FOOD FACILITY INSPECTION REPORT GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

225 N. Tehama Street, Willows, CA 95988

Page 1 of

			Phone	(530)9.	34-6102	FAX (5	30) 934-6103				
Name of Facility/DBA: Black Bear Diner								Inspection Date:			
Address: 216 N. HUMBOLDT AVE								Reinspection Date (on or after):			
Owner/Permitee: PI).:	10 10 10 10 10 10 10 10 10 10 10 10 10 1	(Reinspections are subject to fees) Inspection Time: Permit Exp. Date:			
NORTHERN BEAR INC.								3130 pm			
Certified Food Handler:						Certificate Expiration Date:					
						(Certificate expires five years after it is issued)					
Service: Routine Inspection Reinspection Complaint Construction/Pre-opening Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code								Other:			
Appli	cable Law CALIFO	ORNIA RE	TAIL FOOD CODE ("CalCode), Beginning with	th section	i 113700, C	California	Health and Safety Code	See reverse side of sheet for sum	mary)		
				erved	7	Maj = Major violation Out = Items not in compliance COS = Corre				d On Sit	e
In	<u> </u>		Critical Risk Factors for Disease 1. Demonstration of knowledge			COS	24 Dansan in about	ge present and performs duties			COS
In	>		nmunicable disease restrictions			_		ness and hair restraints		-	
In	N/O	3. Dis	charge of eyes, nose, mouth				26. Approved thawi				
In	N/O 4. Eating, tasting, drinking, tobacco use						27. Food separated				
			nds clean & properly washed, glove use		-		28. Washing fruits a				
In N/O N/O			Handwashing facilities available Proper hot and cold food holding temps		V			s properly identified, stored a . Self service, 32. Labeled	-	-	
In N/A		8. Tim	Time as a public health control, records		1		33. Nonfood contact				
In,	N/A N/O		Proper cooling methods					cilities maintained, test strips			
In	N/A N/O	10. Proper cooking time and temps						sils, approved, clean good re	X	031135	
In In	N/A N/O	11. Reheating temperature for hot holding 12. Returned and reservice of food						ensils and linens, storage and use			
In	IVA (IVO	13. Food safe and unadulterated			-		37. Vending Machin38. Adequate ventila				
In)	N/A N/O	14. Food contact surfaces clean and sanitized						rovided and accurate			
In		15. Food from approved source					40. Wiping cloths pr	operly used and stored			
	N/A N/O	16. Shell stock tags, 17. Gulf Oyster regs						oper backflow prevention			
	N/A N/O N/A N/O	18. Compliance with HACCP plan 19. Advisory for raw/undercooked food						erly disposed; facilities maintained s supplied, properly constructed, clean			
	N/A	20. Health care/ School prohibited food						, vermin proof; personal items separate			
In-		21. Hot & cold water. Temp: 20 °F					45. Floors, walls and	d ceilings maintained and clean			
In		22. Wastewater properly disposed					46. No unapproved I	iving or sleeping quarters			
In		23. No rodents, insects, birds, animals						rmit & inspection report available			
					11		48. Plan Review Req	quired			
No PHF []											
°F					°F		Food	Locat	ion		_
49			table pans			1		2500			
73						-					
45	45 slicel tomatos		table pans								
26 Pies			Two door display case								
155 Vegetable Soup warmer											
Comments: Repeating MAJOR Violation											
THE Hold all potentially hazordons foods (PHF) at below 410F											
OF at above 135° F AT ALL TIMES. THE DRAWERS AND TABLE											
Repair or replace all faulty table top refridgeration upits.											
22	1	1.00				1 12	,	0	1	Charles	
	arres	P One	1) Surface area			-		1 , 1		we	
2 110 - 21 12/ 1											
Received By: Meldle ou REHS: The Manual REHS:											