

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

Name of Facility/ DBA: BLACK BEAR DINER	Inspection Date: 8/9/18
Address: PAGE 2	
Owner/Permittee: PAGE 2	
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code	

Comments: **** CRITICAL VIOLATIONS (CONT) ****

- (7) HAM @ 46°F ⇒ OPERATOR ADJUSTED TEMP OF COLD DRAWER**
- RAW HAMBURGER @ 43°F ⇒ " " " " "**
- MELON @ 56°F ⇒ OPERATOR DISPOSED OF APPROX 1/2 lb**
- CORN MEDLEY @ 125°F ⇒ " " " " 2 pts.**
- TRI-TIP ROAST @ 117°F ⇒ " " " " 5 lbs.**
- REFRIED BEANS @ 94°F ⇒ " " " " 1 pt.**

OTHER VIOLATIONS

(4) ALL DRINKING CUPS IN FOOD PREP AREAS SHALL BE COVERED WITH A LID TO PREVENT CROSS CONTAMINATION. OBSERVED ONE WATER GLASS WITHOUT LID.

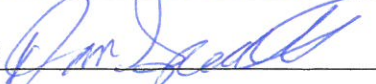
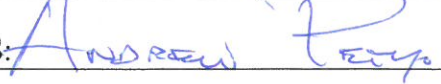
- (35) REPAIR/REPLACE THE FOLLOWING:**
- 1) BROKEN LATCH/MAGNET ON COLD DRAWER**
 - 2) EXPOSED CEMENT FLOORING, IN BACK PANTRY ROOMS**
 - 3) RE-FINISH SHELVING IN BACK PANTRY ROOM.**

(35) DEEP CLEAN & SANITIZE IN & AROUND ALL APPLIANCES IN THE KITCHEN AREA. ALL ARE EXTREMELY FILTHY

(35) CLEAN & SANITIZE KNIFE MAGNETS, THEY ARE ALL REALLY FILTHY.

(40) ALL WIPING RAGS, WHEN NOT IN USE, MUST BE STORED IN A BUCKET OF SANITIZER. OBSERVED MANY RAGS IN KITCHEN NOT IN BUCKETS.

(41) STORE ALL PERSONAL ITEMS (CELL PHONES, PURSES, WALLET) IN A DESIGNATED EMPLOYEE AREA & NOT ON TABLES IN THE FOOD PREP AREAS.

Received By: 	REHS: 
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OTHER VIOLATIONS (CONT.)

45 DEEP CLEAN & SANITIZE ALL KITCHEN WALLS, CEILING, SHELVING ETC. THESE AREAS WERE EXTREMELY FILTHY AND FACILITY MUST GET BETTER AT KEEPING THEM CLEAN.

45 REPAIR/REPLACE THE FOLLOWING:

- 1) F.R.P. SEAM INSIDE THE FRONT WALK-IN (MISSING)
- 2) PAINT OR RE-SEAL FLOORING (CONCRETE) AND SEAL COUING TO WALLS IN PANTRY ROOMS.

45 CLEAN/SANITIZE UNDER/AROUND THE MECHANICAL DISHWASHER, IT IS FILTHY UNDERNEATH.

45 REPAIR THE COUING THAT HAS COME OFF THE WALL AT THE SERVING STATION.

Received By:

[Signature]

REHS:

[Signature]