



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME GALAXY HAMBURGERS		REINSPECTION DATE 9/22/2020		INSPECTOR Mary Ann Glass	DATE 9/8/2020
LOCATION 2150 S ARCHIBALD, ONTARIO, CA 91764		PERMIT EXPIRATION 8/31/2021		IDENTIFIER: Food	
TIME IN 12:27 PM	TIME OUT 1:38 PM	FACILITY ID FA0002707	RELATED ID PR0009587	PE 1621	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 03 - REINSPECTION REQUIRED

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. A notice was posted on the window, "Facility Under Review", due to receiving a score lower than 70.

The following was observed on this day:

- Cooked chili measured 43 F in the walk-in refrigerator
- Cooked pinto beans measured 50F in the walk-in refrigerator, per manager beans were cooling. Manager was advised to remove the lid for the cooked pinto beans, and cover when food item has reached 41 F or below.
- Large container of ranch dressing measured 41 degrees in the walk-in refrigerator
- Right fan in the walk-in refrigerator contained an accumulation of dirt debris
- Floors on the left side of the walk-in refrigerator contained a heavy accumulation of food debris
- Mop sink did not contain the back flow prevention device
- Ice machine deflector was observed clean to sight and touch
- Base coving behind ice machine was slightly unattached at certain tiles
- Cooked hash browns were observed not under a temperature control near the cook's line. Manager provided a log for Time as a public health control procedure stating the hash browns were placed on the shelf at 11:50 am. Manager was advised to write the time the hash browns were to be discarded. Manager wrote 3:50pm on the procedure sheet.
- Heavy build up of food debris and water accumulation was observed throughout the bottom shelf of the cooks line refrigeration system.
- Cooks refrigeration line did not maintain a consistent temperature below 41 F. Left side of the refrigeration system maintains an appropriate temperature of 41 F. However, right side of the cooks line, temperatures observed to vary between 46 - 50 F. Example: Cooked deshelled eggs 46F, raw steak measured 48 F, sliced ham 49 F.
- Manager stated at this time the refrigeration line is set to defrost at noon. Manager was advised to set defrost times prior and/or post to the busiest times of business.
- Manager was advised to discontinue the use of the right side of the cook's refrigeration line until the refrigeration unit can provide a safe and adequate temperature of 41 F or below. And when approval/verification to continue using this side of the refrigeration has been provided by San Bernardino County Environmental Health Services.
- Manager provided refrigeration service paperwork dated 9/6/2020
- Manager provided pest control paperwork dated 9/4/2020

A reinspection will take place on Thursday, September 10th at 10 am to verify reach-in refrigeration units in the cooks area maintain a safe cold holding temperature of 41 F or below.

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