



Public Health
Environmental Health Services

385 N Arrowhead Ave, San Bernardino, CA 92415 | Phone: 800.442.2283 Fax: 909.387.4323

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CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME GALAXY HAMBURGERS		DATE 9/4/2020	REINSPECTION DATE 9/18/2020	PERMIT EXPIRATION 8/31/2021
LOCATION 2150 S ARCHIBALD, ONTARIO, CA 91764			INSPECTOR Virginia McDonald	
MAILING ADDRESS 2150 S ARCHIBALD, ONTARIO, CA 91764			IDENTIFIER: Food	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 13 - Permit Suspended / Facility Closed	
TIME IN 9:20 AM	TIME OUT 5:20 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.

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
+ COS = Corrected on-site

○ N/O = Not observed
⊗ MAJ = Major violation

○ N/A = Not applicable
⊗ OUT = Out of compliance

CLOSURE

SCORE 64

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

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		✗	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		⊗
27. Food separated and protected		⊗
28. Washing fruits and vegetables		⊗
29. Toxic substances properly identified, stored, use		⊗
FOOD STORAGE/DISPLAY/SERVICE		
30. Food storage; food storage containers identified		⊗
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		1
38. Adequate ventilation and lighting; designated area		1
39. Thermometers provided and accurate		⊗
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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54. PERMIT SUSPENSION**POINTS****0**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114409, 114405

Inspector Comments: Facility's current health permit is hereby suspended due to:

1. A score below 70
2. An active vermin infestation located in critical food handling/storage areas of this establishment.

Facility shall remain closed for 24-hours. A notice of closure sign has been posted at the front entrance of this facility.

Supervisory review is scheduled for Tuesday, 9/8/20 at 8:00 AM, located at Environmental Health Services (8575 Haven Ave, Rancho Cucamonga) with supervisor Michelle Aguilar. Prior to resuming operation all vermin/vermin evidence must be eliminated from the facility and all affected areas shall be thoroughly cleaned and sanitized. Once compliance is achieved facility must request an inspection and compliance will be determined by an Environmental Health Specialist with this department. When ready for re-inspection please contact this department at (800)442-2283.

Violation Description: If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114409, 114405)

5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY**⚠ MAJOR ⚠****POINTS****4**

Compliance date not specified
Complied on 9/4/2020
Violation Reference -

Inspector Comments: Observed cook wipe hands on apron and then continue to work with food without washing his hands.

Employees are required to wash their hands: before beginning work; before handling food/equipment/utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready-to-eat foods, after touching body parts; after using toilet room; or any time when contamination may occur.

Corrected on site: Food worker instructed to stop and wash his hands.

Violation Description: Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Gloves shall be worn if an employee has cuts, wounds, fake nails, nail polish, and/or rashes. Gloves are to be used for no more than one task. Employees are not to wrap or package leftover food using bare hands or unclean utensils. Hand sanitizers may be used after proper hand washing. Employees handling food must have fingernails that are trimmed, cleanable, and smooth. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))

More Information: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/EHSDocuments/HandwashingDoneRight.pdf>



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7. PROPER HOT AND COLD HOLDING TEMPERATURES

⚠ MAJOR ⚠

POINTS

4

Compliance date not specified
Complied on 9/4/2020
Violation Reference - HSC -
113996, 113998, 114037



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Inspector Comments: The following foods were observed out of temperature:

Refrigeration units at the cook's line:

- pooled eggs, 60 F, about 1 gallon, at cook's line
- roast beef, 44 F, about 2 lbs, at cook's line
- whipped butter, 64 F, 5 lbs
- hash browns, 57 F, 5 lbs
- polish sausage, 47 F, 3 lbs
- chorizo, 52 F, 10 lbs
- pork sausage, 56 F, 2 lbs

Walk-in cooler:

- 12 boxes of 15 dozen eggs, 59 F
- breaded onion rings, two large plastic containers, 55 F
- breaded zucchini, one large container, 54 F
- cooked bell peppers, 1 lb, 55 F
- sliced cheese, 55 F, 25 lbs
- clam chowder, 60-61 F, about 10 lbs
- shredded cheese, 55 F, about 2 lbs
- tuna, 56 F, about 2 lbs
- ranch dressing, 56, 55 lbs
- raw bacon, 51 F, 25 lbs
- raw beef steaks, 51 F, 20 lbs
- sliced tomatoes, in walk-in cooler overnight, 56- 57 F, 34 lbs
- pastrami, 56 F, 35 lbs
- raw pork chops, 49 F, 5 lbs
- Roast beef, 54-55 F, 5 lbs
- raw chicken, 60 F, 10 lbs
- hamburger, 50 F, 20 lbs
- cooked rice, 58 F, 1 lb
- polish sausage, 54 F, 3 lbs
- salsa, 57 F, 0.5 lb
- marinated raw chicken, 56-63 F, 105 lbs
- turkey breast, 55 F, 20 lbs
- ham, 56 F, 28 lbs
- tacos, 68 F, #10
- salsa, 57 F, 1.5 gallons
- ham, 57 F, 90 lbs
- milk, 58 F, 6 gallons
- buttermilk, 56 F, 3.5 gallons
- whipped cream, 59 F, 4-15 oz cans
- orange juice, individual bottles, 49-53 F, #30 - one pint each
- yogurt, 55 F, 9 lbs
- cottage cheese, 46 F, 10 lbs
- feta cheese, 55 F, 16 lbs
- sour cream, 55 F, 50 lbs
- half and half, 62 F, 50 individual containers
- tomato paste, 56 F, 3 lbs
- pooled eggs, 58 F, 2 gallons
- chile verde pork meat, 59 F, 1 lb
- scallops, 48-52 F, 30 lbs
- egg white, 55-57 F, 20 lbs
- monterey jack cheese, 62 F, 5 lbs
- cooked beans, 58 F, 20 lbs
- hash browns, 49 F, 240 lbs
- chicken broth with chicken, 66 F, 2 gallons
- turkey, 60 F, 3 lbs
- meatball soup, 61 F, 5 lbs
- sliced ham, 59 F, 4 lbs

Maintain all potentially hazardous foods in cold holding at 41F or below.

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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**9. PROPER COOLING METHODS****MAJOR****POINTS****4****Compliance date not specified**
Complied on 9/4/2020
Violation Reference - HSC -
114000**Inspector Comments:** Observed the following foods improperly cooled in the walk-in cooler:

- chile verde pork, 68 F, about 40 lbs; placed there the previous day.

Ensure potentially hazardous foods are cooled rapidly from 135°F to 70°F within two hours and then cooled from 70°F to 41°F or below for a total of six hours using approved cooling methods.

Approved cooling methods include:

1. Placing the food in shallow, heat-conductive pans.
2. Separating the food into smaller or thinner portions.
3. Using rapid cooling equipment such as chill blasters.
4. Adding ice as an ingredient.
5. Using ice paddles.
6. Placing containers in an ice bath, stirring food frequently.
7. In accordance with an approved HACCP Plan.

When placing food in the refrigerator to cool, containers should be loosely covered, or uncovered if protected from overhead contamination, to facilitate heat transfer from the surface of the food.

Corrected on site: The above food items were voluntarily discarded. See violation #52.

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**13. FOOD IN GOOD CONDITION, SAFE AND UNADULTERATED****MAJOR****POINTS****4****Compliance date not specified**
Complied on 9/4/2020
Violation Reference - HSC -
113967, 113976,**Inspector Comments:** Observed about 3 gallons of mayonnaise in a five gallon bucket in the walk-in cooler, without a lid. Condensation and dust from the overhead fans were dripping into the open container of mayonnaise.

Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health.

Corrected on site: The above food item was discarded. See violation #52.

Violation Description: All food shall be manufactured, produces, prepared, compounded, packed, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. (113967, 113976, 113980, 113988, 113990, 114035, 114254(c), 114254.3)**More Information:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TransFatFlyer22012.pdf>**23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS****MAJOR****POINTS****4****Compliance date not specified**
Not In Compliance
Violation Reference - HSC -
114259.1, 114259.4, 11425**Inspector Comments:** Observed three live adult cockroaches and ants in the walk-in cooler on the base coving separating from the wall in the back part of the cooler.

A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food-contact surfaces, food packaging, utensils, food equipment, or adulteration of food. All affected areas must be cleaned and sanitized. All adulterated food must be discarded.

Violation Description: Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. (114259.1, 114259.4, 114259.5) Live animals are not allowed in a food facility unless, food employees with service animals may handle or care for their service animal if they wash their hands as required or persons who are licensed pursuant to Chapter 11.5 of Division 3 of the Business and Professions Code. (114259.4, 114259.5)



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1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS

2

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113947-113947.1

Inspector Comments: Upon interview, food workers unable to state the following:

- batch washing procedure for the 2-compartment sink
- minimum sanitizer level required for manual warewashing or for the automatic dishwasher
- temperatures and times for rapid cooling of potentially hazardous foods (see handout)
- cooking temperatures for single pieces of beef and eggs

The person in charge and all food employees shall have adequate knowledge of, and shall be properly trained in, food safety as it relates to their assigned duties.

Violation Description: All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)

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

8. TIME AS A PUBLIC HEALTH CONTROL; PROCEDURES & RECORDS

POINTS

2

Compliance date not specified
Complied on 9/4/2020
Violation Reference - HSC -
114000

Inspector Comments: Observed about 4 lbs of cooked hash browns, measuring 69 F, on two plastic trays on the counter at the cook's line, under no temperature control. The cook stated they had been placed there 25 minutes previously. The cook stated they placed the hash browns back on the grill to warm them up when they needed them. The facility was using time as a public health control.

Discontinue this practice. When time only, rather than time in conjunction with temperature, is used as the public health control, the following conditions must be met:

- (1) The food shall be marked or otherwise identified to indicate the time that is four hours past the point in time when the food is removed from temperature control.
- (2) The food shall be cooked and served, served if ready-to-eat, or discarded within four hours from the point in time when the food is removed from temperature control.
- (3) The food in unmarked containers or packages or marked to exceed a four-hour limit shall be discarded.
- (4) Written procedures shall be maintained in the food facility and made available to the enforcement agency upon request.

Violation Description: When time only, rather than time and temperature, is used as a public health control; food must be marked or otherwise identified as to what time the food was removed from temperature control. (114000) Food items shall not exceed the time marked. (114000)

14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED

POINTS

2

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113984(e), 114097, 114099

Inspector Comments: Observed cleaned blenders stored on an upper shelf near the automatic dishwasher with water accumulation on the bottom.

Ensure the equipment and utensils are allowed to adequately drain or air-dry before reuse.

Violation Description: All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114135, 114141)

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

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26. APPROVED THAWING METHODS USED, FROZEN FOOD

POINTS

1

Compliance date not specified
Complied on 9/4/2020
Violation Reference - HSC -
114018, 114020, 114020.1

Inspector Comments: Observed frozen shredded cooked beef in three plastic covered bins on the counter in the back kitchen, near the automatic dishwasher. Food worker stated the beef was thawing. Temperature measured 25 F.

Discontinue this practice. Ensure foods are thawed via the following methods: under refrigeration, completely submerged in cold (no higher than 70F) running water for less than 2 hours, in microwave, or during the cooking process.

Corrected on site: The above food items were placed back into the walk-in freezer.

Violation Description: Food shall be thawed under refrigeration; completely submerged under cold running water (less than 70F) of sufficient velocity to flush loose particles for less than 2 hours; in microwave oven; or during the cooking process. (114018, 114020, 114020.1)

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

27. FOOD SEPARATED AND PROTECTED

POINTS

1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113984 (a, b, c, d, f)

Inspector Comments: Observed multiple food items in the walk-in cooler and walk-in freezer uncovered, without lids.

Ensure food is stored, prepared, displayed or held so that it is protected from cross contamination (i.e. sneeze guards, lids, display cases, dispensers, labeled containers).

Violation Description: All food shall be separated and protected from contamination. (113984 (a, b, c, d, f), 113986, 114060, 114067(a, d, e, j), 114069(a, b), 114077, 114089.1 (c), 114143 (c)) All food shall be stored, prepared, displayed or held so that it is protected from contamination.

28. WASHING FRUITS AND VEGETABLES

POINTS

1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113992

Inspector Comments: Observed food worker washing vegetables at the 2-compartment sink.

Discontinue this practice. Ensure vegetables are washed at the prep sink. Ensure the prep sink is properly washed, rinsed and sanitized before washing vegetables.

Violation Description: Raw, whole produce shall be washed prior to preparation. (113992)

29. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS

1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114254, 114254.1

Inspector Comments: 1. Observed sealed containers of Ajax cleanser and boxes of oven cleaner stored in the dry food storage area, next to containers of food.

2. Observed a small can of oil and a tube of lubricant stored above food items near the automatic dishwasher.

Discontinue this practice. Ensure toxic chemicals are stored separately from food items and food preparation areas.

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.

30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS

1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114047, 114049, 114051

Inspector Comments: Observed unlabeled bottles of sauce and spices in the back kitchen, on a shelf above a prep table.

Provide labels for containers of food or ingredients that have been removed from original packages and/or are not easily recognizable.

Violation Description: Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving in an approved location to prevent possible contamination. (114047, 114049, 114051, 114053, 114055, 114067(h), 14069 (b))



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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 nonfood contact surfaces throughout the kitchen to have a heavy build-up of food debris including:

- the refrigeration units, on the bottom and shelving, doors and handles

Clean the equipment and maintain clean.

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 the walk-in cooler to be out of temperature. The external thermometer reading was 60 F. One internal thermometer read 40 F. However, multiple food items measured 54 F to 60 F. See violation #7. Corrected on site: All food items out of temperature were discarded. See violation #52. The service person arrived on site to repair the walk-in cooler.

2. Observed the reach-in short refrigeration unit at the cook's line to have a large amount of water on the bottom and to not be holding temperature. No external thermometer was noted. Pooled eggs measured 44 F, raw steaks measured 60 F. Corrected on site: The food was removed from this unit and discarded. A reinspection will be conducted to verify repair of this refrigeration unit.

3. Observed several pieces of equipment stored in the clean dish area with dried food debris, including the meat slicer, the zucchini slicer and the cheese shredder.

4. Observed build-up on ice deflector in ice machine.

5. Observed a utility drawer near the automatic dishwasher with soiled knives and utensils. Manager stated they are not used.

6. Observed plastic containers with chipped edges on a shelf above the dishwashing area.

7. Observed countertop noncommercial Sanyo refrigerator in use at the front counter, storing sealed drinks.

Maintain all equipment clean and in good repair. Remove unused or broken equipment and utensils from the facility. Ensure to use only commercial ANSI-approved equipment in the facility.

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)

39. THERMOMETERS PROVIDED AND ACCURATE

POINTS

1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114157, 114159

Inspector Comments: Observed multiple thermometers not functioning properly, including in the walk-in cooler and freezer.

Provide a working thermometer for each hot and cold holding unit of potentially hazardous foods.

Violation Description: An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)

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



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41. PLUMBING; PROPER BACKFLOW DEVICES**POINTS****1**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114171, 114189.1

Inspector Comments: 1. An insufficient air gap was observed in the following areas:

- between the ice machine and the walk-in cooler drain lines and the floor sink.
- between two soda fountains and the floor sink at the front service line.

Provide an approved air gap that is twice the diameter of the pipe and a minimum of one (1) inch.

2. No backflow prevention device was noted on the mop sink faucet.

The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes.

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)

45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN**POINTS****1**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114143 (d), 114266

Inspector Comments: 1. Observed the base coving separating from the wall in several places in the kitchen including:

- the walk-in cooler
- behind the ice machine

Repair the base coving. Approved base coving shall be provided in all areas, except customer service areas, and where food is stored in original unopened containers.

2. Observed heavy food debris and grease build-up under the equipment in the back kitchen and on the cook's line.

Clean the floors, especially under the tables and equipment.

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))



Public Health

Environmental Health Services

CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME GALAXY HAMBURGERS	DATE 9/4/2020
LOCATION 2150 S ARCHIBALD, ONTARIO, CA 91764	INSPECTOR Virginia McDonald

52. VC & D

POINTS**0**

Compliance date not specified

Not In Compliance

Violation Reference - HSC -
113980**Inspector Comments:** The following items were voluntarily condemned and discarded:

- chile verde pork, 68 F, about 40 lbs; placed there the previous day.
- pooled eggs, 60 F, about 1 gallon, at cook's line
- roast beef, 44 F, about 2 lbs, at cook's line
- whipped butter, 64 F, 5 lbs
- hash browns, 57 F, 5 lbs
- polish sausage, 47 F, 3 lbs
- chorizo, 52 F, 10 lbs
- pork sausage, 56 F, 2 lbs

Walk-in cooler:

- 12 boxes of 15 dozen eggs, 59 F
- breaded onion rings, two large plastic containers, 55 F
- breaded zucchini, one large container, 54 F
- cooked bell peppers, 1 lb, 55 F
- sliced cheese, 55 F, 25 lbs
- clam chowder, 60-61 F, about 10 lbs
- shredded cheese, 55 F, about 2 lbs
- tuna, 56 F, about 2 lbs
- ranch dressing, 56, 55 lbs
- raw bacon, 51 F, 25 lbs
- raw beef steaks, 51 F, 20 lbs
- sliced tomatoes, in walk-in cooler overnight, 56- 57 F, 34 lbs
- pastrami, 56 F, 35 lbs
- raw pork chops, 49 F, 5 lbs
- Roast beef, 54-55 F, 5 lbs
- raw chicken, 60 F, 10 lbs
- hamburger, 50 F, 20 lbs
- cooked rice, 58 F, 1 lb
- polish sausage, 54 F, 3 lbs
- salsa, 57 F, 0.5 lb
- marinated raw chicken, 56-63 F, 105 lbs
- turkey breast, 55 F, 20 lbs
- ham, 56 F, 28 lbs
- tacos, 68 F, #10
- salsa, 57 F, 1.5 gallons
- ham, 57 F, 90 lbs
- milk, 58 F, 6 gallons
- buttermilk, 56 F, 3.5 gallons
- whipped cream, 59 F, 4-15 oz cans
- orange juice, individual bottles, 49-53 F, #30 - one pint each
- yogurt, 55 F, 9 lbs
- cottage cheese, 46 F, 10 lbs
- feta cheese, 55 F, 16 lbs
- sour cream, 55 F, 50 lbs
- half and half, 62 F, 50 individual containers
- tomato paste, 56 F, 3 lbs
- pooled eggs, 58 F, 2 gallons
- chile verde pork meat, 59 F, 1 lb
- scallops, 48-52 F, 30 lbs
- egg white, 55-57 F, 20 lbs
- monterey jack cheese, 62 F, 5 lbs
- cooked beans, 58 F, 20 lbs
- hash browns, 49 F, 240 lbs
- chicken broth with chicken, 66 F, 2 gallons
- turkey, 60 F, 3 lbs
- meatball soup, 61 F, 5 lbs
- sliced ham, 59 F, 4 lbs
- mayonnaise, adulterated, about 3 gallons



Public Health

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CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME GALAXY HAMBURGERS	DATE 9/4/2020
LOCATION 2150 S ARCHIBALD, ONTARIO, CA 91764	INSPECTOR Virginia McDonald

Violation Description: Operator has voluntarily consented to the condemnation and destruction of food as said material being unfit for human consumption or otherwise in violation of California Health and Safety Code, Division 104, Part 5, Chapter 1 through 8, the disposition of which is provided for by Chapter 8, Article 3, Section 111895.

"I (We) hereby voluntarily agree to the condemnation and destruction of the following material(s) listed in violation number 52. By signing this Official Inspection Report (OIR), I (We) hereby release the County of San Bernardino and its agent from any and all liability."

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

A CLOSURE sign was posted at both entrances.

Do not obscure, relocate, or remove grade card. Failure to comply may result in a billable grade card reposting follow-up at a rate of \$245.00 per hour, with a minimum of 30 minutes.

The following forms were left with the management:

- Cooling hot food safely flyer
- Top 5 CDC Risk Factors
- Guidance for Reopening During COVID-19 Recovery, Resources for July 1 Order
- Guidance for Operating During COVID-19 Recovery, Food Facilities Readiness Survey

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: Dina Triantos
TITLE: Manager