



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME ALPHA PUPUSERIA		DATE 10/25/2018	REINSPECTION DATE 11/08/2018	PERMIT EXPIRATION 3/31/2017
LOCATION 3970 N SIERRA WY A, SAN BERNARDINO, CA 92405			INSPECTOR Sujin Lee	
MAILING ADDRESS 3970 N SIERRA WY STE A, SAN BERNARDINO CA 92405			IDENTIFIER: None	
TIME IN 1:54 PM	TIME OUT 4:41 PM	FACILITY ID FA0005827	RELATED ID PR0005238	PE 1621
			SERVICE: 001 - Inspection - Routine 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. 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.



SCORE 83

Reduce food loss, and feed those in need by donating your surplus food. [Learn more about donating surplus food.](#)

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		4	2
In	N/O	N/A	9. Proper cooling methods		4	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	+	⊘	
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	⊘
34. Warewashing facilities: installed, maintained, used	1
35. Equipment/Utensils approved; installed; clean; good repa	⊘
36. Equipment, utensils and linens: storage and use	⊘
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	⊘
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	1
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	1
44. Premises; personal/cleaning items; vermin-proofin	⊘

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	⊘
46. No unapproved private homes/living or sleeping qu	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food handler cards	3
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	⊘
53. Impoundment	
54. Permit Suspension	



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME ALPHA PUPUSERIA	DATE 10/25/2018
LOCATION 3970 N SIERRA WY A, SAN BERNARDINO, CA 92405	INSPECTOR Sujin Lee

7. PROPER HOT AND COLD HOLDING TEMPERATURES **MAJOR**

POINTS 4	<p>Compliance date not specified Complied on 10/25/2018 Violation Reference - HSC - 113996, 113998, 114037</p>	<p>Inspector Comments: The following potentially hazardous food temperatures were observed to be stored at improper holding temperatures:</p> <p>-2-door true refrigeration unit at the rear kitchen</p> <ol style="list-style-type: none"> 1. A container of cooked rice at 49F 2. A bulk container of cooked chicken soup at 50F 3. A bulk container of salsa at 54F 4. 2 bags of mozzarella cheese at 56.5F 5. Cooked yuka at 51.5F 6. A bulk container of cooked vegetable soup at 54F 7. A container of raw beef at 64F 8. A bag of raw beef at 58.4F 8. A bag of beef shoulder at 50.4 F <p>The operator stated above food items had been stored in this unit since last night.</p> <p>Note: The ambient temperature of this unit was measured at 60F. The outside display thermometer indicated 55F.</p> <p>-Mozzarella cheese at 69F at cold holding unit at the cook's line -Mozzarella cheese at 67F at 2-door refrigeration unit under cold holding unit at the cook's line The operator stated the cheese had been stored in this unit since last night.</p> <p>Maintain the temperature of all potentially hazardous foods at or below 41 F and above 135 F at all times.</p> <p>The violation was corrected on site. The operator voluntarily discarded all foods items mentioned above (See VC & D).</p>
---------------------------	--	---

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/Food_Danger_Zone.pdf

15. FOOD OBTAINED FROM APPROVED SOURCE **MAJOR**

POINTS 4	<p>Compliance date not specified Complied on 10/25/2018 Violation Reference - HSC - 113980, 113982, 114021-11</p>	<p>Inspector Comments: Observed six (6) bottles of Don Diego's pickled vegetables on the counter. The label on the bottle indicated it was home-made. The operator stated these bottles were for sale for customers. Operator was unable to provide invoice or receipt for these products.</p> <p>Food prepared in a private home is not approved. Obtain all food from an approved source.</p> <p>The violation was corrected on site. The operator removed the bottles from the facility.</p>
---------------------------	---	--

Violation Description: All food shall be obtained from an approved source. Liquid, frozen, and dry eggs and egg products shall be obtained pasteurized. Frozen milk products, such as ice cream, shall be obtained pasteurized. (113980, 113982, 114021-114031, 114035, 114041).

1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS 2	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 113947-113947.1</p>	<p>Inspector Comments: The "Certified Food Manager" certificate was not observed during the inspection.</p> <p>Provide food safety manager certification that is accredited by American National Standards Institute (ANSI) within sixty (60) days. Non-compliance will result in a future charged inspection at an hourly rate of \$245.</p>
---------------------------	--	--

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>



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME ALPHA PUPUSERIA	DATE 10/25/2018
LOCATION 3970 N SIERRA WY A, SAN BERNARDINO, CA 92405	INSPECTOR Sujin Lee

27. FOOD SEPARATED AND PROTECTED

POINTS 1	Compliance date not specified	Inspector Comments: Observed a bulk container of cooked beans uncovered in the Jordan freezer. Store all food so as is is protected from any potential cross contamination.
	Not In Compliance Violation Reference - HSC - 113984 (a, b, c, d, f)	

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.

33. NONFOOD-CONTACT SURFACES CLEAN

POINTS 1	Compliance date not specified	Inspector Comments: Observed side of flat grill and fryer to be accumulated with heavy grease. Clean and sanitize the equipment free from grease.
	Not In Compliance Violation Reference - HSC - 114115 (c)	

Violation Description: All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

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

POINTS 1	Compliance date not specified	Inspector Comments: The 2-door true refrigeration was observed inoperable (See violation #7) Repair or replace this refrigeration unit so that all potentially hazardous foods are held at or below 41 F at all times. Discontinue using true refrigeration until it is repaired to hold potentially hazardous food at or below 41F. The reinspection will be conducted within 24 hours to verify compliance. Ensure that no additional potentially hazardous foods are delivered/purchased for the facility without adequate refrigeration. At this time the facility shall ONLY utilize the cold holding table and under table refrigeration unit. Ensure to limit potentially hazardous food storage to this approved area and limit food preparation to comply with the limited refrigeration space.
	Not In Compliance Violation Reference - HSC - 114130, 114130.1, 114130	

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)

36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

POINTS 1	Compliance date not specified	Inspector Comments: Observed a handle of scoop directly in contact with flour in a container. Store the scoop so that the handle does not contact with the flour.
	Not In Compliance Violation Reference - HSC - 114074, 114081, 114119	

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)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS 1	Compliance date not specified	Inspector Comments: Observed several wet wiping towels stored on counter tops throughout the facility. Store all wiping cloths in a sanitizer bucket between uses.
	Not In Compliance Violation Reference - HSC - 114135, 114185.1	

Violation Description: 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)



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME ALPHA PUPUSERIA	DATE 10/25/2018
LOCATION 3970 N SIERRA WY A, SAN BERNARDINO, CA 92405	INSPECTOR Sujin Lee

44. PREMISES; PERSONAL/CLEANING ITEMS; VERMIN-PROOFING

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114067 (j), 114123	Inspector Comments: Observed personal food and belongings stored in the following areas: 1. Employee's food inside 2-door reach-in refrigerator under cold holding unit. 2. Duck eggs on the preparation table. 3. Milk in 2-door true refrigeration unit. 4. Phone on white board of cold holding unit. Ensure personal food items are not stored with food items for customers. Provide a designated space for personal food and belongings.
---	---	---

Violation Description: The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282) Food preparation sinks, handwashing sinks and warewashing equipment shall not be used for the cleaning of maintenance tools, the holding of maintenance materials, or the disposal of liquid wastes. (114123) Open-air barbecue and/or outdoor wood burning oven must operate on the same premises, in conjunction with a permanent food facility and not in an area that may pose as a fire hazard. (114143(a) (b)) Janitorial sink or approved curbed cleaning facility (exemption for restricted food service facilities Section 114279 (b)) shall be provided. (114279(a)) First aid supplies must have a legible manufacturer's label and stored in a kit or container that is located to prevent contamination. (114256.4) Insect electrocution devices are not allowed in food or utensil handling areas. (114259.3)

45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114143 (d), 114266	Inspector Comments: Observed several holes throughout the facility. Seal all holes that can harbor vermin.
---	---	---

Violation Description: The walls / ceilings shall have durable, smooth, nonabsorbent, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114257, 114266, 114268, 114268.1, 114271, 114272) Cleaning must be an approved dustless method. (114268.1) Mats and duckboards, if used, must be removable and easily cleanable. (114272) Open-air barbecues or wood-burning ovens floor surfaces must extend a minimum of five feet and be impervious or easily cleanable. (114143(d))

52. VC & D

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">0</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113980	Inspector Comments: The following potentially hazardous foods are voluntarily discarded by operator. Approximately: 3 lbs. of cooked rice 5 lbs .of cooked chicken soup 2 gallon of salsa 2 5 lbs. of mozzarella cheese 1 lbs. of cooked yuka 5 lbs. cooked vegetable soup 1 lbs. of raw beef 2 lbs. bag of raw beef 3 lbs. bag of beef shoulder 3lbs. of Mozzarella cheese.
---	---	---

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."



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME ALPHA PUPUSERIA	DATE 10/25/2018
LOCATION 3970 N SIERRA WY A, SAN BERNARDINO, CA 92405	INSPECTOR Sujin Lee

IMPORTANT: Risk Based Inspection Frequency

Food facilities that pose a higher risk level for causing foodborne illness will be subject to an additional inspection, to be billed at the hourly rate as provided in the San Bernardino County Code [Schedule of Fees](#). Facilities that received one or more of the following will be elevated to a high risk tier:

- A score letter of "C" or lower on one of the last two graded inspections,
- A score letter of "B" on two of the last three graded inspections,
- Repeated "four (4) point violation Risk Factor" (critical violation codes 1-23) on the last two inspections, or
- Four (4) or more critical violations (codes 1-23) noted during an inspection, or
- A permit suspension (closure) on your last graded inspection.

Overall Inspection Comments

"B" grade card posted.

"Pep talk" video was presented.

The following handouts were provided.

- Top 5 CDC risk factors
- Rescore form

Signature(s) of Acknowledgement

NAME: Elsa Menjizar
TITLE: manager