



Public Health

Environmental Health Services

RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME ALBERTO'S MEXICAN FOOD		DATE 8/25/2015	REINSPECTION DATE 9/08/2015	PERMIT EXPIRATION 1/31/2016
LOCATION 9538 FOOTHILL BL, RANCHO CUCAMONGA, CA 91730			INSPECTOR Dior Porter	
MAILING ADDRESS 9538 FOOTHILL BL, RANCHO CUCAMONGA CA 91730			IDENTIFIER: None	
<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT			SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION	
TIME IN 9:11 AM	TIME OUT 9:35 AM	FACILITY ID FA0008298	RELATED ID PR0005106	PE 1621
			RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU	
			ACTION: 03 - REINSPECTION REQUIRED	

RETAIL FOOD PROTECTION - Public Eating PI (25-99 Seats)

16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: Observed potentially hazardous food holding at 41F and below in the cold table and the cold drawers at the cook's line with the exception of one drawer that was directly beneath the grill. Measured chicken holding at 44-45F inside the cold drawer directly beneath the grill. Measured french fries holding at 88F in the cold drawer next to the fryer. Discontinue holding potentially hazardous food at unapproved temperatures. Hold potentially hazardous food at 41F and below or 135F and above. Operator placed the chicken in an ice bath and voluntarily discarded the french fries. Will return for a charged re-inspection in 3 days to verify approved cold holding temperatures. Failure to comply will result possible closure and or/legal action.

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

Overall Inspection Comments

No summary comments have been made for this inspection.

Signature(s) of Acknowledgement

NAME: Luis F.

TITLE:

Total # of Images: 0