



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME ALBERTO MEXICAN FOOD				REINSPECTION DATE Not Specified	INSPECTOR Dawn LaFlower	DATE 6/22/2018
LOCATION 1507 E MAIN ST, BARSTOW, CA 92311				PERMIT EXPIRATION 8/31/2018	IDENTIFIER: None	
TIME IN 10:00 AM	TIME OUT 10:56 AM	FACILITY ID FA0002484	RELATED ID PR0012565	PE 1621	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE ACTION: 15 - PERMIT REINSTATED / FACILITY RE-OPEN	

RETAIL FOOD PROTECTION - Public Eating PI (25-99 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: Health permit reinstated. Facility approved to re-open.

Not In Compliance

Reference - HSC

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

16K994 Reinspection

Compliance Date: Not Specified

Inspector Comments: Reinspection conducted this date to determine compliance from the routine inspection conducted on 6/14/18. Facility was closed due to a score below a "70" for unsafe food temperatures, insanitary conditions, and other unsafe conditions.

Not In Compliance

Reference - HSC

Operator has proven this date that the food preparation refrigerator is capable of maintaining cold holding temperatures of below 41 degrees. Warm water has been restored to the hand sink in the kitchen preparation area. Facility is in clean and sanitary condition.

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

Overall Inspection Comments

Facility Under Review sign posted - Do not remove, relocate, or obscure from public view. Failure to comply may result in a reposting assessment of \$245.00 per hour.

A copy of the Official Routine Inspection Report was provided to operator to retain at facility.

Ensure to submit the Request for Rescore Inspection form. A rescore is a new complete routine inspection. The rescore inspection will address any violations noted on the Official Routine Inspection as well as any new violations observed at that time. There is no guarantee that a higher grade or score will be received. Facility must receive a score of 80 or above in order to remain open. If a score of 79 or below is received, the health permit will again be suspended and remain closed, until a score of an 80 is received or the facility may be under further review with possible permit revocation.

Signature(s) of Acknowledgement

NAME: Sandy
TITLE: Owner/Operator

Total # of Images: 0