



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME ALEX'S TACOS BIRIERIA			REINSPECTION DATE 10/07/2015	INSPECTOR Veronica Martinez	DATE 9/23/2015
LOCATION 1745 S MOUNTAIN AV, ONTARIO, CA 91762			PERMIT EXPIRATION 1/31/2015	IDENTIFIER: Food	
TIME IN 4:30 PM	TIME OUT 5:46 PM	FACILITY ID FA0009893	RELATED ID PR0012073	PE 1620	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 03 - REINSPECTION REQUIRED

RETAIL FOOD PROTECTION - Public Eating PI (0-24 Seats)

16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: A reinspection was conducted today in regard to a reach in refrigeration unit observed with potentially hazardous foods out of temperature during the last routine inspection.

Upon reinspection, observed refrigeration unit measuring an ambient temperature of 50F. Observed the following potentially hazardous foods holding out of temperature (49F-50F): cooked rice, cooked beans, brains, raw chicken, beef stew, pork stew, and raw steaks.

Maintain all potentially hazardous foods at 41F or below.

On site correction: Out of temperature items voluntarily discarded. Potentially hazardous foods received one hour prior placed in freezer.

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

16K007 Proper hot and cold holding temperatures

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 113996, 113998, 114037

Inspector Comments:

Observed the following potentially hazardous foods holding out of temperature (49F-50F):

8 quarts beef stew
4 quarts pork stew
2 pounds raw chicken
2 pounds raw brain
6 pounds raw steak (cubed)
10 quarts cooked rice
8 quarts cooked beans
1 gallon open mayonnaise
2 pounds pork bouche

Observed refrigeration unit measuring an ambient temperature of 50F.

Maintain all potentially hazardous foods at 41F or below.

On site correction: Out of temperature items voluntarily discarded. Potentially hazardous foods received one hour prior placed in freezer.

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

16K035 Equipment/Utensils - approved; installed; clean; good repair, capacity

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114130, 114130.1, 114130

Inspector Comments: Observed beverage type refrigeration unit measuring ambient temperature of 50F.

Repair or replace.

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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FACILITY NAME ALEX'S TACOS BIRIERIA	DATE 9/23/2015
LOCATION 1745 S MOUNTAIN AV, ONTARIO, CA 91762	INSPECTOR Veronica Martinez

16K052 VC & D

Compliance Date: Not Specified
Not In Compliance

Reference - HSC - 113980

Inspector Comments: The following potentially hazardous foods holding out of temperature were voluntarily discarded:

8 quarts beef stew
4 quarts pork stew
2 pounds raw chicken
2 pounds raw brain
6 pounds raw steak (cubed)
10 quarts cooked rice
8 quarts cooked beans
1 gallon open mayonnaise
2 pounds pork bouche

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

Reinspection to verify refrigeration unit properly working within 24 hours.

Observed new employees without valid Food Handler Cards. Obtain valid Food Handler Cards within 14 days.

Signature(s) of Acknowledgement

NAME: Maria Castaneda
TITLE:

Total # of Images: 0