



**Public Health**  
Environmental Health Services

**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>GALAXY HAMBURGERS</b>		DATE <b>10/28/2015</b>	REINSPECTION DATE <b>11/11/2015</b>	PERMIT EXPIRATION <b>3/31/2016</b>
LOCATION <b>2150 S ARCHIBALD, ONTARIO, CA 91764</b>			INSPECTOR <b>Veronica Martinez</b>	
MAILING ADDRESS <b>2150 S ARCHIBALD, ONTARIO, CA 91764</b>			IDENTIFIER: Food	
TIME IN <b>9:39 AM</b>	TIME OUT <b>10:58 AM</b>	FACILITY ID <b>FA0002707</b>	RELATED ID <b>PR0009587</b>	PE <b>1621</b>
			SERVICE: 001 - Inspection - Routine RESULT: 05 - Corrective Action / Follow up Required ACTION: 03 - Reinspection Required	

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 reinspection at a charge of \$4.08 per 1 minute with a minimum time of 30 minutes, and a minimum charge of \$122.50.

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.



**SCORE 93**

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

- In = In compliance
- N/O = Not observed
- N/A = Not applicable
- + COS = Corrected on-site
- ⊘ MAJ = Major violation
- ⊘ OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE					COS	MAJ	OUT
<span style="color: green;">○</span> In	N/O	1. Demonstration of knowledge; food safety certification					2
EMPLOYEE HEALTH & HYGIENIC PRACTICES							
<span style="color: green;">○</span> In		2. Communicable disease; reporting, restrictions & excl				4	
<span style="color: green;">○</span> In	N/O	3. No discharge from eyes, nose, and mouth					2
In	N/O	4. Proper eating, tasting, drinking or tobacco use					<span style="color: red;">⊘</span> 2
PREVENTING CONTAMINATION BY HANDS							
<span style="color: green;">○</span> In	N/O	5. Hands clean and properly washed; gloves used prop				4	2
<span style="color: green;">○</span> In		6. Adequate handwashing facilities supplied & accessib					2
TIME AND TEMPERATURE RELATIONSHIPS							
In	N/O	N/A	7. Proper hot and cold holding temperatures	<span style="color: blue;">+</span>		4	<span style="color: red;">⊘</span> 2
In	N/O	<span style="color: blue;">○</span> N/A	8. Time as a public health control; procedures & record			4	2
<span style="color: green;">○</span> In	N/O	N/A	9. Proper cooling methods			4	2
<span style="color: green;">○</span> In	N/O	N/A	10. Proper cooking time & temperatures			4	
<span style="color: green;">○</span> In	N/O	N/A	11. Proper reheating procedures for hot holding			4	
PROTECTION FROM CONTAMINATION							
In	<span style="color: blue;">○</span> N/O	N/A	12. Returned and reserve of food				2
<span style="color: green;">○</span> In			13. Food in good condition, safe and unadulterated			4	2
<span style="color: green;">○</span> In	N/O	N/A	14. Food contact surfaces: clean and sanitized			4	2

FOOD FROM APPROVED SOURCES					COS	MAJ	OUT
<span style="color: green;">○</span> In			15. Food obtained from approved source			4	
In	N/O	<span style="color: blue;">○</span> N/A	16. Compliance with shell stock tags, condition, display				2
In	N/O	<span style="color: blue;">○</span> N/A	17. Compliance with Gulf Oyster Regulations				2
CONFORMANCE WITH APPROVED PROCEDURES							
In		<span style="color: blue;">○</span> N/A	18. Compliance with variance, specialized process, and HACCP Plan				2
CONSUMER ADVISORY							
In	N/O	<span style="color: blue;">○</span> N/A	19. Consumer advisory provided for raw or undercooked foods				2
HIGHLY SUSCEPTIBLE POPULATIONS							
In		<span style="color: blue;">○</span> N/A	20. Licensed health care facilities/public and private schools; prohibited foods not offered			4	
WATER/HOT WATER							
<span style="color: green;">○</span> In			21. Hot and cold water available			4	2
LIQUID WASTE DISPOSAL							
<span style="color: green;">○</span> In			22. Sewage and wastewater properly disposed			4	2
VERMIN							
<span style="color: green;">○</span> In			23. No rodents, insects, birds, or animals			4	2

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

EQUIPMENT/UTENSILS/LINENS		OUT
33. Nonfood contact surfaces clean		1
34. Warewashing facilities: installed, maintained, used		1
35. Equipment/Utensils approved; installed; clean; good repa		1
36. Equipment, utensils and linens: storage and use		1
37. Vending machines		1
38. Adequate ventilation and lighting; designated area		1
39. Thermometers provided and accurate		1
40. Wiping cloths: properly used and stored		<span style="color: red;">⊘</span> 1
PHYSICAL FACILITIES		
41. Plumbing: proper backflow devices		1
42. Garbage and refuse properly disposed; facilities m		1
43. Toilet facilities: properly constructed, supplied, clea		1
44. Premises; personal/cleaning items; vermin-proofin		1

PERMANENT FOOD FACILITIES		OUT
45. Floor, walls, ceilings: built, maintained, and clean		1
46. No unapproved private homes/living or sleeping qu		1
SIGNS REQUIREMENTS		
47. Signs posted; last inspection report available		1
48. Food handler cards		<span style="color: red;">⊘</span> 1
COMPLIANCE & ENFORCEMENT		
49. Permits Available		
50. Restrooms Required		
51. Plan Review		
52. VC&D		
53. Impoundment		
54. Permit Suspension		



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**4. PROPER EATING, TASTING, DRINKING OR TOBACCO USE**

**POINTS**  
**2**

Compliance date not specified  
 Not In Compliance  
 Violation Reference -

**Inspector Comments:** Observed two open employee drinks stored on and above a food contact surface of preparation counter next to deli slicer.

Ensure employees store drinks in designated area away from food contact surfaces to prevent possible contamination.

**Violation Description:** Employees shall not eat, drink, or use tobacco in non-designated areas where contamination may result. (113977) An employee shall not use a utensil to taste food more than once without being properly washed, rinsed and sanitized between uses. (113976)

**7. PROPER HOT AND COLD HOLDING TEMPERATURES**

**POINTS**  
**2**

Compliance date not specified  
 Complied on 10/28/2015  
 Violation Reference - HSC - 113996, 113998, 114037

**Inspector Comments:** Observed raw, pooled eggs, stored on top of ice, holding out of temperature(48.5F) on counter top of cook's line. According to employee, eggs placed on ice 1.5 hours prior.

Ensure potentially hazardous foods held cold, are maintained at 41F or below.

Correction: container of eggs submerged in ice to level of pooled eggs to cool down to 41F.

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

**More Information:** [http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/510012\\_how\\_to\\_keep\\_food\\_out\\_of\\_danger\\_zone.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/510012_how_to_keep_food_out_of_danger_zone.pdf)

**40. WIPING CLOTHS: PROPERLY USED AND STORED**

**POINTS**  
**1**

Compliance date not specified  
 Not In Compliance  
 Violation Reference - HSC - 114135, 114185.1

**Inspector Comments:** Observed wet, in use wiping cloth stored at cook's line.

Ensure wet, in use wiping cloths are stored in approved sanitizer in between uses.

**Violation Description:** Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3 (d-e)) Sponges shall not be used in contact with cleaned and sanitized or in-use food contact surfaces. (114135)

**48. FOOD HANDLER CERTIFICATION**

**POINTS**  
**2**

Compliance date not specified  
 Not In Compliance  
 Violation Reference - SBCC - 33.0409

**Inspector Comments:** Observed 5 missing Food Handler's Cards.

Ensure employees obtain valid San Bernardino County Food Handler Cards within 14 days and fax completed Food Handler Certification Handout information to (909) 387-4272 to avoid a billed reinspection. Call 1 (800) 442-2283 for any questions.

Food Handler Card Certification Form provided.

**Violation Description:** This facility is currently in violation with the food handler certification requirement for San Bernardino County, which states all food handlers must obtain a valid food handler certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food handler certification within fourteen (14) days will result in unannounced billable (at our current hourly rate) re-inspections to verify compliance.

This facility operator must complete the "Missing Food Handler" form provided by the inspector and fax to 909-387-4272.

**More Information:** [http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food\\_worker\\_training.aspx](http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx)

**Overall Inspection Comments**

Letter grade "A" posted

**Signature(s) of Acknowledgement**



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A handwritten signature in blue ink, appearing to read "Ted Triantos".

NAME: Ted Triantos  
TITLE: Owner