



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME THE GALLEY				REINSPECTION Not Specified	INSPECTOR Kelly Eredia	DATE 6/7/2022
LOCATION 12218 APPLE VALLEY RD 105, APPLE VALLEY, CA 92308				PERMIT	IDENTIFIER: None	
TIME IN 4:18 PM	TIME OUT 4:49 PM	FACILITY ID FA0016063	RELATED ID CO0083397	PE 1620	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQUIR ACTION: 03 - REINSPECTION REQUIRED	

RETAIL FOOD PROTECTION - Public Eating PI (0-24 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,

See the following pages for the code sections and general requirements that correspond to each violation listed below.

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

<p>Compliance Date: Not Specified</p> <p>Not In Compliance</p> <p>Violation Reference - HSC</p>	<p>Inspector Comments: Facility closed and permit suspended due to no hot water available throughout facility.</p> <p><u>Contact EHS for reinspection once hot water has been restored prior to opening and operating facility.</u></p>
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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.



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16K997 Foodborne Illness Complaint Inspection

Compliance Date: Not Specified

Reference - HSC

Inspector Comments: Environmental Health received a foodborne illness stating on 5/23/22 complainant's wife consumed the fish and chips while complainant consumed grilled fish tacos. The fish on both plates was a bit salty, but did not have the distinct foul smell of bad fish. Approximately one hour after consuming food, both complainant and wife had adverse effects, starting with nausea and upset stomach, and turned into a full night of vomiting and diarrhea. It is unknown if medical attention was sought.

Discussed nature of complaint with manager on duty who is not aware of complaint.

Questioned manager if any employees have been ill or reported to work ill. Per manager on site, no employees have been or reported to work ill.

Facility has not had any changes in food suppliers, food processing procedures or has modified ingredients.

When questioned about process of preparing fish and chips and fish tacos, manager stated cod is used for both the fish for fish and chips and for the fish tacos. Cod is delivered frozen and thawed under running cold water, according to manager. Once thawed, fish is stored in reach-in-cooler drawers located in the cooks line. Gaskets of cooler drawers observed in disrepair, with temperature of raw cod observed at 46F (see proper hot and cold holding violation). During complaint investigation, no cod was observed thawing or prepared for neither fish tacos or fish and chips. All fish for fish and chips and fish tacos are cooked to order. When cooked, fish is cooked to an internal temperature of 145F, according to manager. No hot holding, cooling or reheating is conducted.

The chips of the fish and chips are french fries that are stored frozen and only cooked to order. No hot holding, cooling or reheating is conducted.

Facility has not had hired any recent food handlers, and all food handlers have valid food handler cards.

Facility has not experience any failures in equipment, power, water or had any waste water or sewage overflows.

Observed maximum water temperature of 77.9F degrees throughout the facility (see hot and cold water violation).

Observed bleach in sanitizer buckets at approximately 100 ppm. Mechanical warewashing machine was unable to be checked during complaint investigation due to no hot water available.

Handwashing supplies observed available, however, rear handwashing sink was observed obstructed with sanitizer bucket and other items (see Adequate handwashing violation).

Chemicals observed stored separately from food and food contact surfaces.

Routine inspection conducted same day, with permit suspended due to lack of hot water.

Complaint closed.

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

16C006 Adequate handwashing facilities supplied & accessible

Compliance Date: Not Specified

Not In Compliance

Violation Reference -

Inspector Comments: Observed sanitizer bucket and other items stored in handwashing sink located at rear of facility.

Maintain handwashing sink unobstructed at all times.

Violation Description: Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (113953.2) Adequate facilities shall be provided for hand washing. (113953, 113953.1, 114067(f)). Handwashing sink is not separated from a warewashing sink by a 6 inch high metal splashguard or 24 inch separation. (113953) Handwashing sinks shall not be obstructed, inaccessible, used improperly or kept unclean. (113953.1)



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16C007 Proper hot and cold holding temperatures

Compliance Date: Not Specified

Inspector Comments: Observed raw cod filets stored in reach-in-cooler drawers at approximately 46F.

Not In Compliance

Violation Reference - HSC - 113996, 113998, 114037

Reduce temperature of drawers and ensure all potentially hazardous foods are maintained at 41F or below at all times.

Violation Description: Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

16C021 Hot and cold water available

Compliance Date: Not Specified

Inspector Comments: Observed maximum water temperature of 77.9F at all faucets throughout facility.

Not In Compliance

Violation Reference - HSC - 113953(c), 114099.2(b)

Ensure constant supply of 120F water is available at all faucets throughout facility, with a minimum of 100F available for proper handwashing and warewashing.

According to manager, hot water heater has been having maintenance issues for approximately two (2) days, with the igniter needing to be replaced. Manager stated hot water heater igniter is scheduled to be replaced the next day to properly repair water heater.

Facility closed and permit suspended due to no hot water (see permit suspension comment).

Violation Description: An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b) 114101(a), 114189, 114192, 114192.1, 114195)

Overall Inspection Comments

Foodborne-illness inspection conducted on this day.

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: No Sig

TITLE:

Total # of Images: 0