



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Santa Fe Restaurant				DATE 9/7/2022		TIME IN 9:50 AM		TIME OUT 11:40 AM	
ADDRESS 68545 Ramon Rd #C104, Cathedral City, CA 92234				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER Pedro Padilla				EMAIL pedropadilla18@gmail.com				Major Violations 2	
PERMIT # PR0056644	EXPIRATION DATE 09/30/2023	SERVICE Routine inspection	REINSPECTION DATE 9/14/2022	FACILITY PHONE # (760)218-5280	PE 3621	DISTRICT 0027	INSPECTOR NAME Darrel Balancier	Points Deducted 20	

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 80

☒ 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 Javier Covarrubias/CFP/7-15-2027			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	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
<input checked="" type="radio"/> In	N/O	N/A	10. Proper cooking time and temperature	4	2
<input checked="" type="radio"/> In	N/O	N/A	11. Proper reheating procedures for hot holding	4	
PROTECTION FROM CONTAMINATION					
<input checked="" type="radio"/> In	N/O	N/A	12. Returned and re-service of food		2
<input checked="" type="radio"/> In			13. Food: unadulterated, no spoilage, no contamination	4	2
In	N/O	N/A	14. Food contact surfaces: clean and sanitized kitchen 25 ppm chlorine; bar 100 ppm chlorine / kitchen 108 F; bar	4	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<input checked="" type="radio"/> In			15. Food obtained from approved sources	4	2
In	N/O	N/A	16. Compliance with shell stock tags, condition, display		2
In	N/O	N/A	17. Compliance with Gulf Oyster regulations		2
CONFORMANCE WITH APPROVED PROCEDURES					
In	N/A		18. Compliance with variance, specialized process, and HACCP plan		2
CONSUMER ADVISORY					
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 °F		
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		
54. Voluntary condemnation		
55. Impound		



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6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

Inspector Comments:

Soap and paper towels (or drying device) shall be provided in approved dispensers.

- The soap dispenser at the kitchen hand sink was empty.

Refilled at time of the inspection.

- The wall mounted paper towel dispenser was jammed and no paper towels could be dispensed.

Repaired at time of the inspection.

Adequate approved facilities shall be provided for hand washing.

- Maintain hot and cold water available for use inside the employee womens restroom, in order to produce warm water that is at a temperature of 100 F to 108 F.

Observed the hot water turned off at the valve under sink.

note: The hot water was restored at time of the inspection.

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

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments:

Potentially hazardous foods shall be held at or below 41°F or at or above 135°F.

- At the table top cookline refrigerator overfilled insert with chub of ham and cooked pork was measured with an internal temperature of 58 F to 73 F. Observed cream sauce and sliced tomatoes at 51 F to 53 F.

note: These items were voluntarily discarded.

- The food temperature inside this unit was measured at 41 F.

Ensure inserts are not overfilled and maintain cover down over inserts in between orders.

For additional insulation from the ambient air in this area, provide individual covers for each insert.

- Observed full inserts at top of the seafood cold table refrigerator, cooked diced shrimp and raw diced squid internal temperatures at 45 F to 46 F.

Ensure after such food is prepped that it is cooled to 41 F before placing inside this cold table unit.

Discontinue overfilling insert with food that requires cooling. Partially fill insert and place in the cold table unit and place the rest of the product inside the walk-in cooler to cool to 41 F within 2 hours.

note: The prep person stated this items was approximately 2 hours earlier and placed directly in this unit.

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)



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9. PROPER COOLING METHODS

⚠ CRITICAL ⚠

POINTS

4

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 two (2), five (5) gallon partially covered plastic containers with cooked beans, that prepared yesterday with an internal temperature 53 F to 56 F. Also observed a five (5) gallon plastic container of cooked soup with an internal temperature of 46 F.

- When cooling the small pan of beans on the kitchen prep table, ensure that the ice bath level is as high as the product level in the pan. Also provide a hard cover for pan of beans and place zipped locked bags of ice on top of the pan in order to cool from all six (6) sides. Discontinue cooling in kitchen in this manner with warm/hot air exposed to the top of the product.

note: The cooked beans and cooked soup were voluntarily discarded.

Ensure such items are cooled rapidly by placing the metal pots in an approved ice bath in the food prep sink and using an approved chill stick to stir.

Or transfer product to shallow 2 inch pans and place in the walk-in cooler, in front of the blowing air.

Violation Description: All potentially hazardous food shall be rapidly cooled from 135°F to 70°F within 2 hours, and then from 70°F to 41°F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath, stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. (114002, 114002.1)

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

POINTS

2

Inspector Comments:

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.

- Measured approximately 25 ppm chlorine in the set-up kitchen 3 compartment warewash sink.

note: Additional chlorine sanitizer was added to this sink.

Wash water shall be maintained at a minimum of 100°F to facilitate proper washing of food contact surfaces.

- Measured the wash water at the set-up bar 3 compartment warewash sink at 90 F.

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)

16. COMPLIANCE WITH SHELL STOCK TAGS, CONDITION, DISPLAY

POINTS

0

Inspector Comments:

Shell stock shall have complete certification tags and shall be properly stored and displayed.

- Keep the current oyster harvest tag with the product until the last one is used and file for at least 90 days after.

Observed this tag filed while oysters still remained inside the storage container.

Violation Description: Shellstock shall have complete identification tags and shall be properly stored and displayed. (114039 - 114039.5)



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23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS

2

Inspector Comments:

Each food facility shall be kept free of flies, cockroaches, mice, rats, and similar pests that carry disease.

- Observed several flies in the kitchen by the prep/warewash area and at the bar.

Provide approved methods of eradication for this pest (approved fly traps) and install in an area where there is no food/utensil prep or storage.

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

0

Inspector Comments:

Exterior doors shall be self-closing, without gaps or openings, and maintained closed when not actively in use to prevent vermin entry.

- Eliminate the gaps at the side entry door in the dining room.

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.

- Provide approved tight fitting covers for the containers of salsa and cooked beans inside the refrigeration units.

- Discontinue storing the raw meat the ready to eat food inside the walk-in cooler.

Store raw meats on the bottom shelving.

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

0

Inspector Comments:

Food shall be stored in approved labeled, smooth, easily-cleanable containers with tight-fitting lids.

- Label the bulk food storage containers and food squeeze bottles according to the content being stored in them.

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:

All utensils and equipment shall be approved, properly installed, and in good repair.

- Replace/Resurface excessively grooved and discolored prep board on the refrigerators.
- Redo the caulking/sealant at the hand sink inside the womens restroom.
- Paint/Seal plywood being used on shelving inside the bar dry storage room.
- Replace broken off black plastic molding on door handle, for bar reach-in chill glass freezer.
- Reinstall missing shatterproof light cover over light fixtures in the kitchen.
- Replace in an approved manner all broken wall tiles at wall in front of the mop sink.

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:

All equipment and utensils shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.

- Provide detail cleaning and sanitizing on the interior of the ice maker (especially the deflector shield), can opener and holster, self-service soda dispenser

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.

- Discontinue placing cookline knife in between the steamtable and cookline refrigerator.
- Store in an approved storage container in a sanitary manner.
- Ensure this knife is cleaned and sanitized before use.
- Discontinue storing bags of dirty towels on shelving where the clean utensils are being stored.
 - Discontinue placing dirty pots and pans on the floor by the 3 compartment warewash sink.
- Place on the dirty side drain board or on a cart or table used for this type of storage.
- Pressurized cylinders must be securely fastened to a rigid structure.
- Secure the CO2 tanks in the bar storage room to a rigid surface.

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)



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39. THERMOMETERS PROVIDED AND ACCURATE

POINTS

0

Inspector Comments:

An accurate thermometer shall be provided for each hot and cold holding unit in a readily visible location.

- Place an approved easily seen thermometer inside all refrigeration and freezer units.

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)

42. REFUSE PROPERLY DISPOSED: FACILITIES MAINTAINED

POINTS

0

Inspector Comments:

- Maintain trash and recycling dumpsters covered when not in use.

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:

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

- Discontinue storing employee personal drink (open cup with beverage) on top of shelving above the small prep table.

Store employee beverages in a covered container with a straw on the bottom shelf by the hand sink.

Cleaning supplies, personal items, and other non-food items shall be properly stored.

- Dump the dirty mop water in the mop sink and rinse and air dry mop.

Discontinue leaving mop in bucket with dirty mop water.

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)

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

0

Inspector Comments:

Ensure All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate within one week of commencing work.

- Observed at least two (2) missing food handler cards.

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)

Overall Inspection Comments

This food facility does not meet the minimum health standards set by California Retail Food code. The Routine Inspection resulted in facility being downgraded to "B". "B" placard was displayed along with SB 180 placard in the front window by the entry door.

Penalty for removal.

Two (2) major violations were observed during the routine inspection: the improper holding of cold potentially hazardous foods and the improper cooling of potentially hazardous foods.

Re-inspection has been scheduled for 9-14-22. Contact this Department at (760)320-1048 in order to schedule an earlier re-inspection.



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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.

Javier Covarrubias
Person in Charge

09/07/2022

Darrel Balancier

Darrel Balancier
Environmental Health Specialist

09/07/2022

REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY

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

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

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

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

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

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

No foil or cardboard
on shelves!



PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS

Ready-to-Eat
Food

Cooked
Food

Raw Meat,
Raw Eggs

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

MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A THREE COMPARTMENT SINK

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



PROPER COOLING OF FOOD IN YOUR FACILITY

Potentially hazardous foods should always be rapidly cooled.

TIME IS THE KEY FACTOR IN PROPER COOLING

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

Use one of the following methods to cool food properly:

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

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

PROPER FOOD THAWING METHODS



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



INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures

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

Food temperature cannot be felt - use your probe thermometer!



FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

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

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

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

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

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

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

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