. Discontinue storing food outdoors.

-Observed several cases of produce stored on the floor in the walk in refrigerator.

-Observed two buckets of sauce stored on the floor in the dry storage room.

Ensure all food items are stored within the permitted food facility on approved shelving and at least 6 inches off the floor.

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))



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34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

Inspector Comments: -Observed the plastic on the microwave buttons to be deteriorate. Repair or replace the microwave so that it is smooth and easily cleanable.

-Observed the prep sink faucet to be leaking. Eliminate the leak at the prep sink.

-Observed the cold table refrigeration unit at the cooks line to be in disrepair and incapable of maintaining potentially hazardous food items at 41F or below (see violation 7). Repair the refrigeration unit so that it is capable of maintaining potentially hazardous foods at 41F or below.

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

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

POINTS

1

Inspector Comments: -Observed a rice cooker at the back prep area to contain food debris inside. Ensure that all equipment is properly cleaned after use.

-Eliminate the accumulation of grease and food debris along the fronts and sides of cooking equipment, shelving, hand washing sink knobs, and soap dispenser at the cooks line.

-Eliminate the accumulation of food debris and residue on the exterior of food storage containers in the back prep area.

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

37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE

POINTS

1

Inspector Comments: -Observed tongs stored on the oven handles at the cooks line. Discontinue storing tongs on the oven handles.

- Observed the ice scoop stored directly on top of the ice machine at the front waiter station.

Ensure all utensils are stored in a manner that prevents 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)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

1

Inspector Comments: Observed several wiping cloths stored outside of sanitizer solution throughout the kitchen area. Ensure all wiping cloths are stored in a sanitizer solution at the proper concentration between each 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: -Observed peeling paint behind the hand washing station at the front waiters station.

-Observed Damaged and missing base cove tile at the corner of the back prep area.

Ensure that the floors, walls, and ceilings are maintained in good repair.

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: Observed an accumulation of dust, food debris, food splatter, grease and other contaminants along the floors, walls, and ceilings throughout the facility.

Ensure all floors walls and ceilings are maintained in clean condition at all times.

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



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Overall Inspection Comments

A probation inspection was conducted by S.Sidwell and M. Estock. This facility has failed to meet the minimum requirements of the California Health and Safety Code (81 = B). Due to on-going non compliance and failed inspections, the permit has been revoked and facility has been closed. All violations listed on this report must be corrected and a new permit must be purchased prior to re-opening of facility. "Facility Closed" sign posted. "A" card removed. "Facility Closed" sign must remain posted until removed by an employee of this Department. Contact inspector S.Sidwell 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.

Chang Fu Zhou
Person in Charge
06/29/2022

Shanna Sidwell
Environmental Health Specialist
06/29/2022

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

BLTYHE
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