

County of Riverside DEPARTMENT OF ENVIRONMENTAL HEALTH

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FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Albertos Mexican Food						DATE 9/28/2022	11:50 AM				
						FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER						EMAIL					
The Fakhouri Brothers Inc						fakhouribrot	hers.inc@gmail.com		Major Vio	lations	2
PERMIT #	EXPIRATION DATE	SERVICE	REINSPECTION DATE	FACILITY PHONE #	PE	DISTRICT	INSPECTOR NAME				
PR0077556	07/31/2023	Routine inspection	10/05/2022	(951)845-9133	3620	0015	Jordan Gonzalez		Points Ded	lucted	16

The conditions listed below correspond to violations of the California Health and Safety Code and/or Riverside County Ordinances and must be corrected as indicated by the enforcement officer. The Department of Environmental Health appreciates your cooperation.

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge determined by Riverside County Ordinance 640.

Major / Minor Violations: Major Violations are those that pose an imminent risk to public health and warrant immediate closure of the food facility or immediate correction. Minor Violations are those violations that do not pose an imminent public health risk, but do warrant correction.

GRADE REPRESENTS THE FOLLOWING RANGES: A = 100-90 Passed inspection / meets minimum health standards. B = 89-80 Did not pass inspection / does not meet minimum health standards. C = 79-0 Failed inspection / conditions exist which may pose a potential or actual threat to public health and safety. The facility is required to display a grade card in a conspicuous place selected by the Enforcement Officer. The grade card shall not be concealed and can only be removed or relocated by the Enforcement Officer per County Ordinance 492 / County Code Section 8.40.020



SCORE 84

OUT = Out of compliance

ln	Communicable disease; reporting, restrictions and exclusions		4			
(ln)	N/O		3. No persistent discharge from eyes, nose, and mouth			2
ln	n 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 properly	+	4	2
ln			6. Adequate handwashing facilities supplied and accessible			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 and records		4	2
ln	N/O	N/A	9. Proper cooling methods		4	2
ln	N/O	N/A	10. Proper cooking time and temperature		4	2
ln	N/O	N/A	11. Proper reheating procedures for hot holding		4	
			PROTECTION FROM CONTAMINATION			
(n)	N/O	N/A	12. Returned and re-service of food			2
ln			13. Food: unadulterated, no spoilage, no contamination		4	2
ln	N/O	N/A	14. Food contact surfaces: clean and sanitized		4	2

			FOOD FROM APPROVED SOURCES	cos	MAJ	OUT
ln			15. Food obtained from approved sources		4	2
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/A	Written disclosure and reminder statements provided for raw or undercooked foods			1
			SCHOOL AND HEALTHCARE PROHIBITED FOODS			
In		N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered		4	2
			WATER / HOT WATER			
In			21. Hot and cold water available	+	4	2
			Water Temperature measured at the 3 compartment sink 127°F	•		
			LIQUID WASTE DISPOSAL			
(h)			22. Sewage and wastewater properly disposed		4	2
			VERMIN			
In			23. No rodents, insects, birds, or animals		4	2
ln		N/A	24. Vermin proofing, air curtains, self-closing doors			\bigcirc

N/A = Not applicable

SUPERVISION / PERSONAL CLEANLINESS	OUT				
25. Person in charge present and performs duties, demostration of knowledge	2				
26. Personal cleanliness and hair restraints					
GENERAL FOOD SAFETY REQUIREMENTS					
27. Approved thawing methods, frozen food storage	1				
28. Food separated and protected from contamination	2				
29. Washing fruits and vegetables	1				
30. Toxic substances properly identified, stored, used					
FOOD STORAGE / DISPLAY / SERVICE					
31. Adequate food storage; food storage containers identified	1				
32. Consumer self-service	1				
33. Food properly labeled; honestly presented; menu labeling	1				

200ppm ammonia / 100F minimum discussed

EQUIPMENT / UTENSILS / LINENS	OUT		
34. Utensils and equipment approved, good repair			
 Warewashing: installed, maintained, proper use, test materials 			
36. Equipment / utensils: installed, clean, adequate capacity	1		
37. Equipment, utensils, and linens: storage and use	1		
38. Adequate ventilation and lighting; designated areas, use	1		
39. Thermometers provided and accurate			
40. Wiping cloths: properly used and stored	1		
PHYSICAL FACILITIES			
41. Plumbing: properly installed, good repair	1		
42. Refuse properly disposed; facilities maintained	1		
43. Toilet facilities: properly constructed, supplied, cleaned	1		
44. Premises; personal item storage and cleaning item storage	1		

PERMANENT FOOD FACILITIES	OUT
45. Floors, walls, ceilings: good repair / fully enclosed	1
46. Floors, walls, and ceilings: clean	1
47. No unapproved private homes / living or sleeping quarters	1
SIGNS / REQUIREMENTS	
48. Last inspection report available	
49. Food Handler certifications available, current, and complete	1
50. Grade card and signs posted, visible	
COMPLIANCE AND ENFORCEMENT	
51. Plans approved / submitted	
52. Permit available / current	
53. Permit suspended / revoked	
54. Voluntary condemnation	
55. Impound	

V 1.23 DARLLWBIC 9/29/2022 3:17 am Page 1 of 3



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1. FOOD SAFETY CERTIFICATION

POINTS

2

Inspector Comments: At the time of inspection, the person in charge was unable to provide a valid food manager certificate. Food facilities that prepare, handle or serve unpackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination.

Note: This is a repeat violation. Continued noncompliance may result in further enforcement actions(i.e. citations and/or administrative hearing)

Violation Description: Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. Food safety certificate must be maintained at the food facility and made available for inspection. (113947.1 - 113947.5)

5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

POINTS

2

Inspector Comments: Observed the person in charge wash their hands in cold (81F) water. Discontinue this practice and wash hands with warm(100F) soapy water for at least 10 seconds.

Corrective Action: Education was provided. The person in charge washed their hands with warm(100F) water.

Violation Description: Employees hands and exposed arms shall be kept clean, with fingernails properly trimmed. Employees are required to properly wash their hands: before handling food, equipment, or utensils; as often as necessary during food preparation, to remove soil and contamination; when switching from working with raw to ready-to-eat food; before putting on gloves and working with food; after touching body parts; after using toilet room; or any time when contamination may occur. Employees shall minimize bare hand and arm contact with non-prepackaged food that is in ready-to-eat form. Whenever gloves are worn, they shall be changed or replaced as often as handwashing is required. Approved hand sanitizer can be used in addition to proper handwashing. (113952, 113953.3, 113953.4, 113961, 113968, 113973)

7. PROPER HOT & COLD HOLDING TEMPERATURES

POINTS

4

Inspector Comments:

>Measured raw shelled eggs at 60F being held without a form of temperature control. Per the person in charge, they were removed from temperature control ten minutes prior. Ensure that raw shelled eggs are maintained at 45F or below.

Corrective Action: The eggs were relocated to the walk in cooler to return to 45F or below.

>Measured the top layer of beans in the steam table at 113F. Per the person in charge, the food had been placed in the hot holding unit after being reheated to 165F approximately three hours prior. Ensure to maintain hot potentially hazardous foods at 135F or above.

>Measured the portioned salsas in the glass door cooler to be 55F. Per the person in charge, the salsas were portioned and placed in the cooler the previous day. Ensure cold potentially hazardous foods are held at 41F or below.

Corrective Action: The salsas were discarded by the person in charge.

>Measured the sour cream in the squeeze bottles in the cold top unit at 60F. Per the person in charge, the sour cream was placed in the cooler two hours prior. Ensure cold potentially hazardous foods are held at 41F or below.

Corrective Action: The sour cream bottles were placed in the reach in portion of the cold top unit to return to 41F or below.

Note: This is a repeat violation. Continued noncompliance may result in further enforcement actions(i.e. citations and/or administrative hearing)

Violation Description: Potentially hazardous food shall be held at or below 41°F / 45°F or at or above 135°F. Potentially hazardous food removed from proper holding temperature during preparation must be returned to proper temperature within 2 hours. Potentially hazardous food shall be received at proper temperature without evidence of temperature abuse. (113996, 113998, 114037)

21. HOT AND COLD WATER AVAILABLE

⚠ CRITICAL **⚠**

POINTS

Inspector Comments: Measured the hot water at the three compartment sink at 86F. Adjust the hot water to reach a minimum of 120F. Corrective Action: The water heater was turned on by the person in charge.

NOt

Violation Description: An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. Hot water of at least 120°F must be provided for facilities with unpackaged food or packaged potentially hazardous food. Handwashing facilities shall be equipped to provide warm water for at least 15 seconds. (113953(c), 114189, 114192 (a,d), 114192.1, 114195)

V 1.23 DARLLWBIC 9/29/2022 3:17 am Page 2 of 3



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23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS

Inspector Comments: Observed flies through out the facility. Eliminate the flies using approved means.

2

Violation Description: Each food facility shall be kept free of vermin. Only approved animals, such as service animals or decorative fish in aquariums, are permitted inside a food facility. (114259.1, 114259.4, 114259.5)

24. VERMIN PROOFING, AIR CURTAINS, SELF-CLOSING DOORS



Inspector Comments:



>Observed the back door of the facility to be in disrepair causing gaps around the back delivery door. Repair the door so that it properly closes and seals the gaps.

>Observed the drive through window unable to self close. Repair the window so that it can self close.

>Observed the front door unable to fully close. Repair the door so that it can properly close.

Violation Description: Each food facility shall be constructed, equipped, maintained, and operated to prevent the entrance and harborage of animals, including birds and vermin. (114259, 114259.2, 114259.3)

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR



Inspector Comments: Observed the glass door cooler closest to the drive through window to be in disrepair and holding foods at 55F. Repair the unit so that it can hold foods at 41F or below. Immediately discontinue storing potentially hazardous foods in the cooler until it has been repaired and verified to be holding foods at 41F or below.

Violation Description: All utensils and equipment shall be approved and in good repair. (114130, 114130.1-114130.6, 114132, 114133, 114137, 114175, 114177, 114257)

Overall Inspection Comments

At this time this facility had failed to meet the minimum health standards of the California Health and Safety Code (84 = B). A reinspection has been set for one week (10/05/22). Ensure all violations listed on this report are corrected by this date in order to be re-scored. "B" card posted, do not move, remove or block placards to avoid penalty. "A" card removed. "B" card must remain posted until removed by an employee of this Department. If you have any questions contact J. Gonzalez at (951) 766-2824.

Did you know that effective January 1, 2018, the California Health and Safety Code was amended to make it easier for food facilities to donate food? Please consider donating your excess food product to a local food bank, pantry, or soup kitchen. As a good faith food donor, you are protected from civil and criminal liability if the food product later causes harm to its recipient, unless the injury is a direct result of gross negligence or intentional misconduct in the preparation or handling of the donated food. See Section 171425 of the Civil Code and Sections 114432 to 114434 inclusive of the Health and Safety Code. For more information visit our website at www.rivcoeh.org.

Rumzy Fakhouri
Person in Charge

09/28/2022

Signature

Jordan Gonzalez
Environmental Health Specialist
09/28/2022

V 1.23 DARLLWBIC 9/29/2022 3:17 am Page 3 of 3

REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY

Per California Health and Safety Code Section 114409 (a):

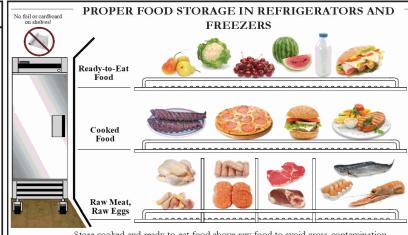
"If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed."

A food facility may be closed for any of the following reasons:

- · Overflowing sewage (inside or outside the facility)
- · No potable water
- · No hot water
- · No electricity
- · Rodent or insect infestation
- Any other conditions at the facility that may create an imminent public health risk

In addition to the reasons above, Per California Heath and Safety Code Section 114411:

"The enforcement agency may, after providing opportunity for a hearing, modify, suspend, or revoke a permit for serious or repeated violations of any requirement of this part or for interference in the performance of the duty of the enforcement officer."



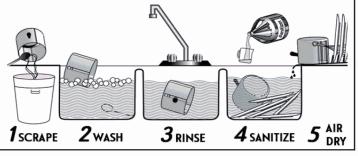
Store cooked and ready-to-eat food above raw food to avoid cross-contamination.

Keep all food covered to prevent contamination

MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A THREE COMPARTMENT SINK

- 1. SCRAPE, clean, or soak items as necessary before washing.
- 2. WASH items in detergent and hot water of at least 100°F in the first sink.
- 3. RINSE items in clear water in the second sink
- 4. SANITIZE by submerging each item in a sanitizing solution in the third sink. Use one of the following sanitizing methods:
 - \bullet 100ppm of a chlorine based sanitizer for a minimum of 30 seconds in the solution
 - 200ppm of a quaternary ammonium based sanitizer for a minimum of 60 seconds in the solution
 - \bullet 25ppm of an iodine based sanitizer for a minimum of 60 seconds in the solution
 - Water at a temperature of 171°F for a minimum of 30 seconds in solution

5. AIR DRY all items on the drain board.



PROPER COOLING OF FOOD IN YOUR FACILITY

Potentially hazardous foods should always be rapodly cooled.

TIME IS THE KEY FACTOR IN PROPER COOLING

- Foods must cool from 135°F to 70°F in 2 hours or less
- Foods must cool from 70°F to 41°F in 4 hours or less

Use one of the following methods to cool food properly:

- Break large foods down into smaller portions and place in shallow pans no more than 4 inches deep. Metal pans cool better than glass or plastic pans.
- Add ice as an ingredient to replace water used in the recipe.
- Place foods within an ice bath and frequently stir the foods to speed the cooling process.
- · Loosely cover foods so that heat and steam can escape during cooling.
- Arrange containers within a refrigeration unit so that air can flow properly around containers.
- Use special equipment like chill paddles or blast chillers to rapidly bring down food temperature.

Use an accurate thermometer to verify the food is being cooled within proper timeframes

PROPER FOOD THAWING METHODS

- Under refrigeration
- 2. In a microwave oven on "defrost"
 - Submerged under cold running water in an approved preparation sink for no longer than 2 hours
 - As part of the cooking process

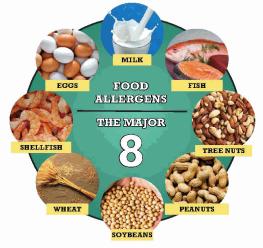


INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures



Food temperature cannot be felt - use your probe thermometer!



FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

BLYTHE 60 N Broadw

260 N Broadway Blythe, CA 92225 Phone 760-921-5090 Fax 760-921-5085 CORONA 2275 S Main St #204 Corona, CA 92882 Phone 951-273-9140 Fax 951-520-8319 HEMET 800 S Sanderson Ave #200 Hemet, CA 92545 Phone 951-766-2824

Fax 951-766-7874

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DES-31 (REV 10/18)