



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME <b>GALAXY HAMBURGERS</b>				REINSPECTION DATE <b>Next Routine</b>	INSPECTOR <b>Mary Ann Glass</b>	DATE <b>9/10/2020</b>
LOCATION <b>2150 S ARCHIBALD , ONTARIO, CA 91764</b>				PERMIT EXPIRATION <b>8/31/2021</b>	IDENTIFIER: Food SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED ACTION: 01 - NO FURTHER ACTION REQUIRED	
TIME IN <b>10:37 AM</b>	TIME OUT <b>11:21 AM</b>	FACILITY ID <b>FA0002707</b>	RELATED ID <b>PR0009587</b>	PE <b>1621</b>		

### RETAIL FOOD PROTECTION - Public Eating PI (25-99 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.

#### 16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

**Inspector Comments:** On this day a reinspection was conducted at Galaxy Burgers to verify compliance for reach-in refrigerator.

The following was observed on this day:

- Walk-in refrigerator maintained a safe temperature consistent for all measured food products. Chili Verde, Pinto beans, Chili, ranch dressing, shredded cheese, raw meat (chicken and steak) all measured at 41 F or below.
- Reach-in refrigerator on the cooks line to measure 41 F for boiled eggs and 42 f for shredded cheese on the right side.
- Reach-in refrigerator on the cooks line to measure 38 F for raw steak, and 39 F for raw hamburger patties on the left side.
- Reach- in refrigeration on cooks line has been verified to provide a safe cold holding temperature of 41 F. Facility may continue to use reach-in refrigerator on right side of cooks lines. Defrost times have been changed to 10pm, 8 am, and 4 pm for the refrigeration unit.
- Cooling methods were discussed during the inspection. Operator was advised, when food is intended for cooling process, to provide an ice bath for food that measures a temperature of 135 F. When temperatures measure above 135 F no direct action needs to immediately be taken as any foods that measure above 135 F are considered in a safe temperature zone. When foods are intended to be cooled, start the cooling process at 135 F and immediately/ rapidly reduce temperature to 70 F within the first 2 hours, and 70 to 41 F within the following 4 hours.
- Time as a public health sheet was observed on this day, most notable for cooked hashbrowns.
- Ice machine deflector clean to sight and touch.
- Cove base behind refrigerator, behind cooking equipment, and by the hand wash sink to be attached to the wall and sealed.

No further corrective action is required.

**Description:** Reinspection conducted at this time to determine compliance from prior inspection.

#### 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](#).

Total # of Images: 0