



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME ALFREDO'S ITALIAN KITCHEN		REINSPECTION DATE Not Specified	INSPECTOR Iliana Olguin	DATE 6/25/2021
LOCATION 251 W BASELINE, SAN BERNARDINO, CA 92410		PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 11:32 AM	TIME OUT 1:02 PM	FACILITY ID FA0010247	RELATED ID CO0078905	PE 1622
		SERVICE: 004 - COMPLAINT - INITIAL RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 03 - REINSPECTION REQUIRED		

RETAIL FOOD PROTECTION - Public Eating PI (100-Up 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.

16K999 Complaint Inspection

Compliance Date: Not Specified

Inspector Comments: A complaint inspection was conducted on this date in response to a complaint received by Environmental Services.

Reference - HSC

Nature of complaint:
The complainant alleged that roaches were found at the facility

Findings:

Observed the following:

- Manager is aware of the problem and seeking treatment
- Pest control services come twice a week and upon call
- Pest control services
- Are treating with two different pest control companies (Simpsonator Pest Control, Environmental Janitorial)
- Last date of treatment was 6/24/21 during night time
- Observed several dead roaches under the back preparation sink and 3- compartment sink
- Observed a gap between the wall and floor under the preparation sink
- Observed cracks in base board tiles behind back preparation table, manager stated that all tiles are going to be replaced within a few weeks.

Results:

A follow up inspection will be conducted within three (3) days to verify compliance of eliminating vermin.
Pictures of sealed holes were requested within 72 hours via- email/text message.
The complaint remains open.

Description: A complaint report has been received by Environmental Health.

16C044 Premises; personal/cleaning items; vermin-proofing

Compliance Date: Not Specified

Inspector Comments: Observed multiple dead roaches under the 3- compartment sink and the preparation sink.

Not In Compliance

Violation Reference - HSC - 114067 (j), 114123

Ensure to clean and sanitize affected areas and maintain free of vermin.

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)

16C045 Floors, walls and ceilings: built, maintained, and clean

Compliance Date: Not Specified

Inspector Comments: Observed a gap between the wall and floor under the preparation sink. Observed cracked baseboard tiles in the back preparation table

Not In Compliance

Violation Reference - HSC - 114143 (d), 114266

Ensure to seal all gaps, cracks, crevices and holes throughout the facility to prevent the entrance of 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))



Public Health
Environmental Health Services

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Overall Inspection Comments

No summary comments have been made for this inspection.

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: Samuel
TITLE: Manager

Total # of Images: 0