



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>ALEX'S TACOS BIRIERIA</b>		DATE 10/14/2020	REINSPECTION DATE Next Routine	PERMIT EXPIRATION 1/31/2021
LOCATION 1745 S MOUNTAIN AV, ONTARIO, CA 91762			INSPECTOR Kathryn Gutierrez	
MAILING ADDRESS 1745 S MOUNTAIN AV, ONTARIO CA 91762			IDENTIFIER: Food	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 13 - Permit Suspended / Facility Closed	
TIME IN 9:25 AM	TIME OUT 12:50 PM	FACILITY ID FA0009893	RELATED ID PR0012073	PE 1620

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 84**

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			4	
2. Communicable disease; reporting, restrictions & excl				
In	N/O			2
3. No discharge from eyes, nose, and mouth				
In	N/O			2
4. Proper eating, tasting, drinking or tobacco use				
PREVENTING CONTAMINATION BY HANDS				
In	N/O		4	2
5. Hands clean and properly washed; gloves used prop				
In				⊗
6. Adequate handwashing facilities supplied & accessib				
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O	N/A	+	⊗
7. Proper hot and cold holding temperatures				
In	N/O	N/A	4	2
8. Time as a public health control; procedures & record				
In	N/O	N/A	4	2
9. Proper cooling methods				
In	N/O	N/A	4	
10. Proper cooking time & temperatures				
In	N/O	N/A	4	
11. Proper reheating procedures for hot holding				
PROTECTION FROM CONTAMINATION				
In	N/O	N/A		2
12. Returned and reserve of food				
In			4	2
13. Food in good condition, safe and unadulterated				
In	N/O	N/A	4	2
14. Food contact surfaces: clean and sanitized				

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
In			4	
15. Food obtained from approved source				
In	N/O	N/A		2
16. Compliance with shell stock tags, condition, display				
In	N/O	N/A		2
17. Compliance with Gulf Oyster Regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
In		N/A		2
18. Compliance with variance, specialized process, and HACCP Plan				
CONSUMER ADVISORY				
In	N/O	N/A		2
19. Consumer advisory provided for raw or undercooked foods				
HIGHLY SUSCEPTIBLE POPULATIONS				
In		N/A	4	
20. Licensed health care facilities/public and private schools; prohibited foods not offered				
WATER/HOT WATER				
In			4	2
21. Hot and cold water available				
LIQUID WASTE DISPOSAL				
In			4	2
22. Sewage and wastewater properly disposed				
VERMIN				
In				⊗
23. No rodents, insects, birds, or animals				

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	⊗
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	1
34. Warewashing facilities: installed, maintained, used	1
35. Equipment/Utensils approved; installed; clean; good repa	1
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	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	1

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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**54. PERMIT SUSPENSION**

**POINTS**  
**0**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114409, 114405

**Inspector Comments:** Observed live german cockroaches at the following locations:

- One live adult german cockroach on cracked wall under the preparation table located next to the flat grill.
- One live nymph german cockroach on chipped wall under the preparation sink.
- One live adult german cockroach crawling on wall in the room where the 3-compartment sink and dry storage racks are located.
- One live adult and small amount of dead remnants of cockroaches under the utensil storage rack( utensils inside closed containers) located next to the locker and employee restroom.

Take the necessary steps to eliminate all signs of vermin and ensure facility remains free of vermin.

In addition, ensure facility seals all unapproved openings listed on violation #45.

The listed violation(s) above pose an imminent threat to public health and safety. The health permit to operate is hereby suspended and the facility is ordered closed until the listed violation(s) have been corrected and verified by Environmental Health Services (EHS). The facility is to remain closed until permission from EHS is given. Closure sign has been posted.

In order to re-instate the health permit, facility must correct the listed violations and contact their inspector for a follow up inspection.

Do not move, hide, or remove the sign. Re-opening the facility without approval from EHS, may result in an hourly billable re-inspection fee. Failure to comply upon re-inspection will result in a billable re-inspection.

**Violation Description:** If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114409, 114405)

**23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS**

**MAJOR**

**POINTS**  
**4**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114259.1, 114259.4, 11425

**Inspector Comments:** Observed live german cockroaches at the following locations:

- One live adult german cockroach on cracked wall under the preparation table located next to the flat grill.
- One live nymph german cockroach on chipped wall under the preparation sink.
- One live adult german cockroach crawling on wall in the room where the 3-compartment sink and dry storage racks are located.
- One live adult and small amount of dead remnants of cockroaches under the utensil ( utensils inside closed containers)storage rack located next to the locker and employee restroom.

Eliminate all signs of vermin and ensure facility remains free of vermin.

**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)

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

**POINTS**  
**2**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
113947-113947.1

**Inspector Comments:** Upon questioning, employee was unable to demonstrate adequate knowledge on the following:

- Proper cooking temperature for chicken.
- Cold holding temperature for potentially hazardous foods.

Ensure all employees are able to demonstrate knowledge and are properly trained in food safety.

**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>



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

<b>POINTS</b> <b>2</b>	Compliance date not specified Not In Compliance Violation Reference -	<b>Inspector Comments:</b> Observed multiple bottles of cleaning products, such as bleach to not be stored on floor directly in front of the handwash sink in the employees restroom.  Relocate bottles at least 6 inches above the floor. Ensure all hand washing facilities remain unobstructed at all times.

**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)

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

<b>POINTS</b> <b>2</b>	Compliance date not specified Complied on 10/14/2020 Violation Reference - HSC - 113996, 113998, 114037	<b>Inspector Comments:</b> Measured inside the Fresh Flower refrigerator located next to one of the kitchen exit doors.  - One (1) large stainless steel tray with 1/2 full of cooked rice at 47 F - Three (3) large stainless steel trays 1/2- 3/4 full of cooked beans at 47 F.  Note: The thermometer inside the unit is measuring the ambient temperature at 40 F. Measured two (2) buckets of sauce and meat at 40-41 F. Measured the ambient temperature with my thermometer at 45 F. Employees stated that the beans were cooked and placed in the unit yesterday. Employees stated that the beans and rice have not been removed from the refrigerator today. As per employees, food is cooled inside the freezer and then transferred into the Fresh flower refrigerator.  Maintain all potentially hazardous foods at 41 F or below / 135 F or above.  Corrected on site: Employees voluntarily discarded the rice and beans mentioned above ( see vc & d #52). Advised operator to relocate potentially hazardous foods into the freezer or commercial refrigerator.

**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)

**27. FOOD SEPARATED AND PROTECTED**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113984 (a, b, c, d, f)	<b>Inspector Comments:</b> Observed one (1) San Benito sauce ( 6 lb ) with small dent among the seam to be stored among other cans at the dry storage rack.  Ensure all food intended for customers remains in good condition.  Corrected on site: Employee voluntarily discarded the San Benito sauce can ( 6 lb).

**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.

**29. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114254, 114254.1	<b>Inspector Comments:</b> Observed spray insecticide bottle to not be labeled stored on floor next to the employee restroom.  Note: Owner utilized to spray wall where cockroach was crawling. No contamination observed. Owner stated that he just began using the insecticide to spray the wall where the soda machine and preparation sink are located.  Ensure the insecticide is safe and for use of commercial kitchens. Ensure to label all toxic substances.

**Violation Description:** All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packing material and food-contact surfaces. (114254, 114254.1, 114254.2) An insecticide, rodenticide, or other pesticide must be used in accordance with the manufacturer's instructions.



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**36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE**

<b>POINTS</b>  <b>1</b>	<b>Compliance date not specified</b> <b>Not In Compliance</b> <b>Violation Reference - HSC -</b> <b>114074, 114081, 114119</b>	<b>Inspector Comments:</b> 1) Observed ice machine drainage pipe to be draining into the three-compartment sink.  Note: Employee stated that the drainage pipe is temporarily draining into the 3-compartment sink. As per employee and owner, the ice machine was relocated on wall next to the 3-compartment sink.  2) Observed the Fresh Flower refrigerator with UL label missing the sanitation mark and to be used for storage of potentially hazardous foods, such as meat.  Discontinue the storage of potentially hazardous foods inside this unit. Remove or replace with commercial approved refrigerator. A follow up inspection will be conducted two weeks from today to verify compliance. Failure to comply may result in a billable re inspection.
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**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>	<b>Compliance date not specified</b> <b>Not In Compliance</b> <b>Violation Reference - HSC -</b> <b>114157, 114159</b>	<b>Inspector Comments:</b> Observed thermometer missing from the commercial stand up refrigerator that is utilized for both employee food and customer food, such as milk and sauce.  Place and maintain working thermometers inside all units used for the storage of potentially hazardous foods.
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**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>

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

<b>POINTS</b>  <b>1</b>	<b>Compliance date not specified</b> <b>Not In Compliance</b> <b>Violation Reference - HSC -</b> <b>114135, 114185.1</b>	<b>Inspector Comments:</b> Observed wet wiping towels stored on prep table.  Ensure that all wet wiping cloths are returned to a sanitizer bucket after each use and are completely submerged in adequate sanitizing solution.
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**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)



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

**POINTS**  
**1**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114143 (d), 114266

**Inspector Comments:** 1) Observed grease build up on wall behind the grills.

2) Observed dust and dry food crumbs at the following locations: Under the multiple door freezer, fresh flower refrigerator, and the adjacent dry storage racks.

3) Observed approximately 1/2 ft cove base missing from each corner sides of the hallway wall that connects into the room where the 3-compartment sink is located.

4) Observed chipped paint on wall under the preparation sink.

5) Observed approximately four (4) feet of partially cracked wall under the preparation table located next to the flat grill.

6) Observed approximately less than 1/2 inch gap around piping located on wall next to the preparation sink.

Clean floors and maintain all floors, walls, and ceilings clean at all times. Seal and maintain all unapproved openings sealed to prevent vermin entrance.

**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))

**51. PLAN REVIEW**

**POINTS**  
**0**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114380

**Inspector Comments:** 1) Observed new hand wash sink to be installed at the dine in area on wall adjacent to the kitchen entrance door.

Note: Employee stated that the hand wash sink has always been in that location. As per employee, the old hand wash sink was replaced for the new hand wash sink.

2) Observed ice machine to have been relocated/ moved to the wall in front of the 3-compartment sink.

3) Observed prep sink to have been relocated/ moved approximately five (5) feet away from wall where is was originally located.

Note: Original location on wall next to the cash register counter.

4) Observed soda machine to have been relocated/moved from the cash register counter into the preparation sink original location.

Note: Owner stated that he has plans to add stainless steel like plates around the kitchen walls.

Facility must contact our plan check department at (800)442-2283 for a plan check consultation prior to conducting any further modifications.

**Violation Description:** A person proposing to build or remodel a food facility shall submit plans for approval before starting any new construction or remodeling of any facility for use as a retail food facility. (114380)



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#### 52. VC & D

<b>POINTS</b> <b>0</b>	<b>Compliance date not specified</b>	<b>Inspector Comments:</b> Employees voluntarily discarded the following - San Benito sauce can ( 6 lb). - 1/2 portion cooked rice from one (1) large stainless steel tray. - 1/2-3/4 portions of cooked beans from three (3) large stainless steel trays.
	<b>Not In Compliance</b> <b>Violation Reference - HSC - 113980</b>	

**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."

#### CV. COVID-19 OBSERVATIONS

<b>POINTS</b> <b>0</b>	<b>Compliance date not specified</b>	<b>Inspector Comments:</b> DINE AREA TO BE IN USE BY A COUPLE UPON ENTERING THE FACILY.
	<b>Not In Compliance</b> <b>Violation Reference - SBC Policy - No Reference Number Specified</b>	

**Violation Description:** Observations regarding COVID-19 associated changes to practices are recorded here.

#### 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](#).

#### Overall Inspection Comments



**Public Health**  
Environmental Health Services

[www.SBCounty.gov](http://www.SBCounty.gov)  
[www.SBCounty.gov/dph/dehs](http://www.SBCounty.gov/dph/dehs)

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On this date a "B" grade card was posted. For a B grade (score of 80 to 89) A re-score inspection may be requested by a food facility who receives a "B" grade after the completion of an official routine inspection. This request is optional on the part of the facility which may wish to try to improve their score or letter grade. The Health Official will complete the re-score inspection within ten (10) County business days of the food facility submitting a request for a re-score inspection. The inspection rate is \$245.00 per hour. A minimum of \$122.50 will be charged for the first 30 minutes of inspection time. A Letter Grade Card shall remain valid until the Health Official completes the next routine inspection or re-score inspection of the food facility. A re-score inspection is a new, unscheduled, complete routine inspection that a) may be required by County Ordinance; or b) may be requested by the food facility.

The following were provided:

- rescore form
- 5 cdc factors
- active managerial control
- temperature sticker
- cooling flyer

**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**

A handwritten signature in blue ink, appearing to read "MV".

NAME: moises villalobos  
TITLE: owner