



**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>10/29/2012</b>	SIGNATURE
LOCATION <b>2342 DEL ROSA AV, SAN BERNARDINO, CA 92404</b>				REINSPECTION DATE <b>11/12/2012</b>	PERMIT EXPIRATION <b>4/30/2013</b>
MAILING ADDRESS <b>2342 DEL ROSA AV, SAN BERNARDINO CA 92404</b>				<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT REHS <b>Nick Thalasinios</b>	
FA # <b>FA0009585</b>	PR # <b>PR0004697</b>	SR # <b>Not Specified</b>	CO # <b>Not Specified</b>	PE <b>1621</b>	PROGRAM IDENTIFIER: <b>Open Food (Mexican) Facility</b>
TIME IN <b>2:35 PM</b>	TIME OUT <b>3:20 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-Inspection has been conducted on this date**

**1. Re-Inspection**

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

**Violations or Observations without a specified degree**

**2. 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**  
*Inspector Comments:* Observed PHF in walk-in cooler at 44 degrees F; must maintain 41 degrees F or below.  
 Violation Reference: HSC - 113996, 113998, 114037

**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**  
*Inspector Comments:* Observed PHF in coldpan unit at 48 degrees F; must maintain 41 degrees F or below.  
 Violation Reference: HSC - 113996, 113998, 114037

**Overall Inspection Comments**

Facility is directed to repair/adjust refrigeration to maintain all Potentially Hazardous foods at 41 degrees F or below. A Charged reinspection to check those temperatures will take place on Tuesday - Appropriate legal penalties may be levied at that time.