



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME ALFREDO'S ITALIAN KITCHEN			REINSPECTION DATE Not Specified	INSPECTOR Mechelle Rouse	DATE 6/29/2021
LOCATION 251 W BASELINE, SAN BERNARDINO, CA 92410			PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 2:50 PM	TIME OUT 3:56 PM	FACILITY ID FA0010247	RELATED ID CO0078905	PE 1622	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 03 - REINSPECTION REQUIRED

### 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.

#### 16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

**Inspector Comments:** The purpose of this investigation is to conduct a follow up on major/minor violation that was observed during the complaint inspection conducted on 6-25-21.

The following was observed during that inspection/Investigation "Observed multiple dead roaches under the 3-compartment sink and the preparation sink."

On this day, the following observations were made:

- Two(2) dead cockroaches observed under three compartment sink
- One(1) dead cockroach on ground next to prep table
- Two(2) dead cockroaches behind heavy cooking equipment near kitchen entrance.

- 2-3 live cockroaches behind front register area on ground.
- 3-4 live cockroaches in dining area to the left of front entrance.

No live cockroaches found in kitchen on this day, facility will be given 48 hours to bring facility up to compliance. Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. Live animals are not allowed in a food facility except as specified in Section 114259.5. Food employees with service animals may handle or care for their service animal if they wash their hands as required. Dogs under the control of uniformed law enforcement or private operators who are licensed pursuant to Chapter 11.5 of Division 3 of the Business and Professions Code are exempt.

Clean and sanitize the affected areas throughout kitchen and dining. Maintain and keep the facility free of all vermin. Operator provided the proof of professional pest control service from Simpsonator Pest Control with the frequency of 2-service/week. Most current receipt noted that both the kitchen and dining were treated with a number of chemicals including; Tempo EP, Alpine Dust and PT 565.

The following shall be met upon the next billable re-inspection;

- 1.) Updated pest control receipts ensure to provide detailed receipt of the most recent service indicating the following: 1) target pest 2) type of chemicals used 3) target areas 4) findings ( if any)
- 2.) Cleaning and sanitizing of all affected areas
- 3.) NO evidence of cockroaches or any other vermin dead or alive

Facility observed NOT to be in compliance, a billable re-inspection will be conducted on 7-1-2021 to ensure compliance.

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

#### 16K999 Complaint Inspection

Compliance Date: Not Specified

Reference - HSC

**Inspector Comments:** A follow up complaint investigation was conducted on this date in response to the initial response conducted on 6-25-2021.

**Description:** A complaint report has been received by Environmental Health.



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FACILITY NAME ALFREDO'S ITALIAN KITCHEN	DATE 6/29/2021
LOCATION 251 W BASELINE , SAN BERNARDINO, CA 92410	INSPECTOR Mechelle Rouse

### 16C023 No rodents, insects, birds, or animals

Compliance Date: Not Specified

Inspector Comments: On this day, the following observations were made:

Not In Compliance

Violation Reference - HSC - 114259.1,  
114259.4, 11425

- Two(2) dead cockroaches observed under three compartment sink
- One(1) dead cockroach on ground next to prep table
- Two(2) dead cockroaches behind heavy cooking equipment near kitchen entrance.

- 2-3 live cockroaches behind front register area on ground.
- 3-4 live cockroaches in dining area to the left of front entrance.

**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

Inspector Comments: Observed two(2) missing ceiling panels in electrical room.

Not In Compliance

Violation Reference - HSC - 114143 (d), 114266

Replace in good condition.

**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

A billable follow up will be conducted in 48 business hours.

### 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](#).

Total # of Images: 0