



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME ALFREDO'S ITALIAN KITCHEN			REINSPECTION DATE Not Specified	INSPECTOR Rubi Guido	DATE 8/4/2021
LOCATION 251 W BASELINE, SAN BERNARDINO, CA 92410			PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 12:15 PM	TIME OUT 12:20 PM	FACILITY ID FA0010247	RELATED ID CO0079063	PE 1622	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 15 - PERMIT REINSTATED / FACILITY RE-OPEN

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.

16K992 Permit Reinstatement

Compliance Date: Not Specified

Inspector Comments: The permit to operate is hereby reinstated and the facility may re-open.

Not In Compliance

Reference - HSC

Description: The health permit to operate is hereby reinstated and facility may open.

16K993 Re-Reinspection

Compliance Date: Not Specified

Inspector Comments: The purpose of this visit was to conduct a request reinspection regarding the closure of the facility on 7/28/21 (refer to CO0079063) due to an active cockroach infestation.

Not In Compliance

Reference - HSC

FINDING(S):

The owner stated the following:

- The facility is being serviced regularly by Simpsonator Pest Control. The most recent service was 8/3/21.
- The facility will be serviced by Simpsonator Pest Control by 3pm on 8/4/21.
- All of the equipment in the kitchen and dining room was removed, cleaned and sanitized. The dumpsters were removed and the area was cleaned and sanitized.
- All gaps, openings, crevices were sealed/eliminated.
- Pest control service invoices are available upon request.
- The facility will remain closed on 8/4/21 for further cleaning and sanitizing.

OBSERVATION(S):

- Live cockroaches in the following areas:
 - One (1) nymph cockroach under the warewashing line, to the left.
 - One (1) under the cooking equipment.
 - Two (2) in the server station with stacks of plates in the dining area, to the right of the entrance. The owner stated that these plates are not being used, but the plates will be washed and sanitizer prior to use.
 - One (1) on a chemical storage rack in the back warehouse.
 - The owner and employees eliminated these cockroaches at the time of inspection.
- Several dead cockroaches in the following areas:
 - Under tables in the dining areas and in the hallways.
 - Under the cooking equipment.
 - Under the warewashing equipment.
 - Under preparation tables and other equipment in the preparation areas.
- Large openings in the walls and ceilings in the paper goods closet that is located in the hallway, near the women's restroom.
- Large openings around the pipes under the warewashing area, to the left.
- The most recent pest control service invoices (8/3/21, 7/29/21 and 7/23/21) were provided upon request.

RESULT(S):

The permit to operate is hereby reinstated and the facility may re-open. A billable follow-up inspection will be conducted on 8/9/21 to verify compliance regarding the elimination of all live and dead cockroaches from the facility. If compliance is not met upon reinspection, then a billable re-reinspection and/or further legal action will follow.

Description: Billable re-reinspection conducted at this time to determine compliance from prior reinspection.



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LOCATION 251 W BASELINE, SAN BERNARDINO, CA 92410	INSPECTOR Rubi Guido

16C023 No rodents, insects, birds, or animals

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114259.1,
114259.4, 11425

Inspector Comments: Observed the following:

- Live cockroaches in the following areas:
 - One (1) nymph cockroach under the warewashing line, to the left.
 - One (1) under the cooking equipment.
 - Two (2) in the server station with stacks of plates in the dining area, to the right of the entrance. The owner stated that these plates are not being used, but the plates will be washed and sanitizer prior to use.
 - One (1) on a chemical storage rack in the back warehouse.
 - The owner and employees eliminated these cockroaches at the time of inspection.
- Several dead cockroaches in the following areas:
 - Under tables in the dining areas and in the hallways.
 - Under the cooking equipment.
 - Under the warewashing equipment.
 - Under preparation tables and other equipment in the preparation areas.

Eliminate all dead and/or live cockroaches/vermin from the facility. The food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. Ensure to clean and sanitize all affected areas.

Note: A follow-up inspection will be conducted on 8/9/21 to verify compliance. If compliance is not met upon reinspection, then a billable re-reinspection and/or further legal action will follow.

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)

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

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114143 (d), 114266

Inspector Comments: Observed large openings in the walls and ceilings in the paper goods closet that is located in the hallway, near the women's restroom. Observed large openings around the pipes under the warewashing area, to the left.

Eliminate all gaps/openings. The floors, walls and ceilings shall have durable, smooth, nonabsorbent and washable surfaces.

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))

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: Lisa Mazal
TITLE: Owner

Total # of Images: 0