



**County of San Bernardino • Department of Public Health  
Division of Environmental Health Services  
COMMUNITY ENVIRONMENTAL HEALTH  
CAL CODE OFFICIAL INSPECTION REPORT**

www.sbcounty.gov/dehs

**(800) 442-2283**

FACILITY NAME <b>ALBERTO'S MEXICAN FOOD</b>					DATE 2/19/2013	SIGNATURE <i>Carlos Perez</i>	
LOCATION 2342 DEL ROSA AV, SAN BERNARDINO, CA 92404					REINSPECTION DATE 3/05/2013	PERMIT EXPIRATION 4/30/2013	
MAILING ADDRESS 2342 DEL ROSA AV, SAN BERNARDINO CA 92404					<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT REHS <b>Chaz Harrison</b>		
FA # FA0009585	PR # PR0004697	SR #	CO #	PE 1621	PROGRAM IDENTIFIER: <b>Open Food (Mexican) Facility</b> SERVICE: 001 - Inspection - Routine RESULT: 05 - Corrective Action / Follow up Required ACTION: 13 - Permit Suspended / Facility Closed		
TIME IN 12:11 PM	TIME OUT 1:11 PM	CONTACT Not Captured					

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 or revoked.

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.

<b>SCORE</b>
<b>90</b>

See the following pages for the code sections and general requirements that correspond to each violation listed below.

- In = In compliance  
 COS = Corrected on-site
- N/O = Not observed  
 MAJ = Major violation
- N/A = Not applicable  
 OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE		COS	MAJ	OUT
In	N/O			<input checked="" type="checkbox"/>
1. Demonstration of knowledge; food safety certification Food Safety Cert Name: <i>Data not collected</i>				
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
<input checked="" type="checkbox"/>			4	
2. Communicable disease; reporting, restrictions & exclusions				
<input checked="" type="checkbox"/>	N/O			2
3. No discharge from eyes, nose, and mouth				
<input checked="" type="checkbox"/>	N/O			2
4. Proper eating, tasting, drinking or tobacco use				
PREVENTING CONTAMINATION BY HANDS				
<input checked="" type="checkbox"/>	N/O		4	2
5. Hands clean and properly washed; gloves used properly				
In		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>
6. Adequate handwashing facilities supplied & accessible				
TIME AND TEMPERATURE RELATIONSHIPS				
<input checked="" type="checkbox"/>	N/O	N/A	4	2
7. Proper hot and cold holding temperatures				
In	N/O	<input type="radio"/> N/A	4	2
8. Time as a public health control; procedures & records				
In	<input type="radio"/> N/O	N/A	4	2
9. Proper cooling methods				
In	N/O	<input type="radio"/> N/A	4	
10. Proper cooking time & temperatures				
<input checked="" type="checkbox"/>	N/O	N/A	4	
11. Proper reheating procedures for hot holding				
PROTECTION FROM CONTAMINATION				
<input checked="" type="checkbox"/>	N/O	N/A		2
12. Returned and reserve of food				
<input checked="" type="checkbox"/>			4	2
13. Food in good condition, safe and unadulterated				
<input checked="" type="checkbox"/>	N/O	N/A	4	2
14. Food contact surfaces: clean and sanitized				
Sanitizer Type: Chlorine Quaternary Ammonia Hot Water Other    Sanitizer Concentration (ppm):				

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
<input checked="" type="checkbox"/>			4	
15. Food obtained from approved source				
In	N/O	<input type="radio"/> N/A		2
16. Compliance with shell stock tags, condition, display				
In	N/O	<input type="radio"/> N/A		2
17. Compliance with Gulf Oyster Regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
In		<input type="radio"/> N/A		2
18. Compliance with variance, specialized process, and HACCP Plan				
CONSUMER ADVISORY				
In	N/O	<input type="radio"/> N/A		2
19. Consumer advisory provided for raw or undercooked foods				
HIGHLY SUSCEPTIBLE POPULATIONS				
In		<input type="radio"/> N/A	4	
20. Licensed health care facilities/public and private schools; prohibited foods not offered				
WATER/HOT WATER				
<input checked="" type="checkbox"/>			4	2
21. Hot and cold water available _____ Temp				
LIQUID WASTE DISPOSAL				
In			4	<input checked="" type="checkbox"/>
22. Sewage and wastewater properly disposed				
VERMIN				
<input checked="" type="checkbox"/>			4	2
23. No rodents, insects, birds, or animals				

SUPERVISION	OUT
24. Person in charge present and performs duties	1
PERSONAL CLEANLINESS	
25. Personal cleanliness and hair restraints	1
GENERAL FOOD SAFETY REQUIREMENTS	
26. Approved thawing methods used, frozen food	1
27. Food separated and protected	<input checked="" type="checkbox"/>
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, used	1
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identified	1
31. Consumer self-service	1
32. Food properly labeled & honestly presented	1

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	1
34. Warewashing facilities: installed, maintained, used; test strips	1
35. Equipment/Utensils approved; installed; clean; good repair, capacity	<input checked="" type="checkbox"/>
36. Equipment, utensils and linens: storage and use	1
37. Vending machines	1
38. Adequate ventilation and lighting; designated areas, use	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	<input checked="" type="checkbox"/>
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	1
42. Garbage and refuse properly disposed; facilities maintained	1
43. Toilet facilities: properly constructed, supplied, cleaned	1
44. Premises; personal/cleaning items; vermin-proofing	1

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	1
46. No unapproved private homes/living or sleeping quarters	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	<input checked="" type="checkbox"/>
48. Food worker cards	2
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	



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**Critical Violations**

**1: Demonstration of knowledge; food safety certification**

<b>POINTS</b> <b>2</b>	Compliance date not specified	<i>Violation Description:</i> All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)
	Complied on 2/19/2013	
<i>More Information:</i> <a href="http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/Food_Safety_Practices_Overview.pdf">http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/Food_Safety_Practices_Overview.pdf</a>		<i>Inspector Comments:</i> Employee not able to demonstrate knowledge on reheating and hot holding temperatures.

**6: Adequate handwashing facilities supplied & accessible**

<b>POINTS</b> <b>2</b>	Compliance date not specified	<i>Violation Description:</i> Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (113953.2) Adequate facilities shall be provided for hand washing. (113953, 113953.1, 114067(f)). Handwashing sink is not separated from a warewashing sink by a 6 inch high metal splashguard or 24 inch separation. (113953) Handwashing sinks shall not be obstructed, inaccessible, used improperly or kept unclean. (113953.1)
	Complied on 2/19/2013	
		<i>Inspector Comments:</i> No paper towels in mens/womans restroom. Ensure all handwashing facilities are fully supplied at all times.

**Non-critical Violations**

**22: Sewage and wastewater properly disposed**

<b>POINTS</b> <b>4</b>	Compliance date not specified	<i>Violation Description:</i> All liquid waste must drain to an approved fully functioning sewage disposal system. (114197) Toilet facilities must be operable.
	Not In Compliance	
		<i>Inspector Comments:</i> Observed overflow of floor sink located under hot holding station. Overflows or backups of sewage/wastewater in the food facility that can result in contamination of food contact surfaces or food and/or warrants immediate closure.

**27: Food separated and protected**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<i>Violation Description:</i> All food shall be separated and protected from contamination. (113984 (a, b, c, d, f), 113986, 114060, 114067(a, d, e, j), 114069(a, b), 114077, 114089.1 (c), 114143 (c)) All food shall be stored, prepared, displayed or held so that it is protected from contamination.
	Not In Compliance	
		<i>Inspector Comments:</i> Observed handle of food scoop touching salt. Ensure food handle does not touch food product.
		Observed carrots on floor in walk in refrigerator. Ensure all food is 6 inches or above the ground.

**35: Equipment/Utensils - approved; installed; clean; good repair, capacity**

<b>POINTS</b> <b>0</b>	Compliance date not specified	<i>Violation Description:</i> All utensils and equipment shall be fully operative and in good repair. (114175) All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182)
	Not In Compliance	
		<i>Inspector Comments:</i> Observed damaged vanity cabinet at warewashing station. Replace vanity cabinet.

**40: Wiping cloths: properly used and stored**

<b>POINTS</b> <b>0</b>	Compliance date not specified	<i>Violation Description:</i> Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3 (d-e)) Sponges shall not be used in contact with cleaned and sanitized or in-use food contact surfaces. (114135)
	Not In Compliance	
		<i>Inspector Comments:</i> Observed wet wiping cloths stored on top of food contact surfaces. Ensure wiping cloths are stored inside sanitizer buckets after each use.



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**Non-critical Violations**

**47: Signs posted; last inspection report available**

<b>POINTS</b>
<b>1</b>

Compliance date not specified  
 Not In Compliance

*Violation Description:* Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas (113978). (c) Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. (d) Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided (113725.1, 114381 (e)). A sign shall be posted stating that a copy of the most recent routine inspection report is available upon request. (113725.1) Permit shall be posted in conspicuous location. (114381(e)) Letter Grade Placecard shall be properly posted. SBCC 33.1406

*Inspector Comments:* Observed no last inspection report on site. Ensure last inspection report is available on site at all times for customer request.

**Overall Inspection Comments**

"A" placard posted.

Contact Chaz Harrison at 1800-442-2283 with any questions.

Our food worker Training Certification is now available online! Get your County approved food worker card at <http://www.sbcfoodworker.com>

Do not move, relocate, or remove grade card. Failure to comply will result in a charged inspection at an hourly rate of \$245