

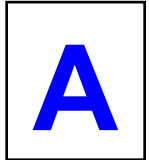


CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME THE GALLEY		DATE 6/7/2022	REINSPECTION 6/21/2022	PERMIT 4/30/2022
LOCATION 12218 APPLE VALLEY RD 105, APPLE VALLEY, CA 92308			INSPECTOR Kelly Eredia	
MAILING ADDRESS 12218 APPLE VALLEY RD STE 105, APPLE VALLEY CA 92308			IDENTIFIER: None	
TIME IN 4:50 PM	TIME OUT 5:30 PM	FACILITY ID FA0016063	RELATED ID PR0021366	PE 1620
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 13 - Permit Suspended / Facility Closed	

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 90

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

- 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 & ex		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/A 5. Hands clean and properly washed; gloves used pro		4	2
○ In	6. Adequate handwashing facilities supplied & accessi			⊘ 2
TIME AND TEMPERATURE RELATIONSHIPS				
○ In	N/O N/A 7. Proper hot and cold holding temperatures		4	⊘ 2
○ In	N/O ⊘ N/A 8. Time as a public health control; procedures & record		4	2
○ In	⊘ N/A 9. Proper cooling methods		4	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/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, displa			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			⊘ 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, u	1
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identify	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, use	1
35. Equipment/Utensils approved; installed; clean; good repair, c	⊘
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	1
42. Garbage and refuse properly disposed; facilities	1
43. Toilet facilities: properly constructed, supplied, c	1
44. Premises; personal/cleaning items; vermin-proof	1

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	1
46. No unapproved private homes/living or sleeping	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	⊘



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME THE GALLEY	DATE 6/7/2022
LOCATION 12218 APPLE VALLEY RD 105, APPLE VALLEY, CA 92308	INSPECTOR Kelly Eredia

54. PERMIT SUSPENSION

POINTS 0	Compliance date not specified Not In Compliance	Inspector Comments: Facility closed and permit suspended due to no hot water available throughout facility. Contact EHS for reinspection once hot water has been restored prior to opening and operating facility.
	Violation Reference - HSC - 114409, 114405	

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)

21. HOT AND COLD WATER AVAILABLE



POINTS 4	Compliance date not specified Not In Compliance	Inspector Comments: Observed maximum water temperature of 77.9F at all faucets throughout facility. Ensure constant supply of 120F water is available at all faucets throughout facility, with a minimum of 100F available for proper handwashing and warewashing. According to manager, hot water heater has been having maintenance issues for approximately two (2) days, with the igniter needing to be replaced. Manager stated hot water heater igniter is scheduled to be replaced the next day to properly repair water heater. Facility closed and permit suspended due to no hot water (see permit suspension comment).
	Violation Reference - HSC - 113953(c), 114099.2(b)	

Violation Description: An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b) 114101(a), 114189, 114192, 114192.1, 114195)

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS 2	Compliance date not specified Not In Compliance	Inspector Comments: Observed sanitizer bucket and other items stored in handwashing sink located at rear of facility. Maintain handwashing sink unobstructed at all times.
	Violation Reference - 113953.1	

Violation Description: Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (113953.2) Adequate facilities shall be provided for hand washing. (113953, 113953.1, 114067(f)). Handwashing sink is not separated from a warewashing sink by a 6 inch high metal splashguard or 24 inch separation. (113953) Handwashing sinks shall not be obstructed, inaccessible, used improperly or kept unclean. (113953.1)

7. PROPER HOT AND COLD HOLDING TEMPERATURES

POINTS 2	Compliance date not specified Not In Compliance	Inspector Comments: Observed raw cod fillets stored in reach-in-cooler drawers at approximately 46F. Reduce temperature of drawers and ensure all potentially hazardous foods are maintained at 41F or below at all times.
	Violation Reference - HSC - 113996, 113998, 114037	

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

More Information: <https://youtu.be/Rl6w5DIes7w>



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME THE GALLEY	DATE 6/7/2022
LOCATION 12218 APPLE VALLEY RD 105, APPLE VALLEY, CA 92308	INSPECTOR Kelly Eredia

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: Observed gaskets of reach-in-cooler drawers and in 2-door reach-in-cooler in disrepair. Repair/replace gaskets.
---------------------------	---	--

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 measuring scoops stored with dried seasoning residue. Dried food debris observed on exterior of tabletop blender and mixer. Clean equipment after use and prior to storage.
---------------------------	---	---

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)

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

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

Overall Inspection Comments

Facility closed and permit suspended due to no hot water available throughout facility.

"Notice of Closure" sign posted. Do not remove, relocate or obscure closure sign.

Contact EHS at 800-442-2283 for reinspection once hot water has been restored prior to opening and operating facility.

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



Public Health
Environmental Health Services

www.SBCounty.gov
www.SBCounty.gov/dph/dehs

CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME THE GALLEY	DATE 6/7/2022
LOCATION 12218 APPLE VALLEY RD 105, APPLE VALLEY, CA 92308	INSPECTOR Kelly Eredia

No Sig

NAME: No Sig
TITLE: