



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME ALANBERTO'S FRESH MEX		DATE 9/21/2020	REINSPECTION DATE 9/22/2020	PERMIT EXPIRATION 6/30/2070
LOCATION 477 S E ST, SAN BERNARDINO, CA 92408			INSPECTOR Rebecca Koo	
MAILING ADDRESS 477 S E ST, SAN BERNARDINO CA 92408			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 8:33 AM	TIME OUT 10:48 AM	FACILITY ID FA0010096	RELATED ID PR0002921	PE 1621

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 86

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

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

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	⊗
34. Warewashing facilities: installed, maintained, used	1
35. Equipment/Utensils approved; installed; clean; good repa	1
36. Equipment, utensils and linens: storage and use	1
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	⊗
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	⊗
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	1
44. Premises; personal/cleaning items; vermin-proofin	⊗

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	1
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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14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED **MAJOR**

POINTS	Compliance date not specified
4	Complied on 9/21/2020
	Violation Reference - HSC - 113984(e), 114097, 114099

Inspector Comments: 1) Observed food contact surfaces submerged in sanitizer solution of 0 PPM chlorine in the sanitizing compartment during active warewashing. Upon questioning, employees demonstrated adequate knowledge of proper manual warewashing procedures and stated dishes are sanitized for at least 30 seconds in chlorine sanitizer of 100 PPM.

Ensure all food contact surfaces are submerged in sanitizer measuring at a minimum of 100 PPM chlorine for 30 seconds or a minimum of 200 PPM quaternary ammonia for 1 minute during the final stage of warewashing.

NOTE: Corrected on site. The sanitizing solution in the 3-compartment sink was drained and fresh water and chlorine sanitizer were added. Observed concentration of chlorine sanitizer at 100 PPM.

2) Observed pink and brown slime on the ice deflector shield and buildup of mineral deposit on the interior walls of the ice machine at the drive-thru window.

Ensure to thoroughly clean and sanitize the ice machine regularly to prevent the contamination of ice intended for customer service.

3) Observed buildup of old food residue on the industrial can opener blade.

Ensure to clean and sanitize the can opener regularly to prevent contamination of food.

NOTE: This is a repeated violation.

Violation Description: All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114135, 114141)

More Information: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TowelSanitizingSolution.pdf>

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

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

Inspector Comments: 1) Observed 1 live adult cockroach behind the ice machine near the drive-thru window. Observed 3 live adult cockroaches inside a gap in the wall behind the clean dishes/air-drying rack near the steam table and cook's line. Observed the hole in the wall along the floor and approximately 3 inches in height and 5 inches in width. According to the Person in Charge, employees had no prior knowledge of the gap in the wall prior to this inspection. The Person in Charge stated the facility is treated by a professional pest control service on a monthly basis. The Person in Charge was able to provide an invoice for the last service which was dated on 9/14/2020 by Antmart Pest Management Services. The invoice stated the facility was treated for German, American, and Oriental cockroaches on that date and no activity was reported on the invoice.

Ensure to take appropriate measures to eliminate all signs of cockroaches from the facility and permanently seal the gap in the wall. Ensure the gap is sealed with an approved material that is smooth, durable, easily cleanable, and nonabsorbent.

A reinspection will be conducted in 24 hours to ensure compliance. Failure to comply may result in facility closure, additional billed reinspections at a minimum rate of \$122.50 per half hour, Supervisory Review at the Environmental Health Services, revocation of health permit, or further legal action.

2) Observed 3 flies in the rear employee food preparation area and in the front customer dining room.

Ensure to take effective measures to eliminate all flies from the facility.

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)



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27. FOOD SEPARATED AND PROTECTED

POINTS
1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113984 (a, b, c, d, f)

Inspector Comments: 1) Observed raw frozen chicken stored directly on top of packages of frozen french fries in the single door Everest Refrigeration freezer unit.

Ensure all raw meats, eggs, and shellfish are not be stored above ready-to-eat foods.

2) Observed multiple containers of food stored without lids or means of overhead protection in the 2 door upright True Refrigeration unit and 2 door open-top True Refrigeration unit on the cook's line.

Ensure all food is stored, prepared, displayed, or held so that it is protected from contamination. Ensure to provide lids or means of overhead protection on all open food containers stored throughout the facility.

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

POINTS
1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114254, 114254.1

Inspector Comments: Observed 2 chemical spray bottles stored hanging directly next to clean food contact surfaces on the air-drying rack near the steam table.

Ensure all poisonous substances, detergents, bleaches, and cleaning compounds are stored separate from food, utensils, packing material, and food contact surfaces.

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.

33. NONFOOD-CONTACT SURFACES CLEAN

POINTS
1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114115 (c)

Inspector Comments: 1) Observed accumulation of old food debris on the shelf under the steam table unit.

2) Observed accumulation of dust on the fan guards inside the walk-in refrigerator.

3) Observed food and liquid debris on the fountain soda machine nozzles.

4) Observed egg yolk and other liquid debris on top of the white GE freezer unit.

Ensure to thoroughly clean and sanitize nonfood contact surfaces in the facility. Maintain all nonfood contact surfaces in a clean and sanitary manner free from accumulation of dust, dirt, food residue, and other debris.

Violation Description: All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS
1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114135, 114185.1

Inspector Comments: Observed 3 wet wiping cloths stored directly on top of food preparation tables and counters on the cook's line in between use.

Discontinue this practice. Ensure all wiping cloths used to wipe service counters, scales, or other surfaces that may come into contact with food are used only once, unless kept in clean water with sanitizer.

NOTE: Observed concentration of chlorine sanitizer solution in the sanitizer bucket on the cook's line at 100 PPM.

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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41. PLUMBING; PROPER BACKFLOW DEVICES

POINTS
1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114171, 114189.1

Inspector Comments: 1) Observed an insufficient air gap from 1 water waste pipe at the floor drain under the ice machine.

Ensure to provide an air gap of at least 1 inch or twice the diameter of the inlet pipe (whichever is greater) to prevent contamination.

2) Observed 1 water waste pipe at the floor drain under the ice machine unable to drain into the sanitary sewer. Observed accumulation of standing water and mold-like slime growing around and inside this floor drain.

Ensure to clean and sanitize this floor drain immediately to prevent the growth of bacteria and mold. Ensure to realign the water waste pipe to drain into the sanitary sewer (floor drain).

3) Observed the rear employee handwash sink draining slowly after handwashing.

Ensure to repair this drain to prevent the contamination of hands when handwashing at this sink.

Violation Description: The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)

44. PREMISES; PERSONAL/CLEANING ITEMS; VERMIN-PROOFING

POINTS
1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114067 (j), 114123

Inspector Comments: 1) Observed employees personal items such as keys, beverages, and face masks stored on dry storage shelves next to food or single-use articles intended for customer service.

Ensure all personal effects, employee foods, and beverages are stored in a designated room or area where contamination of food, equipment, utensils, linens, and single-use articles cannot occur.

2) Observed the rear facility exit door leading to the garbage and refuse area open at time of inspection.

Ensure to maintain all entrances to the facility closed at all times to prevent the entrance and harborage of vermin.

3) Observed a gap of approximately 3 inches in height and 5 inches in width along the wall behind the clean/air-drying rack.

Ensure to seal this gap immediately to prevent the harborage of vermin.

NOTE: Due to the nature of this gap, a reinspection will be conducted in 24 hours to verify the hole has been sealed with an approved material that is smooth, durable, easily cleanable, and nonabsorbent.

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)



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CV. COVID-19 OBSERVATIONS

POINTS

0

Compliance date not specified
Not In Compliance
Violation Reference - SBC Policy -
No Reference Number Specified

Inspector Comments: Observed no written risk assessment or site-specific protection plan. Observed no employee health screenings or temperature checks prior to the start of shifts. Ensure to adhere to all San Bernardino County Environmental Health Services and California Department of Public Health guidelines and restrictions for operating during COVID-19.

Per the Industry Statewide Guidance to Reduce Risk, facilities must:

- 1) Perform a detailed risk assessment and implement a site-specific protection plan
- 2) Train employees on how to limit the spread of COVID-19, including how to screen themselves for symptoms and stay home if they have them
- 3) Implement individual control measures and screenings
- 4) Implement disinfecting protocols
- 5) Implement physical distancing providers

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

Letter grade B posted on this date. Do not remove, relocate, or alter letter grade placard. Failure to comply may result in additional billed reinspections at a minimum rate of \$122.50 per half hour.

A reinspection will be conducted tomorrow, 9/22/2020 to ensure proper elimination of vermin from the facility. Ensure to maintain records of treatment and to seal the gap in the wall where cockroaches were observed. Failure to comply may result in facility closure.

The following handouts were provided on this date:

- Top 5 CDC Risk Factors
- Food Safety Practices Overview
- Request for Re-Score Inspection Form
- Is It Done Yet? decal
- Dishwashing Requires 3 Steps! decal

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](#).



Public Health
Environmental Health Services

www.SBCounty.gov
www.SBCounty.gov/dph/dehs

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Signature(s) of Acknowledgement

NAME: Wendy Aguirre
TITLE: Person in Charge