



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME ALBERTOS OF ONTARIO		REINSPECTION DATE Not Specified		INSPECTOR Turonda Crumpler	DATE 9/16/2016
LOCATION 2200 S HAVEN AV B, ONTARIO, CA 91761			PERMIT EXPIRATION		IDENTIFIER: None
TIME IN 12:45 PM	TIME OUT 1:45 PM	FACILITY ID FA0010385	RELATED ID CO0055827	PE 1620	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE ACTION: 01 - NO FURTHER ACTION REQUIRED

RETAIL FOOD PROTECTION - Public Eating PI (0-24 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.

16K023 No rodents, insects, birds, or animals

Compliance Date: Not Specified

Inspector Comments: Observed one small gnat in back storage area near fresh whole onions bin.

Not In Compliance

Exclude gnats from food facility.

Violation Reference - HSC - 114259.1, 114259.4, 11425

Violation Description: Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. (114259.1, 114259.4, 114259.5) Live animals are not allowed in a food facility unless, food employees with service animals may handle or care for their service animal if they wash their hands as required or persons who are licensed pursuant to Chapter 11.5 of Division 3 of the Business and Professions Code. (114259.4, 114259.5)

16K044 Premises; personal/cleaning items; vermin-proofing

Compliance Date: Not Specified

Inspector Comments: Observed drive through window maintained open while customer is waiting.

Not In Compliance

Keep pass through window closed in between orders or equip drive through window with screened window of at least 16 inch mesh per square inch to prevent fly entry.

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)

Overall Inspection Comments

Department received complaint stating gnats and gnats eggs where in a cup of tamarind and customer became sick from eating the gnats. On another occasion the customer eat a carne asada burrito and the meat tasted like soap.

Met with manager to discuss the complaint. He had not received any other type of complaints. Observed the following:

- 1) One (1) gnat in the back storage area near fresh whole onions bin.
- 2) Drive through window open in while customer is waiting.
- 3) The tamarind drink is a bag n box product and not made on site.
- 4) No gnats
 - a) in the tamarind fountain area at the front counter and drive through area.
 - b) in the under the tamarind fountain machine with the bag-n-box products
 - c) in the cups at the front counter area or drive through area.
- 5) Invoice of pest control services to the facility.
- 6) Carne asada meat stored at 40F in walk in refrigerator.
- 7) Cleaning chemicals stored away from food products.

7)



Public Health
Environmental Health Services

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Signature(s) of Acknowledgement

NAME:

TITLE:

Total # of Images: 0