



COUNTY OF RIVERSIDE
DEPARTMENT OF ENVIRONMENTAL HEALTH

(888)722-4234 • RIVCOEH.ORG

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME Terra Lago Golf Club	DATE 06/16/2026	PERMIT # PR0063242
---------------------------------------	--------------------	-----------------------

General Comments:

During the routine inspection it was observed that facility does not meet minimum standards to operate a food facility due to vermin infestation. The restaurant which includes the bar and kitchen is closed at this time and not approved for operation due to cockroach infestation and evidence of rodent activity.

No open food or drinks may be prepared or sold at this time.

The routine inspection report was not written onsite due to facility operating hours. Routine inspection report will be written and emailed to general manager.

At this time this facility has failed to meet standards for an A. Removed "A" placard and "C" grade posted. Facility closure sign has been posted at front entrance. Sign must remain posted and visible until removed by inspector.

A follow-up inspection will be conducted in one week (unless otherwise stated) to ensure compliance. If an extension is needed, it is the owner's responsibility to notify this office prior to inspection date. If additional inspections are required, a fee of \$199.00 (or current county hourly rate) will apply. 760-863-8287. Future downgrades may result in office hearings, citations, re-inspection fees, suspension hearings and/or other disciplinary action(s).

This was a joint inspection with Tanner Russell.

Observations:

6. Adequate handwashing facilities supplied and accessible

Status: OUT (2 PTS) **Type:** Violation

Inspector Comments: Observed the following:

- 1) Paper towel dispenser adjacent to the ice machine to be empty at the time of the inspection.
- 2) Soap dispenser near cookline to be empty.

Ensure that all hand washing sinks are stocked with soap and paper towels at all times to facilitate adequate handwashing practices to take place.


Violation Code - 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))

13. Food: unadulterated, no spoilage, no contamination

Status: OUT (2 PTS) **Type:** Violation

Inspector Comments: Observed rust accumulation from metal components inside the ice machine. Discard ice inside ice machine and discontinue use of ice machine until rust accumulation is eliminated.

Violation Code - All food shall be manufactured, produced, prepared, compounded, packed, stored, transported, kept for sale, and served to be pure and free from adulteration, spoilage and contamination. Food shall be fully fit for human consumption. (113967, 113976, 113980, 113982, 113988, 113990, 114035, 114254.3)

SIGNATURE	
	
PERSON IN CHARGE: <u>Report emailed</u>	SPECIALIST: <u>Kerry Tucker</u>
PRINT	PRINT



COUNTY OF RIVERSIDE
DEPARTMENT OF ENVIRONMENTAL HEALTH

(888)722-4234 • RIVCOEH.ORG

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME Terra Lago Golf Club	DATE 06/16/2026	PERMIT # PR0063242
---------------------------------------	--------------------	-----------------------

14. Food contact surfaces: clean and sanitized

Status: NOTE (PTS) **Type:** Violation

Inspector Comments: Mechanical dishwashers were unable to be tested at the time of the inspection. Mechanical dishwashers will be tested at the re-inspection.

Violation Code - All food contact surfaces of utensils and equipment shall be properly cleaned and sanitized. Food contact surfaces shall be clean to the sight and touch, no accumulation of dust, dirt, food residue, and other debris. (114097, 114099.1, 114099.2, 114099.4, 114099.6, 114099.7, 114101 (b-d), 114105, 114109, 114111, 114113, 114115, 114117, 114118, 114123, 114125(b), 114130.2, 114130.5, 114141)

21. Hot and cold water available

Status: OUT (2 PTS) **Type:** Corrected On Site.

Inspector Comments: Observed a lack of hot water at the 2-compartment sink adjacent to the cookline. Measured hot water only to reach 109F. Provide hot water at a minimum of 120°F at all times. This is a repeat violation.

Inspector will require a water fixture count and visual inspection of the water heater for facility at the re-inspection.

Violation Code - 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. Handwashing facilities shall be equipped to provide warm water for at least 15 seconds. (113953(c), 114189, 114192 (a,d), 114192.1, 114195)

22. Sewage and wastewater properly disposed

Status: OUT (2 PTS) **Type:** Violation

Inspector Comments: Observed the following:

- 1) 3-compartment sink basins at the bar to be filled up with water and left out unattended while the facility was closed. Per the front desk worker, the bar was closed for today. Discontinue the practice of leaving out ware washing water out overnight.


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

23. No rodents, insects, birds, or animals

Status: MAJ (4 PTS) **Type:** Repeat.

Inspector Comments: Observed the following:

- 1) Several dead and living cockroaches throughout the facility during the inspection.
- Several adult dead cockroaches in the floor sink at preparation table, below the 2-compartment sink near the cookline and in the floor sinks in the dishwasher area.

SIGNATURE	
<p>PERSON IN CHARGE: <u>Report emailed</u></p> <p align="center">PRINT</p>	<p align="center"></p> <p>SPECIALIST: <u>Kerry Tucker</u></p> <p align="center">PRINT</p>



COUNTY OF RIVERSIDE
DEPARTMENT OF ENVIRONMENTAL HEALTH

(888)722-4234 • RIVCOEH.ORG

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME Terra Lago Golf Club	DATE 06/16/2026	PERMIT # PR0063242
---------------------------------------	--------------------	-----------------------

- Several dead adult cockroaches in the employee restroom.
- Two dead cockroaches in the mop sink basin.
- One adult living cockroaches in the mop sink basin.
- One adult dead cockroaches in the walk-in freezer.
- One adult large living roach in the walk-in freezer.
- Several dead cockroaches in the dry storage area underneath the shelves.
- Two adult and one small baby living cockroaches in the dry storage area.
- One adult living cockroach below the handwashing sink in the dishwasher area
- One adult dead cockroach on the floor in the walkway adjacent to the cookline
- Two dead adult cockroaches in the hallway leading to the back preparation area.

- Rodent dropping were observed in the walk in freezer, behind/ below equipment in the bar area, behind and below ice machine in kitchen and on top of the dishwasher adjacent to the 3 compartment sink and on portable cart where bottled sodas are located in the front of the kitchen.

Eliminate all roaches/rodent droppings in an approved manner. Ensure to wash and sanitize all affected areas. Cover floor sinks during closing, eliminate hiding spots for vermin by sealing holes and gaps throughout facility, and eliminate grease and sugar build-up throughout facility

Employee could not provide pest control service reports at the time of the inspection.

Facility must obtain pest control services immediately and provide pest control reports to this Department for prior to reinspection.

Violation Code - 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

Status: NOTE (PTS) **Type:** Violation

Inspector Comments: Ensure that fly lights are not located above any food prep areas, food storage areas or located above food related items.


Violation Code - 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)

29. Washing fruits and vegetables

Status: NOTE (PTS)

Inspector Comments: Observed 2-compartment prep sink near the cookline. Observed 3-compartment sink ware washing instructions posted above sink. Ensure each sink shall have its own purpose: hand wash sink for hand washing, ware wash sink for ware washing, and prep sinks for food prep.

Violation Code - Raw, whole produce shall be washed prior to preparation. (113992)

SIGNATURE	
	
PERSON IN CHARGE: <u>Report emailed</u>	SPECIALIST: <u>Kerry Tucker</u>
PRINT	PRINT



**COUNTY OF RIVERSIDE
DEPARTMENT OF ENVIRONMENTAL HEALTH**

(888)722-4234 • RIVCOEH.ORG

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME Terra Lago Golf Club	DATE 06/16/2026	PERMIT # PR0063242
---------------------------------------	--------------------	-----------------------

31. Adequate food storage; food storage containers identified

Status: OUT (1 PTS) **Type:** Violation

Inspector Comments: Observed a box of chocolate soft ice cream to be left out on the floor unattended at the front pro shop area. Observed food products to be stored on milk crates in the walk-in coolers. Ensure food is stored at least 6 inches off the floor on approved shelving.

Violation Code - Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving. (114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b))

34. Utensils and equipment approved, good repair

Status: OUT (1 PTS) **Type:** Violation

Inspector Comments: Observed the following:

- 1) Milk crates used for storage throughout the facility. Remove milk crates and provide approved storage containers.
- 2) Unapproved metal sponges to be at the 3-compartment sink area. Remove metal sponges and provide approved ware washing equipment.
- 3) The walk-in freezer near the cookline to be broken during the time of the inspection. Observed a large opening at the cooling unit where the fan guard is of the walk-in freezer. Repair/replace the walk-in freezer in an approved manner.
- 4) Leak in the piping below condenser fan of the walk-in cooler near the cookline. Piping was observed to be broken. Stainless steel container was placed below leak to catch leaking water. Eliminate leak and repair pipe.
- 5) Exterior portion of reach-in cooler in the bar area to be damaged. Repair in approved manner.
- 6) Unapproved bar area in the banquet hall. Bar consists of rolling bar top counter, Keg reach-in cooler with dispenser and 2 ice chests. Discontinue use of unapproved bar.
- 7) Unapproved barbeque area outside underneath wooden structure. Outdoor barbeque area consists of non-commercial "Blackstone flat top grill", prep tables, portable sink, reach-in cooler and other equipment covered by tarps. This area is not approved for use. Discontinue use of unapproved barbeque area.
- 8) Cardboard being used as a liner on racks and in food containers in walk-in cooler near the employee restrooms. Discontinue this practice as cardboard is not approved to be used as a liner.

Violation Code - 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

Status: OUT (1 PTS) **Type:** Violation

SIGNATURE	
	
PERSON IN CHARGE: <u>Report emailed</u>	SPECIALIST: <u>Kerry Tucker</u>
PRINT	PRINT



COUNTY OF RIVERSIDE
DEPARTMENT OF ENVIRONMENTAL HEALTH

(888)722-4234 • RIVCOEH.ORG

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME Terra Lago Golf Club	DATE 06/16/2026	PERMIT # PR0063242
---------------------------------------	--------------------	-----------------------

Inspector Comments: Observed the chlorine and QUAT test strips missing during the time of the inspection. Ensure test strips are always available to accurately measure sanitizer levels.

Violation Code - 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: installed, clean, adequate capacity

Status: OUT (1 PTS) **Type:** Violation

Inspector Comments: Clean and sanitize the following:

- Black accumulation in the soda nozzle at the bar
- Pink accumulation inside ice machine on ice chute.
- Rust accumulation on storage racks inside the walk-in cooler near the restroom. Eliminate rust.
- Dust and debris accumulation on prep tables inside kitchen

Violation Code - 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, and linens: storage and use

Status: OUT (1 PTS) **Type:** Violation


Inspector Comments: Observed the following:

- 1) Several CO2 tanks to be unchained in the bar area, main kitchen area, and outside delivery area. Pressurized cylinders must be securely fastened to a rigid structure.
- 2) Portable carts to be stored inside the employee restroom in kitchen. Discontinue storing equipment in restrooms.
- 3) Reach-in "Coca-cola" unit, reach in "Bang" cooler, flat top grills and other stainless steel equipment to be stored outside. Discontinue storing equipment outside. Discard equipment if facility no longer has a use for units.
- 4) Plastic cup being used as a scoop inside the unlabeled white substance above the 2-compartment sink in the kitchen. Discontinue using cups as scoops. Ensure approved scoops with handles are used for scooping of foods and handles are stored in a manner not to be touching food product.

Violation Code - 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 and lighting; designated areas, use

Status: OUT (1 PTS) **Type:** Violation

SIGNATURE	
	
PERSON IN CHARGE: <u>Report emailed</u>	SPECIALIST: <u>Kerry Tucker</u>
PRINT	PRINT



COUNTY OF RIVERSIDE
DEPARTMENT OF ENVIRONMENTAL HEALTH

(888)722-4234 • RIVCOEH.ORG

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME Terra Lago Golf Club	DATE 06/16/2026	PERMIT # PR0063242
---------------------------------------	--------------------	-----------------------


Inspector Comments: Observed the following:
 1) Several lightbulbs/light fixtures throughout the facility to be non-functional during the time of the inspection. Ensure lightbulbs/light fixtures throughout facility remain functional at all times.
 2) Non-functional light at the hood ventilation system. Replace non-functional light.
 3) Gaps between hood filters at the hood ventilation system above the cookline. Eliminate gaps at hood ventilation filters.

Violation Code - 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)

41. Plumbing: properly installed, good repair
Status: OUT (1 PTS) **Type:** Violation

Inspector Comments: Observed the following:
 1) Wastewater piping in the "sanitize" compartment of the 3-compartment sink to be disconnected. Repair wastewater pipe and ensure wastewater drains in to floor sink below.
 2) Observed the several drain pipes to be draining directly into the floor sink. Repair the drain pipe so that a one inch air gap is between the drain pipe and floor sink to prevent backflow into drain pipes in the event of a sewage backup.
 - Below 2-compartment sink/handwashing sink near cookline
 - Below 3- compartment sink
 - Below mechanical dishwasher in kitchen
 - Below 3- compartment sink
 - Below water dispenser at the server station
 - Below reach-in cooler and dishwasher in bar area
 Discontinue use of flexible hose for waste water disposal. Replace with hard ridged piping.
 3) Leak at 3-compartment sink faucet in the bar area.
 4) Floor sink below the 3-compartment sink in the kitchen was observed to be slow to drain. Wastewater was observed to be filling up touching the wastewater piping. Repair floor sink in an approved manner to prevent wastewater back up. In the future if wastewater backs up from floor sink on to floor, the facility must self-close.
 5) Plastic food container used to prop up wastewater piping below 3-compartment sink in the kitchen. Discontinue this practice and permanently raise up piping in an approved manner.

Violation Code - 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

SIGNATURE	
 <hr/> PERSON IN CHARGE: <u>Report emailed</u> PRINT	<hr/> SPECIALIST: <u>Kerry Tucker</u> PRINT



**COUNTY OF RIVERSIDE
DEPARTMENT OF ENVIRONMENTAL HEALTH**

(888)722-4234 • RIVCOEH.ORG

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME Terra Lago Golf Club	DATE 06/16/2026	PERMIT # PR0063242
---------------------------------------	--------------------	-----------------------

for no other purpose. (114171, 114189.1, 114190, 114192 (b,c), 114193, 114193.1, 114199, 114201, 114269)

42. Refuse properly disposed; facilities maintained

Status: OUT (1 PTS) **Type:** Violation

Inspector Comments: Observed the following:

- 1) Observed dumpsters lids open when not in use. Maintain dumpsters lids closed when not actively being used.
- 2) Observed black bag of refuse to be stored near the restrooms at the time of the inspection. Discontinue this practice as it may lead to vermin infestation. Ensure all refuse is removed from facility placed in dumpsters in a timely manner.

Violation Code - 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)

43. Toilet facilities: properly constructed, supplied, cleaned

Status: OUT (1 PTS) **Type:** Violation

Inspector Comments: Observed the following:

- 1) Out of order sign on the employee restroom during the time of the inspection. Repair the restroom in an approved manner. Ensure employees have an approved place to always use the restroom.

Observed flushing lever on toilet to be missing. Replace missing lever.

Violation Code - Toilet facilities shall be maintained clean, sanitary, and in good repair. Toilet rooms shall be separated by a well-fitting self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Toilet facilities shall be provided for patrons in establishments with more than 20,000 sq. ft. and in establishments offering on-site consumption. (114250, 114250.1, 114276)


44. Premises: personal item storage and cleaning item storage

Status: OUT (1 PTS) **Type:** Violation

Inspector Comments: Observed the following:

- 1) Personal food (Gum and granola bars) at the cooks line.
 - 2) Personal water bottle at the drain board of dishwasher at the kitchen area.
 - 3) Personal hair tie at the cooks line area adjacent to the gum.
- Ensure all personal items are stored in a designated area away from all food/food contact surfaces.

- 4) Mop on top 3-compartment sink. Discontinue this practice and store mop in a manner to allow for sufficient air drying. Clean and sanitize 3-compartment sink prior to use.

SIGNATURE	
	
PERSON IN CHARGE: <u>Report emailed</u>	SPECIALIST: <u>Kerry Tucker</u>
PRINT	PRINT



COUNTY OF RIVERSIDE
DEPARTMENT OF ENVIRONMENTAL HEALTH

(888)722-4234 • RIVCOEH.ORG

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME Terra Lago Golf Club	DATE 06/16/2026	PERMIT # PR0063242
---------------------------------------	--------------------	-----------------------

5) Eliminate excessive clutter from the dishwasher pit area, area near ice machine and server station area. Observed excessive equipment and clutter. If no intent to use for the operation of the business, the cooler unit must be removed from the facility. Take all measures to prevent vermin harborage around the facility.

Violation Code - 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 store in such a way that allows air-drying. (114123, 114256, 114256.1, 114256.2, 114256.4, 114257.1, 114279, 114281, 114282)

45. Floors, walls, ceilings: good repair / fully enclosed

Status: OUT (1 PTS) **Type:** Violation

Inspector Comments: Repair the following:

- Separating cove base tiles behind cookline
- Holes in walls throughout facility
- Gap in ceiling tiles throughout facility
- Gap in wall tiles janitorial closet
- Separating or damaged FRP throughout kitchen
- Crack in wall outside walk-in coolers located by the restroom
- Separating cove base tiles by restroom
- Gap around light fixture above restroom
- Missing cove base tiles outside of the walk-in cooler near the employee restrooms

Violation Code - 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

Status: OUT (1 PTS) **Type:** Violation

Inspector Comments: Clean and maintain the following:

- Floor sinks in the main kitchen/ware washing area to have heavy buildup/residue.
- The staining on the walls at the dishwasher area.
- The staining/residue on the ceiling of the walk-in coolers.
- Dust accumulation on air vents throughout the facility including restrooms
- Grease splatters on stainless steel wall behind cookline
- Debris, dust and accumulation under equipment throughout facility and bar
- Splatters and stains on walls throughout facility
- Black accumulation on wall behind toilet in employee restroom
- Black dots on floor around toilet in employee restroom

Violation Code - Floors, walls, and ceilings shall be maintained clean. (114257, 114268.1,)

SIGNATURE	
<p>PERSON IN CHARGE: <u>Report emailed</u></p> <p align="center">PRINT</p>	<p align="center"></p> <p>SPECIALIST: <u>Kerry Tucker</u></p> <p align="center">PRINT</p>



**COUNTY OF RIVERSIDE
DEPARTMENT OF ENVIRONMENTAL HEALTH**

(888)722-4234 • RIVCOEH.ORG

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME Terra Lago Golf Club	DATE 06/16/2026	PERMIT # PR0063242
---------------------------------------	--------------------	-----------------------

48. Last inspection report available

Status: OUT (0 PTS)

Violation Code - A copy of the most recent routine inspection report shall be made available upon request. (113725.1)


49. Food Handler Certifications available, current, and complete

Status: OUT (1 PTS) Type: Violation

Inspector Comments: - Food Handler Certificates for all food employees shall be onsite, valid and available for inspection at all times. Observed only 1 food handlers card available at the time of the inspection.

Violation Code - 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)

SIGNATURE

<p>PERSON IN CHARGE: <u>Report emailed</u></p> <p align="center">PRINT</p>	<p align="center"></p> <p>SPECIALIST: <u>Kerry Tucker</u></p> <p align="center">PRINT</p>
--	--

REASONS FOR IMMEDIATE FACILITY CLOSURE

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 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 time frames.

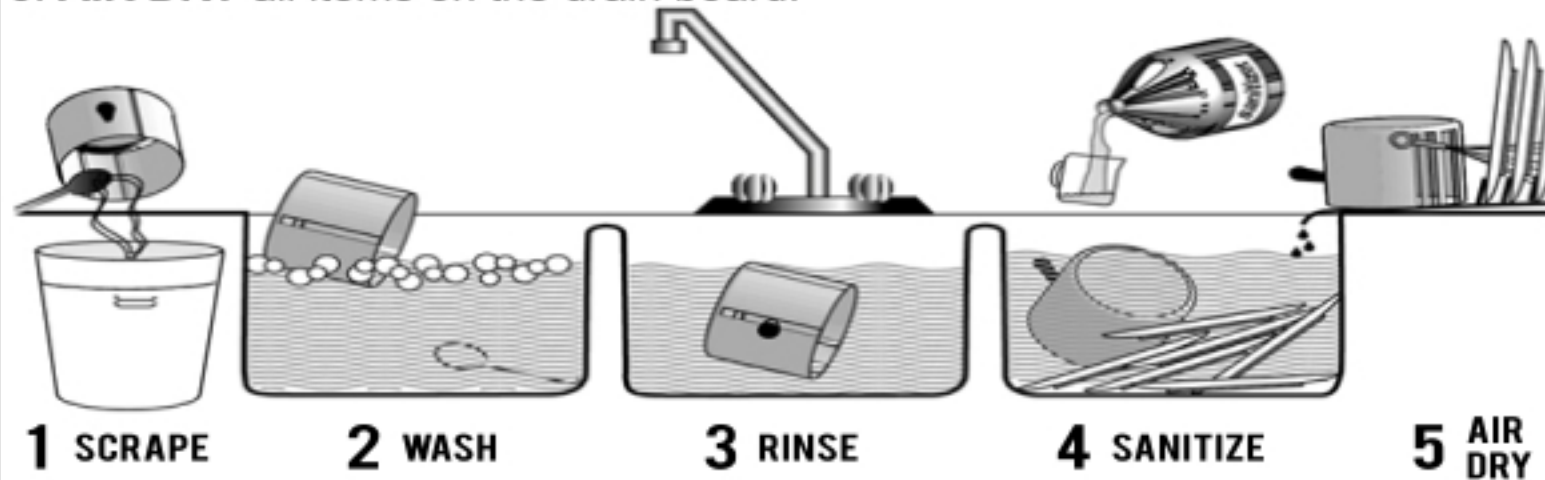
MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A 3-COMPARTMENT SINK

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 FOOD THAWING METHODS



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



9 MAJOR FOOD ALLERGENS

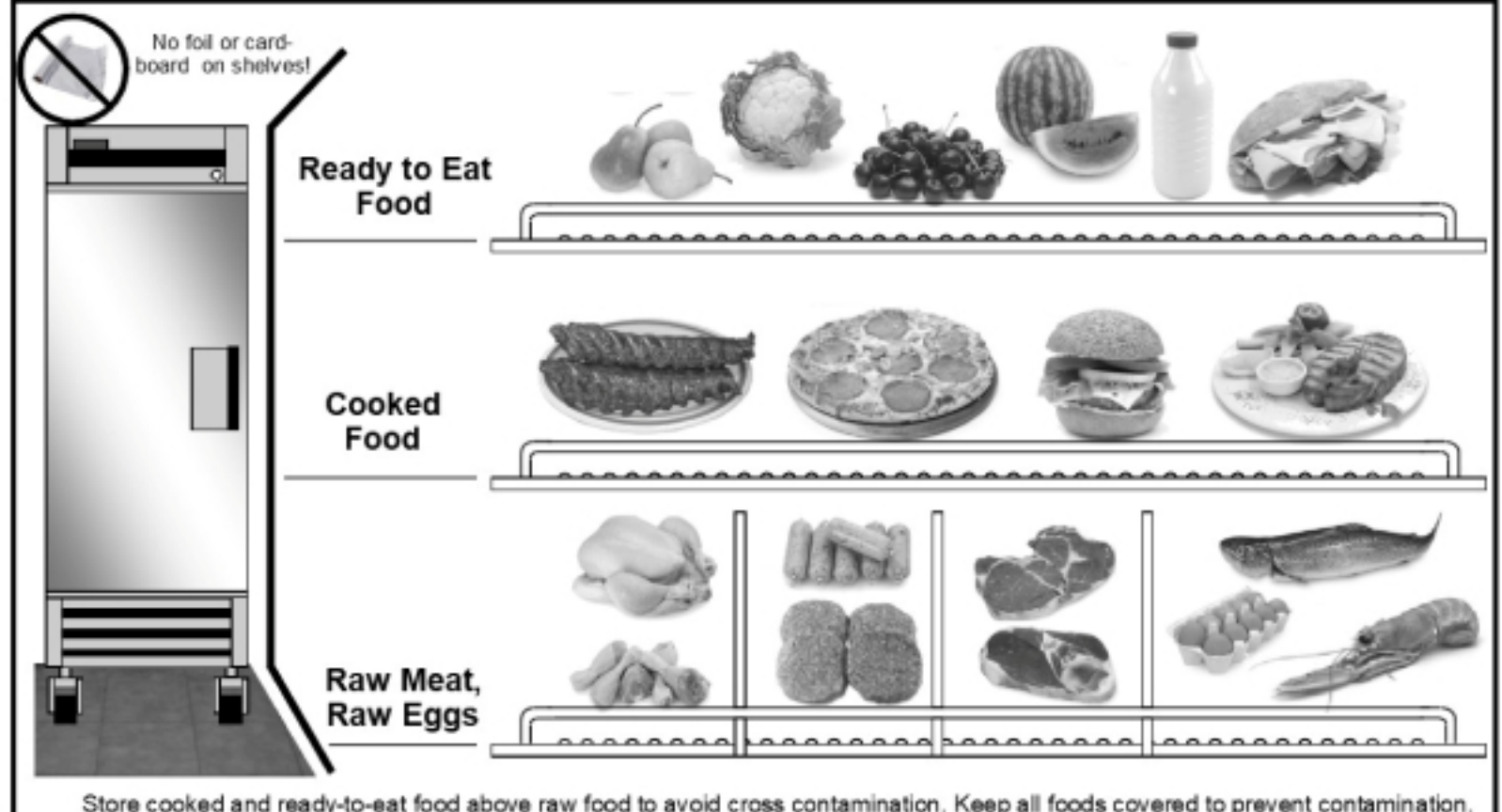
- Milk
- Eggs
- Peanuts
- Tree nuts (e.g., almonds, walnuts, cashews)
- Fish (e.g., salmon, tuna, cod)
- Shellfish (e.g., shrimp, crab, lobster)
- Wheat
- Soy
- Sesame

INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures

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

PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS



Did you know you are protected from civil and criminal liability when donating food? The Federal Good Samaritan Food Donation Act (Civil Code, 171425) provides liability protections for good faith donations of surplus food. The California Good Samaritan Food Donation Act (California Retail Food Code, 114432) further expands the list of entities covered by the protection. It also allows for direct donation to a person from regulated and inspected facilities in addition to stating past-date food is subject to liability protection. Please consider donating your excess food product to a local food recovery organization. For more information visit our website at www.rivcoeh.org.

FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

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

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

TEMECULA
 27431 Enterprise Cir. W., #101
 Temecula, CA 92590
 Phone 951-461-0284
 Fax 951-461-0245