

FOOD FACILITY INSPECTION REPORT

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: BLACK BEAR DINER		Inspection Date: 11/2/16	
Address: 246 N. HUMBOLDT AVE, WILLOWS		Reinspection Date (on or after): NEXT INSPECTION <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: NORTHERN BEAR INC	Phone No.:	Inspection Time: 2:30	Permit Exp. Date:
Certified Food Handler: DANIEL STRATFORD		Certificate Expiration Date: 8/12/20 <small>(Certificate expires five years after it is issued)</small>	
Service: <input type="checkbox"/> Routine Inspection <input checked="" type="checkbox"/> Reinspection <input type="checkbox"/> Complaint <input type="checkbox"/> Construction/Pre-opening <input type="checkbox"/> Other:			
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode"), Beginning with section 113700, California Health and Safety Code (See reverse side of sheet for summary)			

In = In compliance		N/A = Not Applicable		N/O = Not Observed		Maj = Major violation		Out = Items not in compliance		COS = Corrected On Site	
Critical Risk Factors for Disease						Maj	Out	COS			
In									24. Person in charge present and performs duties		
In									25. Personal cleanliness and hair restraints		
In		N/O							26. Approved thawing methods used		
In		N/O							27. Food separated and protected		X
In		N/O							28. Washing fruits and vegetables		
In									29. Toxic substances properly identified, stored and used		
In	N/A	N/O							30. Food storage, 31. Self service, 32. Labeled		
In		N/A							33. Nonfood contact surfaces clean		X
In	N/A	N/O							34. Warewashing facilities maintained, test strips		
In	N/A	N/O							35. Equipment, utensils, approved, clean good repair		X
In	N/A	N/O							36. Equipment, utensils and linens, storage and use		X
In	N/A	N/O							37. Vending Machines		
In									38. Adequate ventilation and lighting		
In	N/A	N/O							39. Thermometers provided and accurate		
In									40. Wiping cloths properly used and stored		
In	N/A	N/O							41. Plumbing, proper backflow prevention		
In	N/A	N/O							42. Garbage properly disposed; facilities maintained		
In	N/A	N/O							43. Toilet facilities supplied, properly constructed, clean		
In	N/A	N/O							44. Premises clean, vermin proof; personal items separate		X
In									45. Floors, walls and ceilings maintained and clean		
In									46. No unapproved living or sleeping quarters		
In									47. Signs posted; Permit & inspection report available		
In									48. Plan Review Required		

No PHF []					
°F	Food	Location	°F	Food	Location
41	TURKEY	COLD DRAWER/ KITCHEN			
39	HAMBURGER	BOTTOM COLD HOLDING CABINET			
145	HOLLANDAISE	ADD S. TABLE			
155	MASHED POTATOES	AFTER SHAM HOT HOLDING CABINET			

Comments:
~~CRITICAL VIOLATIONS~~ CORRECTED FROM THE LAST ~~INSPECTION~~
REMAINING VIOLATION TO BE CORRECTED
 (27) ALL FOOD MUST BE SEPERATED AND PROTECTED FROM CROSS CONTAMINATION AT ALL TIMES. OBSERVED CONDENSATE IN THE WALK-IN DRIPPING FROM CEILING ONTO FLOOR BELOW.
 (33) CLEAN & SANITIZE ALL SHELVING & NON-FOOD CONTACT SURFACES AROUND THE KITCHEN. ALL WERE FILTHY & COVERED

Received By: *[Signature]* REHS: *[Signature]*

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Continuation Sheet

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Name of Facility/ DBA: <u>Black Bear Diner</u>	Inspection Date: <u>11/2/16</u>
Address: <u>PAGE 2</u>	
Owner/Permitee: <u>PAGE 2</u>	
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Comments: REMAINING VIOLATIONS (CONT)

33 WITH FOOD DEBRIS.

35 REPAIR BREAD/BISQUIT WARMER APPLIANCE.

35 REPLACE NON-COMMERCIAL FREEZER ON THE COOKS LINE WITH A COMMERCIAL GRADE, N.S.F. APPROVED APPLIANCE.

36 USE ONLY SCOOPS WITH HANDLES THAT ARE DURABLE, NON-ABSORBANT & EASILY CLEANABLE AND DO NOT STORE INSIDE FOOD BINS. OBSERVED BOWLS INSIDE TUNA SALAD.

45 CLEAN & SANITIZE ALL THE WALLS/FLOORS & CEILINGS IN MOST AREA, INCLUDING INSIDE WALK-INS, WERE PRETTY GRIMY/FILTHY.

NOTE: MANAGER NOTED KITCHEN REMODEL SCHEDULED FOR FEBRUARY '17.

Received By: <u>[Signature]</u>	REHS: <u>ANDREW PETYO</u>
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