



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME ALFREDO'S ITALIAN KITCHEN			REINSPECTION DATE Not Specified	INSPECTOR Rubi Guido	DATE 7/28/2021
LOCATION 251 W BASELINE , SAN BERNARDINO, CA 92410			PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 2:32 PM	TIME OUT 4:00 PM	FACILITY ID FA0010247	RELATED ID CO0078905	PE 1622	SERVICE: 013 - FOOD - BILLABLE INSPECTION SERVICES RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 13 - PERMIT SUSPENDED / FACILITY CLOSED

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.

16K995 Permit - Suspension **⚠ CRITICAL ⚠**

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC

Inspector Comments: The facility was closed and the permit suspended due to evidence of an active cockroach infestation. Take the necessary steps to eliminate all live and dead cockroaches and evidence of an infestation from the facility. Clean and sanitize all affected areas. The violations observed pose an immediate threat to public health and safety and the health permit to operate is hereby suspended. The facility is ordered closed until the listed violation(s) have been corrected and verified by San Bernardino County Public Health Department Environmental Health Services. The facility is to remain closed until permission from DEHS has been given. "Notice of closure" sign was posted on the front door, do not remove, relocate, or obstruct this sign. Ensure that the facility has eliminated all evidence of a cockroach infestation prior to contacting San Bernardino County Environmental Health Services for a re-opening inspection.

Violation Description: Violation(s) observed pose an immediate threat to public health and safety and the health permit to operate is hereby suspended and ordered closed until the listed violation(s) have been corrected and verified by DEHS. Facility is to remain closed until permission from DEHS is given. Contact your inspector at your local office to schedule a reinspection to reinstate the health permit. Posted closed, do not move, hide, or remove sign.



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME ALFREDO'S ITALIAN KITCHEN	DATE 7/28/2021
LOCATION 251 W BASELINE , SAN BERNARDINO, CA 92410	INSPECTOR Rubi Guido

16K993 Re-Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: The purpose of this visit was to conduct a billable follow-up inspection to verify compliance regarding an active cockroach/vermin infestation.

FINDING(S):

The person in charge stated the following:

- The facility is serviced regularly by Simpsonator Pest Control. The facility was also serviced on 7/11/21 and 7/19/21, but the invoices are not available at this time.
- The 3-door reach-in cooler that was located to the right of the cooking line was relocated to remove the walls due to damage and rot. The walls were replaced with new plywood and will be finished with the same tile as the floors.

OBSERVATION(S):

- Several live and dead cockroaches in the following areas:
 - The cooking area. Under all cooking equipment.
 - Under the 2-compartment preparation sink.
 - Under all of the warewashing equipment/sinks.
 - The back warehouse.
 - In the dining area.
- Dead cockroaches in the paper goods storage room that is located in the hallway, to the left of the walk-in cooler.
- Gaps/openings in the following areas:
 - Around all of the exit doors.
 - Large opening in the paper goods storage room that is located in the hallway, to the left of the walk-in cooler.
 - Large openings in the walls and ceilings in the paper goods closet that is located in the hallway, near the women's restroom.
- The person in charge provided the most recent pest control invoice (7/15/21). The invoice indicated weekly service.
- New plywood installed on the walls, to the right of the cooking line. The reach-in cooler stored in the dining room hallway (area closed to customers at this time), not in use.

RESULT(S):

The facility was closed and the permit suspended due to evidence of an active cockroach infestation. Take the necessary steps to eliminate all live and dead cockroaches and evidence of an infestation from the facility. Clean and sanitize all affected areas. The violations observed pose an immediate threat to public health and safety and the health permit to operate is hereby suspended. The facility is ordered closed until the listed violation(s) have been corrected and verified by San Bernardino County Public Health Department Environmental Health Services. The facility is to remain closed until permission from DEHS has been given. "Notice of closure" sign was posted on the front door, do not remove, relocate, or obstruct this sign. Ensure that the facility has eliminated all evidence of a cockroach infestation prior to contacting San Bernardino County Environmental Health Services for a re-opening inspection.

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

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 dead cockroaches in the paper goods storage room that is located in the hallway, to the left of the walk-in cooler. Observed several live and dead cockroaches in the following areas:

- The cooking area. Under all cooking equipment.
- Under the 2-compartment preparation sink.
- Under all of the warewashing equipment/sinks.
- The back warehouse.
- In the dining area.

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

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)



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME ALFREDO'S ITALIAN KITCHEN	DATE 7/28/2021
LOCATION 251 W BASELINE, SAN BERNARDINO, CA 92410	INSPECTOR Rubi Guido

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

Compliance Date: Not Specified

Inspector Comments: Observed gaps/openings around all of the exit doors.

Not In Compliance

Eliminate all gaps/openings. The facility shall be kept vermin proof.

Violation Reference - HSC - 114067 (j), 114123

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 large opening in the paper goods storage room that is located in the hallway, to the left of the walk-in cooler. Observed large openings in the walls and ceilings in the paper goods closet that is located in the hallway, near the women's restroom.

Not In Compliance

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

Violation Reference - HSC - 114143 (d), 114266

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: Benjamin Mazal
TITLE: Person in Charge

Total # of Images: 0