



**FOOD FACILITY INSPECTION REPORT**  
**Continuation Sheet**  
**GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT**  
247 North Villa Avenue, Willows, CA 95988  
Phone (530) 934-6102 FAX (530) 934-6103

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Name of Facility/ DBA: <u>BLACK BEAR DINER</u>	Inspection Date: <u>6/26/19</u>
Address: <u>PAGE 2</u>	
Owner/Permittee: <u>PAGE 2</u>	
Applicable Law <i>CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code</i>	

Comments:

\*\*CRITICAL VIOLATIONS\*\*

⑦ DISPOSED OF BY OPERATOR, IF ABOVE 50°F, OR RELOCATED TO ANOTHER FRIDGE.

⑭ ALL FOOD CONTACT SURFACES OF UTENSILS AND EQUIPMENT SHALL BE CLEAN & SANITIZED. OBSERVED KNIFE MAGNETS IN KITCHEN TO BE EXTREMELY FILTHY, WHERE KNIVES ARE STORED. ALSO MEASURED SANITIZER AT 10 PPM IN THE MECHANICAL DSHWASHER.

OTHER VIOLATIONS

⑮ CLEAN & SANITIZE THE FOLLOWING:

- 1) THE WAFFLE IRONS (COVERED IN FOOD DEBRIS)
- 2) THE EXTREMELY GREASY GREASE BAFFLES ABOVE COOKING EQUIPMENT IN THE KITCHEN.
- 3) INSIDE ALL KITCHEN APPLIANCES AS THEY ARE FILTHY & COVERED WITH FOOD.
- 4) UNDER & AROUND ALL COUNTERTOPS & APPLIANCES IN THE KITCHEN AREA. OBSERVED LARGE GREASE SPILLS, FOOD DEBRIS, TRASH ETC. IN THESE AREAS.

⑯ REPAIR/REPLACE THE FOLLOWING:

- 1) THE COLD DRAWERS HAVE FALLEN INTO DISREPAIR & DO NOT CLOSE PROPERLY.
- 2) REPAIR SHELVING IN THE LONG PANTRY ROOM, IT IS ALL BEAT UP WITH PAINT COMING OFF.
- 3) CONDENSOR/COMPRESSOR IN OUTSIDE FREEZER WALK-IN THAT IS CAUSING LARGE AMOUNT OF ICE BUILDUP

Received By:

Paul Reith

REHS:

Andrew Perry

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Comments:

OTHER VIOLATIONS (CONT.)

41) PROVIDE A BACKFLOW DEVICE ON THE FIXTURES USED TO SPRAY & MOP NEXT TO THE ICE MACHINE.

45) MAINTAIN, CLEAN ALL FLOORS, WALLS & CEILINGS IN THE FOLLOWING AREAS:

- 1) ALL THE WALLS ARE FILTHY & DUSTY IN THE KITCHEN & EVERYWHERE
- 2) ALL KITCHEN APPLIANCES AS THEY ARE COVERED IN FOOD & GREASE AND THE FLOORS IN THE BACK OF THE HOUSE.
- 3) REPAIR THE DOOR JAM & DOOR ON THE KITCHEN WALK-IN DOOR, IT IS FALLING APART.
- 4) ALL THE WALK-IN WALLS, FLOORS & CEILING, MUST BE CLEANED AND SANITIZED AS ALL WERE REALLY FILTHY.
- 5) THE CONCRETE FLOORING IN THE PANTRY AREA MUST BE RE-FINISHED & MADE NON-ABSORBANT, DURABLE, EASILY CLEANABLE.

NOTE: THE FACILITY IS IN VERY POOR SANITARY & STRUCTURAL CONDITIONS, MAINLY IN THE BACK OF THE FACILITY. A RE-INSPECTION SCHEDULE WILL BE MAINTAINED UNTIL CONDITIONS IMPROVE. RE-INSPECTIONS ARE SUBJECT TO FEES.

Received By:

*[Signature]*

REHS:

*[Signature]*