



**County of San Bernardino • Department of Public Health  
Division of Environmental Health Services  
COMMUNITY ENVIRONMENTAL HEALTH PROGRAM  
RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT**

[www.sbcounty.gov/dehs](http://www.sbcounty.gov/dehs)

**(800) 442-2283**

FACILITY NAME <b>ALBERTO'S MEXICAN FOOD</b>				DATE <b>10/24/2012</b>	SIGNATURE <i>Jose Dominguez</i>
LOCATION <b>2342 DEL ROSA AV, SAN BERNARDINO, CA 92404</b>				REINSPECTION DATE <b>11/07/2012</b>	PERMIT EXPIRATION <b>4/30/2013</b>
MAILING ADDRESS <b>2342 DEL ROSA AV, SAN BERNARDINO CA 92404</b>				REHS <b>Nick Thalasinis</b>	
FA # <b>FA0009585</b>	PR # <b>PR0004697</b>	SR # <b>Not Specified</b>	CO # <b>Not Specified</b>	PE <b>1621</b>	<b>PROGRAM IDENTIFIER: Open Food (Mexican) Facility</b>
TIME IN <b>12:20 PM</b>	TIME OUT <b>1:55 PM</b>	CONTACT <b>Not Captured</b>	SERVICE: 013 - Food - Other Inspection Services		
			RESULT: 05 - Corrective Action / Follow up Required		
			ACTION: 03 - Reinspection Required		

**RETAIL FOOD PROTECTION - PUBLIC EATING PL (25-99 SEATS)**

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. The Permittee has the right to a hearing if requested in writing within 15 calendar days of receipt of this notice, to show cause why the permit to operate should not be suspended. Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge of \$61.25 per 15 minutes with a minimum time of 30 minutes, and a minimum charge of \$122.50

**Inspection Violations**

**A Re-Reinspection has been conducted on this date**

**1. Re-Reinspection**

**Compliance Date not Specified**      *Violation Description:* Billable re-reinspection conducted at this time to determine compliance from prior reinspection.  
**Not In Compliance**      *Inspector Comments:*  
 Violation Reference: HSC

**Not Applicable Violations**

**2. VC & D**

**Compliance Date not Specified**      *Violation Description:* Operator has voluntarily consented to the condemnation and destruction of food as said material being unfit for human consumption or otherwise in violation of California Health and Safety Code, Division 104, Part 5, Chapter 1 through 8, the disposition of which is provided for by Chapter 8, Article 3, Section 111895.  
**Not In Compliance**  
 Violation Reference: HSC - 113980  
 "I (We) hereby voluntarily agree to the condemnation and destruction of the following material(s) listed in violation number 52. By signing this Official Inspection Report (OIR), I (We) hereby release the County of San Bernardino and its agent from any and all liability."  
*Inspector Comments:* 1 Pot pork in green chili sauce  
 3 Small Pans guacamole & chopped tomatoes  
 1 Pan Chopped carrots and Chilies  
 1 Pan Chopped onions and tomatoes  
 1 Small pan shredded beef  
 1 Small enchilada salsa  
 1 Bag raw ground beef  
 1 Five gallon bucket of sliced potatoes in water  
 2 Bags of cooked tomasles  
 2 Trays of chili rejeno  
 5 Five gallon buckets of individual salsas

**Violations or Observations without a specified degree**

**3. Proper hot and cold holding temperatures**

**Compliance Date not Specified**      *Violation Description:* Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))  
**Not In Compliance**  
 Violation Reference: HSC - 113996, 113998, 114037      *Inspector Comments:* Observed some PHF in walk-in cooler at 53-61 degrees F; must maintain 41 degrees F or below.

**4. Proper hot and cold holding temperatures**

**Compliance Date not Specified**      *Violation Description:* Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))  
**Not In Compliance**  
 Violation Reference: HSC - 113996, 113998, 114037      *Inspector Comments:* Observed some PHF in coldpan unit at 45 degrees F; must maintain 41 degrees F or below.

**Overall Inspection Comments**

**CONTINUES...**



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A charged reinspection will be conducted in 48 hours to check the refrigeration equipment; failure to keep all Potentially Hazardous Foods at 41 degrees F or below will result in the refrigeration units being impounded.