



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

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|--|---------------------|--------------------------|-------------------------|------------------------------------|--|-------------------|
| FACILITY NAME ALBERTO'S MEXICAN FOOD | | | | REINSPECTION DATE Not Specified | INSPECTOR Alice Meyer | DATE 7/21/2016 |
| LOCATION 9538 FOOTHILL BL, RANCHO CUCAMONGA, CA 91730 | | | | PERMIT EXPIRATION | IDENTIFIER: None | |
| TIME IN 4:11 PM | TIME OUT 4:25 PM | FACILITY ID FA0008298 | RELATED ID CO0055155 | PE 1621 | SERVICE: 004 - COMPLAINT - INITIAL RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 13 - PERMIT SUSPENDED / FACILITY CLOSED | |

RETAIL FOOD PROTECTION - Public Eating PI (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.

16K999 Complaint Inspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: Complainant ate carne asada burrito with chees and got sick. The symptoms were nausea and diarrhea for 48 hours. Sister had the same symptoms. No medical attention sought. Food was consumed on 7-16-16 about 2:00pm
Observed cooked carne asada at cooks line at 177.6F. Observed uncooked carne asada in refrigerated drawer below grill at 59.8F. The cook stated the meat had just been brought there from the walk-in cooler.
Observed the walk-in cooler ambient air temperature was 51.6F. The temperature of raw chicken in walk-in was 48.5F
Observed walk-in freezer ambient air temperature was 53.3F
Observed reach-in refrigerator was 53.6F.
Observed food temperatures in refrigerated 62.1F to 47.6F
Food facility closed for unsafe food temperatures.

Description: A complaint report has been received by Environmental Health.

Overall Inspection Comments

No summary comments have been made for this inspection.

Signature(s) of Acknowledgement

NAME:

TITLE:

Total # of Images: 0