



County of Riverside
DEPARTMENT OF ENVIRONMENTAL HEALTH
www.rivcoeh.org

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Alberto's				DATE 11/29/2018		TIME IN 1:15 PM		TIME OUT 3:55 PM	
ADDRESS 3565 Van Buren Blvd, Riverside, CA 92503				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER Maria Guadalupe Vicente Meza				EMAIL Not Specified				Major Violation 1	
PERMIT # PR0062210	EXPIRATION DATE 07/31/2019	SERVICE Routine inspection	REINSPECTION DATE Next Routine	FACILITY PHONE # (951)525-733	P.E. 3620	DISTRICT 0002	INSPECTOR NAME Emily Piehl		Points 17

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

B
SCORE 83

☒ In = In compliance ☒ COS = Corrected on-site ☐ N/O = Not observed ☐ N/A = Not applicable ☐ OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE		COS	MAJ	OUT
In	N/A	1. Food safety certification		2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES				
In		2. Communicable disease; reporting, restrictions and e	4	
In	N/O	3. No persistent discharge from eyes, nose, and mou		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 pro	4	2
In		6. Adequate handwashing facilities supplied and acces		2
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O	7. Proper hot and cold holding temperatures	4	2
In	N/O	8. Time as a public health control; procedures and rec	4	2
In	N/O	9. Proper cooling methods	4	2
In	N/O	10. Proper cooking time and temperature	4	2
In	N/O	11. Proper reheating procedures for hot holding	4	
PROTECTION FROM CONTAMINATION				
In	N/O	12. Returned and re-service of food		2
In		13. Food: unadulterated, no spoilage, no contaminatio	4	2
In	N/O	14. Food contact surfaces: clean and sanitized chlorine /	4	2

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
In		15. Food obtained from approved sources	4	2
In	N/O	16. Compliance with shell stock tags, condition, displa		2
In	N/O	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	19. 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
LIQUID WASTE DISPOSAL				
In		22. Sewage and wastewater properly disposed	4	2
VERMIN				
In		23. No rodents, insects, birds, or animals	4	2
In	N/A	24. Vermin proofing, air curtains, self-closing doors		1

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

EQUIPMENT / UTENSILS / LINENS		OUT
34. Utensils and equipment approved, good repa		1
35. Warewashing: installed, maintained, proper use, test materials		1
36. Equipment / utensils: installed, clean, adequate		1
37. Equipment, utensils, and linens: storage and		1
38. Adequate ventilation and lighting; designated a		1
39. Thermometers provided and accurate		1
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, supplie		1
44. Premises; personal item storage and cleaning item storage		1

PERMANENT FOOD FACILITIES		OUT
45. Floors, walls, ceilings: good repair / fully enclos		1
46. Floors, walls, and ceilings: clean		1
47. No unapproved private homes / living or sleep		1
SIGNS / REQUIREMENTS		
48. Last inspection report available		
49. Food Handler certifications available, current, a		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		



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1. FOOD SAFETY CERTIFICATION

POINTS

2

Inspector Comments: Food facilities that prepare, handle or serve unpackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination.

Owner could not provide a valid food managers certificate. Provide a certificate within 30 days.

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)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: Each food facility shall be kept free of cockroaches, mice, rats, and similar pests that carry disease.

The cockroaches were observed in the following areas:

- in cove base, on floor, behind wall paneling at cooks line
- above food prep sink
- behind paper towel dispenser at drive through hand wash sink
- in package of paper bags on storage shelf at drive through
- on and behind FRP wall paneling in dry storage areas
- on wall above mop sink
- on outside of packaged cups in dry storage area
- floor sink in front of walk in freezer

Remove/Eliminate all evidence of the cockroaches using an approved method of pest control.

Seal any/all gaps/crevices in the facility as stated in violation #24

Eliminate the infestation of cockroaches from the food facility by using only approved methods. Remove all evidence of the infestation and thoroughly clean and sanitize all affected surfaces. Construct, equip, maintain and operate the food facility so as to prevent the entrance and harborage of animals, birds, insects and vermin.

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

POINTS

1

Inspector Comments: Air curtains shall operate in conjunction with the microswitch to turn on when the door is open and turn off when the door closes.

- Observed air curtain at the front door and at drive through to be in disrepair.

Repair, reconnect or install an insect exclusion device (i.e. Air curtain, Fly fan) so that it automatically activates as necessary to prevent flying pests from entering the facility.

- Facility shall only use approved pest control measures.

Observed house hold Bug Stop spray in the facility.

Use only those insecticides, rodenticides and other pesticides that are specifically approved for use in a food facility.

- Construct, equip, maintain and operate the food facility so as to prevent the entrance and harborage of animals, birds, insects and vermin.

Observed gaps, holes, cracks and crevices in the following locations:

- cove base tiles to the left of the cooks line
- cove base behind the kitchen door at kitchen entrance
- around electrical outlets throughout facility
- around FRP (wall paneling) in back storage area and at cooks line
- around walk in freezer door
- around electrical panel in kitchen
- cove base across from and at walk in cooler
- cove base at mop sink
- piping on wall above mop sink

Seal all gaps, crevices in the facility in an approved manner to prevent vermin harborage.

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)



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28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

Inspector Comments: All food shall be stored, prepared, displayed or held so that it is protected from contamination.

1. Observed uncovered food in the walk in cooler.

-Provide sanitary, non-absorbent and approved coverings on all open food containers except when in use.

2. Observed an open bulk bag of sugar without protection. Store food in a clean, dry location, where it is not exposed to splash, dust, vermin, or other forms of contamination or adulteration, and at least six inches above the floor

Violation Description: All food shall be separated and protected from contamination. (113984, 113986, 114060, 114067(a, d, e), 114069(a, d), 114073, 114077, 114089.1(c), 114143(c))

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

Inspector Comments: All utensils and equipment shall be approved, properly installed, and in good repair.

Observed gaskets to be torn at the walk in cooler.

Maintain all equipment, utensils and facilities clean, fully operative and in good repair

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

35. WAREWASHING; INSTALLED, MAINTAINED. PROPER USE, TEST MATERIALS

POINTS

1

Inspector Comments: Sanitizer test strips shall be provided to test the sanitizer concentration.

Sanitizer test strips were not available for use during the time of inspection. Maintain testing equipment and materials in the facility and available for use at all times for the purpose of adequately measuring the types of sanitization methods used in this facility.

Violation Description: Food facilities that prepare food shall have approved warewashing equipment. Testing equipment and materials shall be provided to measure the wash water temperature and applicable sanitization method. (114067(g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125)

37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE

POINTS

1

Inspector Comments: Utensils and equipment shall be handled and stored in an approved manner and protected from contamination.

1. Observed ice scoop stored on top of soda machine grates.

2. Observed ice scoop handle stored in direct contact with the ice.

Store the ice scoop in a sanitary, cleanable container or inside the ice machine/bin in a manner that does not allow the handle to come into contact with the ice. Clean the scoop regularly

Violation Description: Utensils and equipment shall be handled and stored in an approved manner, protected from contamination. All clean and soiled linen shall be properly stored. (114067(h), 114074, 114081, 114083, 114119, 114121, 114143(a-b), 114161, 114172, 114178, 114179, 114185, 114185.2, 114185.3, 114185.4, 114185.5)



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38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS

1

Inspector Comments: All exhaust hoods shall be maintained to effectively remove heat, grease, vapors, and smoke.

1. Observed gaps in between hood filters.

Operate the hood as designed, maintaining the hood filters in place so that all seams in the hood duct are tight to prevent the accumulation of grease. Maintain the exhaust hood system, including the filters, clean and free of accumulated grease, dust and/or substances

2. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields.

Observed 2 burnt out lights under the hood.

Replace the lights.

Violation Description: Mechanical exhaust ventilation shall be provided to remove toxic gases, heat, grease, vapors, and smoke. All areas of a food facility shall have sufficient ventilation to facilitate proper food storage and provide a reasonable condition of comfort for each employee. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan. Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1)

39. THERMOMETERS PROVIDED AND ACCURATE

POINTS

1

Inspector Comments: An accurate, metal probe thermometer suitable for measuring the internal temperature of food shall be readily available.

A probe thermometer was not available for use during the time of inspection. Provide an approved readily available, easily readable metal probe thermometer accurate to plus or minus 2 degrees Fahrenheit.

Violation Description: An accurate, easily readable metal probe thermometer suitable for measuring temperature of food shall be available. A thermometer shall be provided for each refrigeration unit. (114157, 114159)

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

1

Inspector Comments: Store all personal items in lockers or other approved designated area.

Observed employee jackets stored on equipment storage racks in kitchen.

Maintain employee clothing and personal effects in a room, enclosure, lockers, or other designated area or designated area separated from toilets, food storage, food preparation areas and utensil washing areas

Violation Description: Lockers or another approved area for personal belongings shall be provided. The premises of each food facility shall be kept clean and free of litter and items that are unnecessary to the operation or maintenance of the facility. At least one janitorial sink with hot and cold running water shall be provided. Cleaning supplies and equipment shall be stored separate from food and food-related areas. Mops shall be stored in such a way that allows air-drying. (114123, 114256, 114256.1, 114256.2, 114256.4, 114257.1, 114279, 114281, 114282)

46. FLOORS, WALLS, AND CEILINGS: CLEAN

POINTS

1

Inspector Comments: The floors, walls, ceilings of a food facility shall be maintained clean.

Observed cockroaches and spotting on the floor and walls in the facility.

Thoroughly clean and maintain the floors (including the floor sinks and drains), walls, and ceilings in a clean and sanitary manner.

Violation Description: Floors, walls, and ceilings shall be maintained clean. (114257, 114268.1)



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49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

1

Inspector Comments: Food Handler Certificates for all food employees shall be onsite or otherwise made available for inspection. Facility could not provide any food handler cards.

Each food handler shall maintain a valid Riverside County Food Handler Card for the duration of his or her employment as a food handler. Cards shall be valid for two years from the date of issuance, regardless of whether the food handler changes employers during that period. Must maintain onsite at facility.

Any person required to have a Food Handler Certificate shall immediately submit such certificate to his or her employer. It shall be the duty of every employer to keep on continuous display at the place of employment the Food Handler Certificates of all persons employed therein so they may be viewed by the Department at inspections. A current list of all employees shall also be provided for comparison when requested by the Department. Upon termination of employment, each unexpired certificate shall be returned to the employee.

Violation Description: County of Riverside Environmental Health Food Handler Certification(s) are available and current for all employees who prepare, store, or serve exposed foods. (Riverside County Ordinance 567)



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Overall Inspection Comments

At this time this facility has failed to meet the minimum requirements of the CA Health & Safety Code (83=B). A reinspection will be set for one week 12/6/18. Ensure violations listed on this report are corrected by this date in order to be re-scored. "A" card removed, and "B" card posted. "B" card must remain posted until removed by an employee of this department (do not move, remove, or block placards to avoid penalty). If you have questions, contact Emily Piehl or Betsy Barone at 951-358-5172.

In addition, this facility was closed due to cockroach infestation in critical areas. The cockroaches were observed in the following areas:

- a. in cove base, on floor, behind wall paneling at cooks line
- b. above food prep sink
- c. behind paper towel dispenser at drive through hand wash sink
- d. in package of paper bags on storage shelf at drive through
- e. on and behind FRP wall paneling in dry storage areas
- f. on wall above mop sink
- g. on outside of packaged cups in dry storage area
- h. floor sink in front of walk in freezer

Remove/Eliminate all evidence of the cockroaches using an approved method of pest control.

Seal any/all gaps/crevices in the facility.

Clean and sanitize all the affected areas prior to contacting this office for reinstating the health permit.

Pest control procedures were discussed with manager and pest control receipts must be provided at time of reinspection in order to be reopened.

Once all above is completed contact Emily Piehl or Betsy Barone at 951-358-5172 for a reinspection prior to reopening.

Provided cockroach control bulletin, self inspection checklist, handwashing bulletin and food allergen bulletin.

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.

Signature

Sergio
Person in Charge
11/29/2018

Emily Piehl
Environmental Health Specialist
11/29/2018