



**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>11/1/2012</b>	SIGNATURE	
LOCATION <b>2342 DEL ROSA AV, SAN BERNARDINO, CA 92404</b>					REINSPECTION DATE <b>11/15/2012</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>Yong Aday</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>3:10 PM</b>	TIME OUT <b>3:45 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**

No violations cited.

**Overall Inspection Comments**

Billable follow-up due to refrigeration problem:

A refrigeration technician was on site, who stated that new compressors had been put in the walk-in cooler and the fridge with cold prep. Air in the walk-in cooler temped at 60F at this time, since the compressor was just replaced one hour before. On the cold prep table, shredded cheese still temped at 48F, and sour cream temped at 50.5F. The compressor for the fridge with cold prep was replaced about two hours before according to the technician. Inspector will conduct another billable follow-up tomorrow to verify working condition of the two refrigeration units.

Note: Observed no potentially hazardous food in the walk-in cooler at this time. Ice bath was added for food on cold prep table.