



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME GALAXY HAMBURGERS		DATE 9/17/2020	REINSPECTION DATE Next Routine	PERMIT EXPIRATION 8/31/2021
LOCATION 2150 S ARCHIBALD, ONTARIO, CA 91764			INSPECTOR Rose Ann Dooley	
MAILING ADDRESS 2150 S ARCHIBALD, ONTARIO, CA 91764			IDENTIFIER: Food	
			SERVICE: 033 - Re-score Grade Inspection	
			RESULT: 03 - Corrective Action / No Follow up Required	
			ACTION: 01 - No Further Action Required	
TIME IN 12:26 PM	TIME OUT 2:02 PM	FACILITY ID FA0002707	RELATED ID PR0009587	PE 1621

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.



SCORE 84

Reduce food loss, and feed those in need by donating your surplus food. [Learn more about donating surplus food.](#)

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
○ In	N/O 1. Demonstration of knowledge; food safety certification			2
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
○ In	2. Communicable disease; reporting, restrictions & excl			4
○ In	N/O 3. No discharge from eyes, nose, and mouth			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 prop		4	2
○ In	6. Adequate handwashing facilities supplied & accessib			2
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O N/A 7. Proper hot and cold holding temperatures		4	⊘
○ In	N/O N/A 8. Time as a public health control; procedures & record		4	2
In	N/O N/A 9. Proper cooling methods	+	⊘	2
In	N/O N/A 10. Proper cooking time & temperatures	+	⊘	
○ In	N/O N/A 11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION				
○ In	N/O N/A 12. Returned and reserve of food			2
○ In	13. Food in good condition, safe and unadulterated		4	2
○ In	N/O N/A 14. Food contact surfaces: clean and sanitized		4	2

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
○ In	15. Food obtained from approved source		4	
In	N/O ○ N/A 16. Compliance with shell stock tags, condition, display			2
In	N/O ○ N/A 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/O ○ N/A 19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS				
In	○ N/A 20. Licensed health care facilities/public and private schools; prohibited foods not offered		4	
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

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	⊘
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	⊘
34. Warewashing facilities: installed, maintained, used	1
35. Equipment/Utensils approved; installed; clean; good repa	⊘
36. Equipment, utensils and linens: storage and use	⊘
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	⊘
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	⊘
46. No unapproved private homes/living or sleeping qu	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food handler cards	3
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	



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9. PROPER COOLING METHODS **MAJOR**

POINTS 4	<p>Compliance date not specified Complied on 9/17/2020 Violation Reference - HSC - 114000</p>	<p>Inspector Comments: Observed one deep container of beans measured at 43-44F inside walk-in. Operator stated that beans were cooked last night. Note: all other food item(s) inside walk-in was measured below 41F.</p> <p>Ensure all potentially hazardous food is rapidly cooled from 135F to 70F within 2 hours, and then from 70F to 41F within a total of 6 hours.</p> <p>Approved cooling methods include:</p> <ol style="list-style-type: none"> 1) Placing the food in shallow pans (recommend using heat-conductive pans) 2) Separating the food into smaller or thinner portions 3) Using rapid cooling equipment such as chill blasters 4) Using containers that facilitate heat transfer 5) Adding ice as an ingredient 6) Using ice paddles 7) Placing containers in an ice bath, stirring food frequently <p>Corrected on site. See VC&D.</p>
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Violation Description: All potentially hazardous food shall be RAPIDLY cooled from 135F to 70F, within 2 hours, and then from 70F to 41 F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath; stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. PHF is to be cooled within 4 hours to 41F if prepared from ingredients at ambient temperature. Deliveries of PHF is to be cooled to below 41F within 4 hours if received between 41F to 45F.

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/cooling_hot_food_safely.pdf

10. PROPER COOKING TIME & TEMPERATURES **MAJOR**

POINTS 4	<p>Compliance date not specified Complied on 9/17/2020 Violation Reference - HSC - 114004, 114008, 114010</p>	<p>Inspector Comments: Observed employee cooking chicken on the grill then transferring chicken to prep. Chicken from grill was measured at 137F.</p> <p>Ensure chicken is cook to at least 165F or higher.</p> <p>Corrected on site. Employee was asked to re- cook to 165F. Measured cooked chicken at 171F.</p>
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Violation Description: Comminuted meat, raw eggs, or any food containing comminuted meat or raw eggs, shall be heated to 155F for 15 sec. Single pieces of meat, and eggs for immediate service, shall be heated to 145F for 15 sec. Poultry, comminuted poultry, stuffed fish / meat / poultry shall be heated to 165F. Other temperature requirements may apply. (114004, 114008, 114010)

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Cooking%20Food_Safely_Final_11_29_11.pdf

7. PROPER HOT AND COLD HOLDING TEMPERATURES

POINTS 2	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 113996, 113998, 114037</p>	<p>Inspector Comments: 1.Observed cut tomatoes and shredded cheese, stored in the open air refrigerator measured between 46F to 48F. Note this cold holding unit was located right next to the grill. 2. Observed 6 small package of salsa measured at 48F-49F inside house hold mini reach-in refrigerator.</p> <p>Ensure that all potentially hazardous foods are maintained at or below 41F while cold holding.</p>
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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/Food_Danger_Zone.pdf

29. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS 1	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 114254, 114254.1</p>	<p>Inspector Comments: Observed three (3) unlabeled spray bottle stored in mechanical dish washing area. Ensure all chemical containers are labeled as to their contents.</p>
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Violation Description: All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packing material and food-contact surfaces. (114254, 114254.1, 114254.2) An insecticide, rodenticide, or other pesticide must be used in accordance with the manufacturer's instructions.



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33. NONFOOD-CONTACT SURFACES CLEAN

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114115 (c)	Inspector Comments: Observed the following: - Food debris accumulation on handles of reach in refrigeration, freezer at the front service area. - Food debris accumulation on the top of shelves located at the cook line. - Food debris accumulation on inside the walk-in refrigeration and walk-in freezer Clean and sanitize these areas and maintain clean.
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Violation Description: All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114130, 114130.1, 114130	Inspector Comments: 1. Observed one (1) house hold reach in refrigerator, holding several containers of salsa. Move unpackaged products to an appropriate cold holding unit and ensure all new and replacement food-related and utensil-related equipment is certified by an ANSI accredited certification program, or if no standard exists, is approved by the local enforcement agency.
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Violation Description: All utensils and equipment shall be fully operative and in good repair. (114175). All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182)

36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114074, 114081, 114119	Inspector Comments: Observed two (2) scoop handle in contact with smoothie mix in a bulk container behind the front service counter. Store the scoop handle upright and ensure that all scoop handles are stored upright at all times, as to prevent contamination.
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Violation Description: All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 - 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074 - 114075, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5) Pressurized cylinders must be securely fastened to a rigid structure. (114172)

41. PLUMBING; PROPER BACKFLOW DEVICES

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114171, 114189.1	Inspector Comments: Observed the following: - One (1) pipe draining from the warewash sink onto the side of the floor sink next to the warewash sink Provide proper plumbing and ensure that equipment that discharges liquid wastes is drained through an airgap into a floor sink or other approved receptor.
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Violation Description: The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)



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Table with 2 columns: Facility Name (GALAXY HAMBURGERS), Date (9/17/2020), Location (2150 S ARCHIBALD, ONTARIO, CA 91764), Inspector (Rose Ann Dooley)

45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN

Table with 2 columns: Points (1), Compliance status (Not In Compliance), Violation Reference (114143 (d), 114266), Inspector Comments (Observed the base coving separating from the wall inside the walk-in refrigerator. Repair the base coving. Approve base coving shall be provided in all area, except customer service areas, and where food is stored in original unopened containers.)

Violation Description: The walls / ceilings shall have durable, smooth, nonabsorbent, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114257, 114266, 114268, 114268.1, 114271, 114272) Cleaning must be an approved dustless method. (114268.1) Mats and duckboards, if used, must be removable and easily cleanable. (114272) Open-air barbecues or wood-burning ovens floor surfaces must extend a minimum of five feet and be impervious or easily cleanable. (114143(d))

IMPORTANT: Risk Based Inspection Frequency

Food facilities that pose a higher risk level for causing foodborne illness will be subject to an additional inspection, to be billed at the hourly rate as provided in the San Bernardino County Code Schedule of Fees. Facilities that received one or more of the following will be elevated to a high risk tier:

- A score letter of "C" or lower on one of the last two graded inspections,
- A score letter of "B" on two of the last three graded inspections,
- Repeated "four (4) point violation Risk Factor" (critical violation codes 1-23) on the last two inspections, or
- Four (4) or more critical violations (codes 1-23) noted during an inspection, or
- A permit suspension (closure) on your last graded inspection.

Food Establishment Donor Survey

Will you please take a few moments of your time to complete our Food Establishment Donor Survey? The purpose of this survey is to learn about current food recovery and food waste reduction efforts and struggles throughout San Bernardino County.

The feedback from the survey will help us identify barriers and opportunities, and connect you with nearby charitable feeding organizations so you can donate your surplus food. Once you complete the survey, you can view your entry and connect with other donor food establishments and charitable feeding organizations in the following Live Web Map.

Overall Inspection Comments

"B" grade posted on this day.

DO NOT REMOVE, RELOCATE OR MOVE GRADE CARD. Non-compliance will result in a charged follow-up inspection at an hourly rate of \$245

Re-score form provided.

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

NAME:
TITLE: