



**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/dph/dehs

(800) 442-2283

FACILITY NAME ALANBERTO'S MEXICAN FOOD				DATE 5/30/2014	SIGNATURE <i>Amanda Gaspard</i>
LOCATION 300 S RIVERSIDE AV, RIALTO, CA 92376				REINSPECTION DATE 6/01/2014	PERMIT EXPIRATION 4/30/2014
MAILING ADDRESS 13471 EPPING WY, TUSTIN CA 92780				REHS Amanda Gaspard	
<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT				PROGRAM IDENTIFIER: None	
FA # FA0004649	PR # PR0009168	SR # Not Specified	CO # Not Specified	PE 1621	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION
TIME IN 3:44 PM	TIME OUT 4:12 PM	CONTACT Not Captured			RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQUIRED
					ACTION: 03 - REINSPECTION REQUIRED

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

16K994 Reinspection

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC

Inspector Comments: During the routine inspection on 05-28-14:

1) Observed multiple cold holding violations in the reach-in prep refrigerator. 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.]

Facility was told to provide repairs / maintenance to the refrigerator. Facility was told to ensure that refrigerator maintains potentially hazardous food in cold holding at 41F or below. Facility was told to provide repairs / maintenance within 48 hours.

2) Observed that when turning on the faucet at the handwashing sink in the kitchen, there was a leak from the pipe under the sink. The sink was leaking profusely onto the floor.

Facility was told to repair / replace pipe. Facility was told to ensure that pipe does not leak. Facility was told to provide repairs / replacement within 48 hours.

3) 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.

Facility was told to repair / replace prep sink immediately. Facility was told to provide repairs / replacement within 48 hours.

During the re-inspection on 05-30-14:

1) Observed that the reach-in prep refrigerator was still not holding potentially hazardous food in cold holding at 41F or below. Observed bacon holding between 45F and 46F. Observed beef holding between 50F and 52F (the operator voluntarily discarded the beef). Observed other meat holding between 46F and 47F. Observed ambient air temperature in the prep refrigerator in the upper 50s. Observed thermometers in the prep refrigerator reading in the high 40s and 50s. [The operator moved potentially hazardous foods to the walk-in refrigerator.]

2) Observed that the pipe under the handwashing sink had not been repaired. Observed that when turning on the faucet at the handwashing sink in the kitchen, there was a leak from the pipe under the sink. The sink was leaking profusely onto the floor.

3) Observed that the prep sink had not been repaired. 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. [Note: operator stated that someone had brought new parts for the prep sink to the facility, but had not installed it. She was unsure when it would be installed.]

4) Observed a cooling violation. Observed cooked potatoes cooling in a deep (approximately 5 inches) pan in the lower portion of the prep refrigerator. Temp'd potatoes between 63F and 70F. The operator voluntarily discarded the potatoes.

Facility has not reached compliance with any of the requirements stipulated in the routine inspection report from 05-28-14.

Take the following actions immediately:

- 1) 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.
- 2) Repair / replace pipe. Ensure that pipe does not leak. Provide repairs / replacement within 48 hours.
- 3) Repair / replace prep sink immediately. Provide repairs / replacement within 48 hours.

Inspector will conduct a billable re-re-inspection to determine compliance. Failure to comply by the deadline may result in additional billable re-re-inspections.

Violation Description: Reinspection conducted at this time to determine compliance from prior inspection.



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LOCATION 300 S RIVERSIDE AV, RIALTO, CA 92376		REHS Amanda Gaspard

16K052 VC & D

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 113980

Inspector Comments: The operator voluntarily discarded the following items:

- 1) Approximately five pounds of beef.
- 2) Approximately five pounds of cooked potatoes.

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

Inspector will conduct a billable re-re-inspection to determine compliance. Failure to comply by the deadline may result in additional billable re-re-inspections.

Photo Attachments:

No Photo Attachments