



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

(800) 442-2283

www.sbcounty.gov/dph/dehs

FACILITY NAME ALANBERTO'S MEXICAN FOOD				DATE 5/28/2014	SIGNATURE <i>Amanda Gaspard</i>
LOCATION 300 S RIVERSIDE AV, RIALTO, CA 92376				REINSPECTION DATE 5/30/2014	PERMIT EXPIRATION 4/30/2014
MAILING ADDRESS 13471 EPPING WY, TUSTIN CA 92780				<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT REHS Amanda Gaspard	
FA # FA0004649	PR # PR0009168	SR #	CO #	PE 1621	PROGRAM IDENTIFIER: None SERVICE: 001 - Inspection - Routine
TIME IN 11:09 AM	TIME OUT 1:11 PM	CONTACT Not Captured			RESULT: 05 - Corrective Action / Follow up Required ACTION: 03 - Reinspection Required

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.



SCORE 81

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

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

DEMONSTRATION OF KNOWLEDGE				COS	MAJ	OUT
In	N/O		1. Demonstration of knowledge; food safety certification			⊗
EMPLOYEE HEALTH & HYGIENIC PRACTICES						
In			2. Communicable disease; reporting, restrictions & excl		4	
In	N/O		3. No discharge from eyes, nose, and mouth			2
In	N/O		4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS						
In	N/O		5. Hands clean and properly washed; gloves used prop		4	2
In			6. Adequate handwashing facilities supplied & accessib			2
TIME AND TEMPERATURE RELATIONSHIPS						
In	N/O	N/A	7. Proper hot and cold holding temperatures	+	⊗	2
In	N/O	N/A	8. Time as a public health control; procedures & record			2
In	N/O	N/A	9. Proper cooling methods	+	⊗	2
In	N/O	N/A	10. Proper cooking time & temperatures			4
In	N/O	N/A	11. Proper reheating procedures for hot holding			4
PROTECTION FROM CONTAMINATION						
In	N/O	N/A	12. Returned and reserve of food			2
In			13. Food in good condition, safe and unadulterated		4	2
In	N/O	N/A	14. Food contact surfaces: clean and sanitized		4	2

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

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	⊗
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, use	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	1
35. Equipment/Utensils approved; installed; clean; good repa	⊗
36. Equipment, utensils and linens: storage and use	⊗
37. Vending machines	1
38. Adequate ventilation and lighting; designated area	⊗
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	⊗
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	⊗
44. Premises; personal/cleaning items; vermin-proofin	1

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



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7. PROPER HOT AND COLD HOLDING TEMPERATURES

⚠ CRITICAL ⚠

POINTS

4

Compliance date not specified
 Complied on 5/28/2014

Inspector Comments: Observed the following cold holding violations:

- 1) Raw bacon holding at 50F in the lower portion of the reach-in prep refrigerator. The operator voluntarily discarded the food. See VC&D.
- 2) Shredded beef holding between 51F and 52F in the lower portion of the reach-in prep refrigerator. The operator voluntarily discarded the food. See VC&D.
- 3) Al pastor beef holding between 46F and 47F in the lower portion of the reach-in prep refrigerator.
- 4) Beef holding at 47F in the lower portion of the reach-in prep refrigerator.
- 5) Carnitas holding at 46F in the lower portion of the reach-in prep refrigerator.
- 6) Sour cream holding between 45F and 48F in the upper portion of the reach-in prep refrigerator (took multiple temperatures, measuring 45F, 46F, 47F, and 48F).

Maintain food in cold holding at 41F or below.

Observed that all foods in the unit were holding above 41F. Observed thermometer inside the refrigerator reading 48F. The operator moved potentially hazardous foods to the walk-in refrigerator.

Provide repairs / maintenance to the refrigerator. Ensure that refrigerator maintains potentially hazardous food in cold holding at 41F or below. Provide repairs / maintenance within 48 hours. Inspector will conduct a re-inspection to determine compliance. Failure to comply by the deadline may result in additional billable re-re-inspections.

Violation Description: Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/510012_how_to_keep_food_out_of_danger_zone.pdf

9. PROPER COOLING METHODS

⚠ CRITICAL ⚠

POINTS

4

Compliance date not specified
 Complied on 5/28/2014

Inspector Comments: Observed green tomatillo salsa cooling in a deep (approximately 9 inches), plastic container in the walk-in refrigerator. Temp'ed salsa between 47F and 54F (took multiple temperatures, measuring 47F, 48F, 50F, 51F, 52F, and 54F). Operator stated that salsa had been cooked and then stored in the walk-in yesterday.

Ensure that potentially hazardous food is cooled rapidly from 135F to 70F within two (2) hours, and then cooled rapidly from 70F to 41F or below within four (4) hours [a total of six (6) hours].

Ensure to use an approved method when cooling food.

Approved cooling methods include:

1. Placing the food in shallow, heat-conductive pans. [Metal pans are heat-conductive; plastic containers are not heat-conductive.]
2. Separating the food into smaller or thinner portions.
3. Using rapid cooling equipment such as chill blasters.
4. Adding ice as an ingredient.
5. Using ice paddles.
6. Placing containers in an ice bath, stirring food frequently.
7. In accordance with an approved HACCP plan.

When placing food in the refrigerator to cool, containers should be loosely covered or uncovered if protected from overhead contamination, to facilitate heat transfer from the surface of the food.

Corrected on site. The operator voluntarily discarded the food. See VC&D.

Violation Description: All potentially hazardous food shall be RAPIDLY cooled from 135F to 70F, within 2 hours, and then from 70F to 41 F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath; stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. PHF is to be cooled within 4 hours to 41F if prepared from ingredients at ambient temperature. Deliveries of PHF is to be cooled to below 41F within 4 hours if received between 41F to 45F.

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/cooling_hot_food_safely.pdf



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1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS 2	Compliance date not specified Not In Compliance	Inspector Comments: Observed no valid food manager's certificate on site. Food manager's certificate had expired. Obtain current, valid food manager's certificate; keep original certificate on site at all times (photocopies of food manager's certificate are not accepted.) Certification must be from an ANSI-approved organization. For more information on how to obtain a food manager's certificate from an ANSI-approved organization, please visit: www.ansica.org/wwwversion2/outside/ALLdirectoryListing.asp?menuID=8&prgID=8&status=4
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Violation Description: 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)

More Information: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/FoodSafetyPracticesOverview.pdf>

27. FOOD SEPARATED AND PROTECTED

POINTS 1	Compliance date not specified Not In Compliance	Inspector Comments: Observed raw shell eggs stored above ready-to-eat food items, in the walk-in refrigerator. Ensure to store eggs below ready-to-eat food items, so that cross-contamination does not occur. Observed multiple containers of open, uncovered foods in the walk-in refrigerator. Ensure to maintain all containers of food covered to prevent contamination.
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Violation Description: 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.

35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY

POINTS 1	Compliance date not specified Not In Compliance	Inspector Comments: Observed that the gasket / seal on the door of the walk-in refrigerator was deteriorated significantly. Replace gasket / seal, and maintain in good condition. Observed that the plastic on the inside portion of the lid of the small reach-in freezer is torn. A significant portion of the plastic / material is missing. Repair lid to freezer OR replace. Observed broken reach-in refrigerator stored in the back storage area. Repair refrigerator OR remove from facility premises. Ensure that equipment and utensils are kept clean, fully operative, and in good repair.
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Violation Description: 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)



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36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

POINTS
1

Compliance date not specified
 Not In Compliance

Inspector Comments: Observed two pairs of tongs lying in a container of food in the walk-in refrigerator. Observed a scoop lying in a bin of beans, with handle touching food, in the storage area.

Ensure to store utensils out of food OR if using scoops / ladles, store with handle upright out of food to prevent contamination with hands.

Observed spoons and forks stored in a utensil bin (in front service areas - accessed by employees only) with some of the spoon's handled and forks' handles stored one way, and the other spoon's handles and forks' handles stored in the opposite direction.

Ensure to store them all in the same direction. Ensure that eating utensils (forks, spoons, etc.) are handled, displayed and dispensed so as to prevent contamination (by employees' hands) of lip contact surfaces.

Violation Description: All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 - 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074 - 114075, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5) Pressurized cylinders must be securely fastened to a rigid structure. (114172)

38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA

POINTS
1

Compliance date not specified
 Not In Compliance

Inspector Comments: Observed that the light bulb on the far right side under the hood was not shielded with a cover. Observed that the middle light bulb under the hood had a shield, but was burnt out. Observed that there was no light bulb or cover on the far left side under the hood.

Provide covers for light bulbs OR utilize shatter-resistant bulbs. Replace burnt out / missing light bulbs with functional light bulbs.

Violation Description: Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1) 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. (114149.2, 114149.3, 114252, 114252.1)



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41. PLUMBING; PROPER BACKFLOW DEVICES

POINTS
1

Compliance date not specified
 Not In Compliance

Inspector Comments: Observed that when turning on the faucet at the handwashing sink in the kitchen, there is a leak from the pipe under the sink. The sink is leaking profusely onto the floor.

Repair / replace pipe. Ensure that pipe does not leak. Provide repairs / replacement within 48 hours. Inspector will conduct a re-inspection to determine compliance. Failure to comply by the deadline may result in additional billable re-re-inspections.

Observed that the spout at the prep sink is broken, and totally detached from the sink. Observed that the cold water handle at the prep sink is missing. Observed that when turning on the hot water handle at the prep sink, water bubbles uncontrollably out of the hole where the spout had been. This is the only prep sink in the facility.

Repair / replace prep sink immediately. Provide repairs / replacement within 48 hours. Inspector will conduct a re-inspection to determine compliance. Failure to comply by the deadline may result in additional billable re-re-inspections.

Observed insufficient air gaps between draining pipes and floor sink, under the 3-compartment sink. The pipe on the left side was resting inside the floor sink.

Ensure to have an air gap of at least one inch or twice the diameter of the draining pipe, whichever is greater. Pipes had diameters of greater than a half inch, and therefore must have air gaps of at least twice the diameter of the pipes.

Note: air gap is measured from the level of the actual floor (not bottom of the floor sink) to the bottom of the draining pipe.

Violation Description: The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures 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. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)

43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

POINTS
1

Compliance date not specified
 Not In Compliance

Inspector Comments: Observed no toilet paper in the dispenser in the women's restroom. Open roll of toilet paper was stored on the tank.

Observed no toilet paper in a dispenser in the men's restroom; observed that there was no toilet paper dispenser in the men's restroom. Open roll of toilet paper was stored on the railing.

Ensure that toilet paper rolls are stored in dispenser at all times. Install toilet paper dispenser in men's restroom.

Violation Description: Toilet facilities shall be maintained clean, sanitary and in good repair for use by employees and patrons. 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. Location of toilet facilities used by patrons shall not be located to pass through food preparation, food storage, or utensil washing areas. (114250, 114250.1, 114276)



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47. SIGNS POSTED; LAST INSPECTION REPORT AVAILABLE

POINTS
1

Compliance date not specified
Not In Compliance

Inspector Comments: Observed that a copy of the last graded inspection report was not available on site.

Ensure that a copy of the last routine inspection report is maintained on site and available upon request. All inspection reports are available online at www.sbcounty.gov/dph/dehs (click on the link "Restaurant Grades" and search for facility name).

Observed that there were no handwashing signs posted at the handwashing sinks in the men's and women's restrooms (used by food employees). Observed that there was no handwashing sign posted at the handwashing sink in the kitchen area.

Ensure that handwashing signs are posted at all handwashing sinks used by employees.

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

48. FOOD WORKER CERTIFICATION

POINTS
2

Compliance date not specified
Not In Compliance

Inspector Comments: Observed 1 employee without a current, valid San Bernardino County food worker card. Ensure that employees maintain current, valid San Bernardino County food worker cards.

Employee must provide current food worker card within 14 days. There will be a re-inspection charge of \$245.00 per hour if current food worker card information is not faxed to the Division of Environmental Health Services at 909-387-4272 on or before 06-10-2014.

Violation Description: This facility is currently in violation with the food worker certification requirement for San Bernardino County, which states all food workers must obtain a valid food worker certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food worker certification within fourteen (14) days will result in unannounced billable (at our current hourly rate) re-inspections to verify compliance.

This facility operator must complete the "Missing Food Worker" form provided by the inspector and fax to 909-387-4272.

More Information: http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx

52. VC & D

POINTS
0

Compliance date not specified
Not In Compliance

Inspector Comments: The operator voluntarily the following items:
 1) Approximately fifteen (15) pounds of salsa.
 2) Approximately two (2) pounds of shredded beef.
 3) Approximately two (2) pounds of raw bacon.

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.

"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."

Overall Inspection Comments



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"B" grade card posted.

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

Notes:

1) Provided facility with re-score form, HELP brochure, handwashing stickers, hot and cold holding stickers, It Is Done Yet? cooking time/temperature sticker, manual warewashing Wash/Rinse/Sanitize sticker, food worker card form, and business cards with food worker card training website link.