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Public Health
Environmental Health Services

RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME				REINSPECTION DATE	INSPECTOR	DATE
ALBERTO'S MEXICAN FOOD				Next Routine	Alex Soles	7/22/2016
LOCATION				PERMIT EXPIRATION	IDENTIFIER: None	
9538 FOOTHILL BL, RANCHO CUCAMONGA, CA 91730				1/31/2017	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION	
TIME IN	TIME OUT	FACILITY ID	RELATED ID	PE	RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE	
11:00 AM	12:15 PM	FA0008298	PR0005106	1621	ACTION: 01 - NO FURTHER ACTION 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. Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional inspection to be billed at the hourly rate as provided in the San Bernardino County Code, Schedule of Fees.

Administrative Order to Show Cause (OSC): 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; otherwise the right to a hearing shall be deemed waived.

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

16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: This follow-up inspection is being conducted in regards to the closure of this facility on 7-21-16. This facility was closed because refrigeration units were not holding foods 41 degrees F or below. Upon arrival I was told the refrigeration repairman had just left. Temperatures were taken of all refrigeration units and the following temperatures were recorded:

Walk-in freezer - 30 degrees F ambient temperature.
Front cooks line cold table - cheese 41 degrees F
Refrigeration unit next tot he deep fryer - 33 degrees F
2 Door Everest Refrigeration unit - 41 degres F
Walk-in refrigerator - 41 degres F (cheese) Ambient air - 40 degrees F

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

Overall Inspection Comments

Your facility can now re-open - your permit has been reinstated.
Hot water - 120 degrees F - (good)
Sanitizer bucket - 100 ppm Cl - (good)

Signature(s) of Acknowledgement

NAME:
TITLE:

Total # of Images: 0