

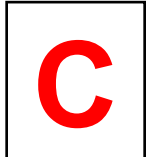


**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>ALBERTO'S MEXICAN FOOD</b>		DATE 6/9/2021	REINSPECTION DATE 6/09/2021	PERMIT EXPIRATION 1/31/2070
LOCATION 9538 FOOTHILL BL, RANCHO CUCAMONGA, CA 91730			INSPECTOR George Gonzales	
MAILING ADDRESS 9538 FOOTHILL BL, RANCHO CUCAMONGA CA 91730		<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT IDENTIFIER: None SERVICE: 001 - Inspection - Routine RESULT: 05 - Corrective Action / Follow up Required ACTION: 03 - Reinspection Required		
TIME IN 9:28 AM	TIME OUT 2:20 PM	FACILITY ID FA0008298	RELATED ID PR0005106	PE 1621

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 76**

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			⊗
TIME AND TEMPERATURE RELATIONSHIPS					
In	N/O	N/A	+	⊗	2
In	N/O	N/A		4	2
In	N/O	N/A		4	2
In	N/O	N/A		4	
In	N/O	N/A		4	
PROTECTION FROM CONTAMINATION					
In	N/O	N/A			2
In		13. Food in good condition, safe and unadulterated		4	2
In	N/O	N/A	+	⊗	

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
In		15. Food obtained from approved source		4	
In	N/O	N/A			2
In	N/O	N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		N/A			2
CONSUMER ADVISORY					
In	N/O	N/A			2
HIGHLY SUSCEPTIBLE POPULATIONS					
In		N/A		4	
WATER/HOT WATER					
In		21. Hot and cold water available		4	⊗
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	⊗
31. Consumer self-service	1
32. Food properly labeled & honestly presented	1

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	1
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	⊗
40. Wiping cloths: properly used and stored	⊗
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	⊗
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	⊗
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	



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

**POINTS**  
**4**  
Compliance date not specified  
Complied on 6/9/2021  
Violation Reference - HSC -  
113996, 113998, 114037

**Inspector Comments:** Observed the following food items in the built-in unit along the cook's line:

1. One (1) pan of chicken measured 60 F ~ three (3) pounds
2. One (1) pan of pork measured 59 F. ~ (3) pounds
3. One (1) pan of raw shrimp measured at 58 F ~ two (2) pounds
4. One (1) pan of pork measured at 59 F ~ three (3) pounds
5. One (1) pan of tomato salsa measured at 58 F ~ four (4) pounds.
6. One (1) pan of raw sausage measured at 50 F ~ three (3) pounds.
7. One (1) pan of ham measured at 53 F ~ four (4) pounds.
8. One (1) pan of chorizo measured at 50 F ~ five (5) pounds.
9. One large pan of cooked potatoes measured at 48 ~ eight (8) pounds.
10. One (1) pan of cheese measured at 58 F ~ eight (8) pounds.
11. One pan of tomato salsa measured at 48 F ~ eight (8) pounds.
12. One (1) pan of sour cream measured at 53 F ~ three (3) pounds.
13. One (1) pan of tomatoes measured at 51 F ~ five (5) pounds.
14. One (1) carton of non-dairy creamer measured at 58 F. Label on creamed indicated the creamer needed to be in refrigeration ~ one liter.
15. Four (4) shelled eggs measured 50 F.

Employee stated the facility has had issues with the built-in refrigeration unit and it was serviced on Monday, two (2) days prior to inspection. A thermometer placed inside unit during inspection measured 60 F for ambient air temperature inside unit. Observed a large amount water collection inside drawers of the unit. Employee stated the items were prepared this morning at 8am, two (2) hours prior to inspection.

NOTE: Corrected on site. Employee discarded food items. See VC&D.

14. One (1) pan of raw beef measured 45 F.
15. One (1) pan of raw bacon measured 49 F.
16. One (1) pan of chili renos measured at 55 F.

Employee stated the items above, 14-16, were prepared this morning one (1) hour prior to inspection.

NOTE: Corrected on site. Employee was instructed to place the above items in the walk-in refrigerator for rapid cooling.

Observed the following inside the Everest reach-in two door refrigerator near the back food storage area.

1. One (1) pan of pork measured at 45 F ~ six (6) pounds.

A thermometer placed inside the Everest 2-door refrigeration unit measured 44 F for the ambient air temperature inside unit at time of inspection.

NOTE: Corrected on site. Employee discarded pork. See VC&D and were instructed to use the walk-in refrigerator until unit is replaced or repaired.

Ensure all potentially hazardous foods are held at 41 F or below for cold holding.

NOTE: A re-inspection will be conducted in 24-48 hours to ensure the built-in in-line refrigeration unit can maintain temperatures of 41 F or below. Employees were instructed to discontinue use of both units for potentially hazardous food until units are repaired. Operator stated the facility was going to utilize ice baths with smaller portions until refrigeration unit is fixed.

**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](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Food_Danger_Zone.pdf)



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**14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED** **MAJOR**

<b>POINTS</b> <b>4</b>	<p>Compliance date not specified Complied on 6/9/2021 Violation Reference - HSC - 113984(e), 114097, 114099</p>	<p><b>Inspector Comments:</b> Employee stated the facility does not use sanitizer when washing dishes. Discontinue this practice. Ensure all equipment and utensils are properly sanitized between each use.</p> <p>NOTE: Corrected on site. Operator was instructed to re-wash all equipment, utensils, and dishes with the proper use of the 3-compartment sink and sanitizer. Operator was educated on site. Facility provided sanitizer and test strips at time of inspection.</p>
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**Violation Description:** All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114135, 114141)

**More Information:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TowelSanitizingSolution.pdf>

**1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION**

<b>POINTS</b> <b>2</b>	<p>Compliance date not specified Complied on 6/9/2021 Violation Reference - HSC - 113947-113947.1</p>	<p><b>Inspector Comments:</b> Upon questioning, employee was unable to demonstrate the following knowledge on the following food processes:</p> <ol style="list-style-type: none"> <li>Employee was unable to provide the minimum temperature for cooking steak. Steak should be cooked to a minimum of 145 F for 15 seconds.</li> <li>Employee was unable to properly calibrate a thermometer. To calibrate the thermometer, place the thermometer in an ice bath for 15 seconds and then adjust the reading to 32 F.</li> <li>Employee was unable to demonstrate proper warewashing in the 3-compartment sink. When using a 3-compartment sink, (1.) Use the first compartment to wash dishes with a minimum of 100 F warm water and soap. (2.) Use the second compartment to rinse the dishes. (3.) Use the third compartment to completely submerge the dishes in sanitizer using either a minimum of 100 PPM of chlorine for 30 seconds or 200 PPM of quaternary ammonium for 1 minute. (4.) Allow dishes to then air dry or drip dry before storage and reuse.</li> </ol> <p>Ensure employees have adequate knowledge of and be trained in food safety as it relates to their assigned duties.</p> <p>NOTE: Corrected on site. Employees were educated on the above procedures at time of inspection.</p>
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**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>

**6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE**

<b>POINTS</b> <b>2</b>	<p>Compliance date not specified Not In Compliance Violation Reference -</p>	<p><b>Inspector Comments:</b> Observed no paper towels inside the dispenser at the hand wash sink near the drive-thru window. Provide and maintain paper towels inside the dispenser to ensure proper hand washing.</p>
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**Violation Description:** Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (113953.2) Adequate facilities shall be provided for hand washing. (113953, 113953.1, 114067(f)). Handwashing sink is not separated from a warewashing sink by a 6 inch high metal splashguard or 24 inch separation. (113953) Handwashing sinks shall not be obstructed, inaccessible, used improperly or kept unclean. (113953.1)



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**21. HOT AND COLD WATER AVAILABLE**

POINTS <b>2</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed no cold water provided at right faucet at the 3-compartment sink.  Provide cold water to the 3-compartment sink.  NOTE: A re-inspection will be conducted in 24-48 hours to ensure cold water is provided at 3-compartment sink.
	Not In Compliance Violation Reference - HSC - 113953(c), 114099.2(b)	

**Violation Description:** An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b) 114101(a), 114189, 114192, 114192.1, 114195)

**27. FOOD SEPARATED AND PROTECTED**

POINTS <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed the following:  1. Several boxes of raw bacon placed above potatoes inside the walk-in freezer. 2. Several boxes of raw bacon placed above tomatoes in the walk-in refrigerator.  Discontinue this practice. Place all raw meats below ready-to-eat foods to prevent possible cross contamination.  3. A can of tomatoes with a dent along the seam in the back food storage area.  Discontinue this practice. Discard cans with dents along the seams.  NOTE: Corrected on site. See VC&D.
	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.

**30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED**

POINTS <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed the following:  1. Two (2) unlabeled sauce bottles inside the reach-in refrigerator under the cook's line. 2. Three (3) unlabeled containers of a powdery substance in the dry food storage area.  Provide labels to all food containers when the contents are not readily identifiable.
	Not In Compliance Violation Reference - HSC - 114047, 114049, 114051	

**Violation Description:** Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving in an approved location to prevent possible contamination. (114047, 114049, 114051, 114053, 114055, 114067(h), 14069 (b))



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

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed the following:  1. The handle on the microwave to be in disrepair.  Repair or replace equipment to ensure it is in good repair.  2. Heavy ice build-up on the ceiling and floor inside the walk-in freezer.  Repair or replace unit to prevent possible contamination.  3. The gasket on the Everest reach-in door refrigerator in disrepair.  Repair or replace gasket to ensure refrigeration unit maintains proper cold holding temperature.  4. An unlabeled spice container with a bowl inside used as a scoop.  Discontinue this practice. Use scoops with a handle to prevent possible contamination of food.
	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**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed the following:  1. A scoop inside a container of flour with the handle in direct contact with the flour.  Discontinue this practice. Ensure handles are upright and facing away from food to prevent possible contamination.  2. Utensils stored in a soiled bucket near the 3-compartment sink.  Store utensils in a clean area to prevent possible contamination.  3. Two (2) pressurized cylinders unsecured to a rigid structure.  Ensure pressurized cylinders are secured to a rigid structure.
	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)

**39. THERMOMETERS PROVIDED AND ACCURATE**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed no thermometer inside the built-in door refrigeration unit.  Provide and maintain a thermometer inside all refrigeration units to ensure unit is maintaining minimum temperature for potentially hazardous foods.
	Not In Compliance Violation Reference - HSC - 114157, 114159	

**Violation Description:** An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)

**More Information:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/CalibratingThermometer.pdf>



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**40. WIPING CLOTHS: PROPERLY USED AND STORED**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed one (1) wet wiping cloth near the cook's line.  Discontinue this practice. Ensure wet wiping cloths are completely submerged inside sanitizer between each use.
	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)

**41. PLUMBING; PROPER BACKFLOW DEVICES**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed two hoses under the self-serve soda machine in the customer area used as a drain line into a floor sink with no air gap.  Hard plumb these lines and install with a minimum 1 inch air gap.
	Not In Compliance Violation Reference - HSC - 114171, 114189.1	

**Violation Description:** The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)

**43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed toilet tissue placed on top of dispenser inside the women's restroom.  Discontinue this practice. Provide and maintain toilet tissue inside the dispenser to prevent possible contamination.
	Not In Compliance Violation Reference - HSC - 114250, 114276	

**Violation Description:** Toilet facilities shall be maintained clean, sanitary and in good repair for use by employees and patrons. Toilet rooms shall be separated by a well-fitting, self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Location of toilet facilities used by patrons shall not be located to pass through food preparation, food storage, or utensil washing areas. (114250, 114250.1, 114276)

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

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed the following:  1. Employee purse placed on top of napkins across from the cook's line. 2. Employee food and beverage placed in the reach-in door refrigerator near the back food storage area.  Discontinue this practice. Ensure employee belongings are placed in a designated area.
	Not In Compliance Violation Reference - HSC - 114067 (j), 114123	

**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)



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

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114143 (d), 114266	Inspector Comments: Observed the following:  1. Missing ceiling tile above the walk-in refrigerator. 2. An one (1) inch hole in the wall above the electrical panel near the chest freezer.  Repair or replace ceiling tile and repair wall.
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**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**

<b>POINTS</b> <b>0</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113980	Inspector Comments: The following items are voluntarily condemned and discarded by operator:  1. One (1) pan of chicken measured 60 F ~ three (3) pounds 2. One (1) pan of pork measured 59 F. ~ (3) pounds 3. One (1) pan of raw shrimp measured at 58 F ~ two (2) pounds 4. One (1) pan of pork measured at 59 F ~ three (3) pounds 5. One (1) pan of tomato salsa measured at 58 F ~ four (4) pounds. 6. One (1) pan of raw sausage measured at 50 F ~ three (3) pounds. 7. One (1) pan of ham measured at 53 F ~ four (4) pounds. 8. One (1) pan of chorizo measured at 50 F ~ five (5) pounds. 9. One large pan of cooked potatoes measured at 48 ~ eight (8) pounds. 10. One (1) pan of cheese measured at 58 F ~ eight (8) pounds. 11. One pan of tomato salsa measured at 48 F ~ eight (8) pounds. 12. One (1) pan of sour cream measured at 53 F ~ three (3) pounds. 13. One (1) pan of tomatoes measured at 51 F ~ five (5) pounds. 14. One (1) carton of non-dairy creamer measured at 58 F. Label on creamer indicated the creamer needed to be in refrigeration ~ one liter. 15. Four (4) shelled eggs measured 50 F. 16. One (1) can of tomato sauce approximately two (2) pounds.
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**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."

**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.

**Food Establishment Donor Survey**

Will you please take a few moments of your time to complete our [Food Establishment Donor Survey](#)? The purpose of this survey is to learn about current food recovery and food waste reduction efforts and struggles throughout San Bernardino County.

The feedback from the survey will help us identify barriers and opportunities, and connect you with nearby charitable feeding organizations so you can donate your surplus food. Once you complete the survey, you can view your entry and connect with other donor food establishments and charitable feeding organizations in the following [Live Web Map](#).



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME ALBERTO'S MEXICAN FOOD	DATE 6/9/2021
LOCATION 9538 FOOTHILL BL, RANCHO CUCAMONGA, CA 91730	INSPECTOR George Gonzales

**Overall Inspection Comments**

A grade "C" placard was placed on this date.

DO NOT REMOVE, OBSTRUCT, OR ALTER GRADE PLACARD.

By San Bernardino County ordinance, any restaurant receiving a letter grade of "C" must apply for, and receive, a billable reinspection within thirty (30) days of receiving the letter grade to avoid a closure. Violations must be corrected, and a re-score inspection will be conducted within 10 business days from the date a written request is received. Environmental Health Services will close any food facility that does not receive at least a "B" grade on the re-score inspection.

A PEP talk was given on this date to the operator.

The following materials were provided to the operator:

1. A request for re-score form.
2. Top 5 CDC risk factor form.
3. Safe food practices form.

NOTE: A reinspection will be conducted in 24-48 hours to ensure the built in-line refrigeration unit is repaired or replaced and can provide a cold holding temperature control of 41 F or below for potentially hazardous foods and to verify cold water is provided at the 3-compartment sink.

**FREE Classes to L.E.A.R.N!**

Liaison Education And Risk Network (L.E.A.R.N.) is a FREE class based on the fundamentals of Active Managerial Control and the Centers for Disease Control and Prevention's five risk factors that lead to foodborne illnesses. Find out when the next L.E.A.R.N. class is by checking our [calendar](#).

**Signature(s) of Acknowledgement**

No Sig

NAME: Nancy Arias  
TITLE: Cashier