

FOOD FACILITY INSPECTION REPORT
GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

247 North Villa Avenue, Willows, CA 95988
 Phone (530) 934-6102 FAX (530) 934-6103

Page 1 of 3

Name of Facility/ DBA: <u>BLACK BEAR DINER</u>		Inspection Date: <u>9/21/17</u>	
Address: <u>246 N. HUMBOLDT AVE, WILLOWS</u>		Reinspection Date (on or after): <u>NEXT INSPECTION</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>NORTHERN BEAR INC.</u>	Phone No.:	Inspection Time: <u>11:00</u>	Permit Exp. Date:
Certified Food Handler: <u>DANIEL STRATFORD</u>		Certificate Expiration Date: <u>8/12/20</u> <small>(Certificate expires five years after it is issued)</small>	
Service: <input checked="" type="checkbox"/> Routine Inspection <input type="checkbox"/> Reinspection <input type="checkbox"/> Complaint <input type="checkbox"/> Construction/Pre-opening <input type="checkbox"/> Other:			
Applicable Law <u>CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code</u> (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			1.	Demonstration of knowledge								24.	Person in charge present and performs duties							
In			2.	Communicable disease restrictions								25.	Personal cleanliness and hair restraints							
In		N/O	3.	Discharge of eyes, nose, mouth								26.	Approved thawing methods used		X					
In		N/O	4.	Eating, tasting, drinking, tobacco use								27.	Food separated and protected		X					
In		N/O	5.	Hands clean & properly washed, glove use								28.	Washing fruits and vegetables							
In			6.	Handwashing facilities available								29.	Toxic substances properly identified, stored and used							
In	N/A	N/O	7.	Proper hot and cold food holding temps					X			30.	Food storage, 31. Self service, 32. Labeled							
In	N/A		8.	Time as a public health control, records								33.	Nonfood contact surfaces clean		X					
In	N/A	N/O	9.	Proper cooling methods								34.	Warewashing facilities maintained, test strips							
In	N/A	N/O	10.	Proper cooking time and temps								35.	Equipment, utensils, approved, clean good repair		X					
In	N/A	N/O	11.	Reheating temperature for hot holding								36.	Equipment, utensils and linens, storage and use		X					
In	N/A	N/O	12.	Returned and reserve of food								37.	Vending Machines							
In			13.	Food safe and unadulterated								38.	Adequate ventilation and lighting							
In	N/A	N/O	14.	Food contact surfaces clean and sanitized					X			39.	Thermometers provided and accurate							
In			15.	Food from approved source								40.	Wiping cloths properly used and stored							
In	N/A	N/O	16.	Shell stock tags, 17. Gulf Oyster regs								41.	Plumbing, proper backflow prevention		X					
In	N/A	N/O	18.	Compliance with HACCP plan								42.	Garbage properly disposed; facilities maintained							
In	N/A	N/O	19.	Advisory for raw/undercooked food								43.	Toilet facilities supplied, properly constructed, clean							
In	N/A		20.	Health care/ School prohibited food								44.	Premises clean, vermin proof; personal items separate							
In			21.	Hot & cold water. Temp: <u>41</u> °F					X			45.	Floors, walls and ceilings maintained and clean		X					
In			22.	Wastewater properly disposed								46.	No unapproved living or sleeping quarters							
In			23.	No rodents, insects, birds, animals					X			47.	Signs posted; Permit & inspection report available							
												48.	Plan Review Required							

No PHF []					
°F	Food	Location	°F	Food	Location
40	POOLED EGGS	ATOP COUNTER ICE BATH	40	RAW HAMBURGER	COLD DRAWER
136	CUT POTATOES	ATOP STOVE	39	POTATO SALAD	COOKS WALK-IN
135	COUNTRY GRAVY	ATOP STREAM TABLE	39	SALSA	INSIDE CONTINENTAL FRIDGE
101	TRI-TIP	ALTD-SHAAM WARMER	40	MILK	DISHROOM WALK-IN
40	POTATOES	UNDER KITCHEN PREP COOLER	146	CHICKEN TORTILLA SOUP	SOUP WARMER
45	HONEY DEW MELON	ATOP COOKS LINE	39	COCONUT CREAM PIE	PIE DISPLAY FRIDGE

**** VIOLATIONS ****

⑦ HOLD ALL POTENTIALLY HAZARDOUS FOOD AT/BELOW 41°F OR AT/ABOVE 135°F AT ALL TIMES. MEASURED THE FOLLOWING OUT OF TEMP:

1) TRI-TIP STEAK IN ALTD SHAAM @ 101°F ⇒ OPERATOR JUST PLACED STEAK IN CABINET. ALLOW TO HEAT 130°F →

Received By: [Signature] REHS: ANDREW TETAO

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Comments: VIOLATIONS (CONT.) **

2) Honey Dew Melon atop cooks line @ 45° F ⇒ NO OPERATOR MOVED MELON TO PREP COOLER

19) CLEAN AND SANITIZE ALL KNIFE HOLDERS/MAGNETS ETC. ALL WERE FILTHY.

21) MAINTAIN WARM WATER THAT IS AT LEAST 100°F AT THE BATHROOM SINKS. MENS SINK MEASURED 71°F

23) KEEP FACILITY FREE OF ALL PESTS, VERMIN, RODENTS ETC. OBSERVED A FEW FLIES IN THE KITCHEN AREA.

26) RAW POTENTIALLY HAZARDOUS FOODS SHALL BE THAWED USING ONE OF 4 METHODS. 1) UNDER COOL RUNNING WATER, 2) IN THE MICROWAVE, 3) PART OF A COOKING PROCESS, 4) UNDER REFRIGERATION. OBSERVED RAW COOKIE DOUGH THAWING IN BAKING ROOM.

29) KEEP ALL FOOD SEPERATED AND PROTECTED FROM CONTAMINATION. OBSERVED RAW MEAT LN WITH VEGIS IN COLD DRAWER & STORING FOOD UNDER DRIPPING CONDENSORS IN BOTH WALK-INS.

33) CLEAN & SANITIZE ALL APPLIANCES, SHELVING ETC AROUND THE KITCHEN. ALL WAS OBSERVED FILTHY & COVERED W/ FOOD DEBRIS. THE SHELVING IN THE PANTRY NEEDS TO BE REPAIRED/RE-FINISHED.

35) ALL AC/FANS MUST BE SITUATED IN A WAY THAT DOES NOT CROSS CONTAMINATE FOOD BEING PREPARED. MOST AREAS WITH COOLING FANS WERE COVERED IN DUST/DEBRIS.

35) CLEAN/SANITIZE OR REPLACE WAFFLE IRONS. IRONS WERE CAKED WITH BATTER. BATTER WAS ALSO COVERING SHELVES, WAFFLE IRONS/FLOORS.

Received By: [Signature] REHS: Andrew Perry

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Comments: VIOLATIONS (CONT.)

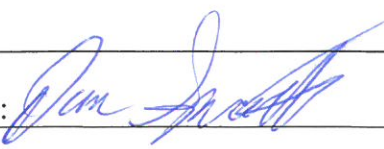
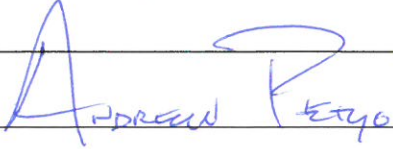
36 DO NOT STORE GREASE COVERED PAPER ON CUTTING BOARDS OR SURFACES USED TO PREP FOOD.

41 REPAIR LEAKY PLUMBING NEAR COLD DRAWERS IN THE KITCHEN

41 INSTALL A VACUUM BREAKER ON MOP SINK FIXTURES.

45 CLEAN/SANITIZE ALL WALLS & FLOORING AROUND THE KITCHEN AREAS, ESPECIALLY BEHIND AND UNDER APPLIANCES. THE WALLS & FLOORING & APPLIANCES WERE VERY FILTHY & COVERED WITH FOOD DEBRIS.

45 CLEAN/DE-GREASE ALL WALLS IN THE KITCHEN. ALL WERE DUSTY & FILTHY.

Received By: 	REHS: 
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