



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME ALFREDO'S ITALIAN KITCHEN				REINSPECTION DATE Not Specified	INSPECTOR Rubi Guido	DATE 8/9/2021
LOCATION 251 W BASELINE, SAN BERNARDINO, CA 92410				PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 11:05 AM	TIME OUT 11:10 AM	FACILITY ID FA0010247	RELATED ID CO0079370	PE 1622	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION 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.

16K993 Re-Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: The purpose of this visit was to conduct a billable reinspection to verify compliance regarding an active cockroach infestation.

FINDING(S):

The person in charge stated the following:

- The facility has voluntarily remained closed and will remain closed until all live cockroaches have been eliminated from the facility.
- Pest control serviced the facility on 8/5/21 and 8/7/21. The facility is being serviced regularly, every two or three days.
- Regular cleaning and sanitizing of the floors, walls and equipment are being conducted throughout the facility.
- All holes and crevices throughout the facility were sealed.

OBSERVATION(S):

- Live nymph and adult cockroaches in the following areas:
 - One (1) under the preparation table that is located to the far left of the cooking line.
 - One (1) on top of the single burner that is located to the far right of the cooking line.
 - Eight (8) on walls, under equipment and under storage racks in the back warehouse/storage area.
 - One (1) under a table in the right side dining area.
 - One (1) under a cart with plates that is located in the hallway, right side of the facility.
- The person in charge eliminated all live cockroaches at the time of inspection.
- Several dead cockroaches under equipment and tables throughout the kitchen.
- A few dead cockroaches under tables throughout the dining areas.
- No holes/gaps in the floors, walls or ceilings in the kitchen, storage or dining areas.
- The person in charge provided the most recent Simpsonator Pest Control invoices (8/5/21 and 8/7/21).

RESULT(S):

A billable follow-up inspection will be conducted on 8/10/21 (requested by the person in charge) to verify compliance regarding the elimination of all live and/or dead cockroaches from the facility. If compliance is not met upon reinspection, then a billable re-reinspection 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 nymph and adult cockroaches in the following areas:

- One (1) under the preparation table that is located to the far left of the cooking line.
- One (1) on top of the single burner that is located to the far right of the cooking line.
- Eight (8) on walls, under equipment and under storage racks in the back warehouse/storage area.
- One (1) under a table in the right side dining area.
- One (1) under a cart with plates that is located in the hallway, right side of the facility.
- Several dead cockroaches under equipment and tables throughout the kitchen.
- A few dead cockroaches under tables throughout the dining 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: The person in charge eliminated all live cockroaches at the time of inspection. A billable follow-up inspection will be conducted on 8/10/21 (requested by the person in charge) to verify compliance regarding the elimination of all live and/or dead cockroaches from the facility. If compliance is not met upon reinspection, then a billable re-inspection 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)

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