

**FOOD FACILITY INSPECTION REPORT**  
**GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT**

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

Name of Facility/ DBA: <b>BLACK BEAR DINER</b>		Inspection Date: <b>8/27/15</b>	
Address: <b>246 N. HUMBOLDT</b>		Reinspection Date (on or after): <b>NEXT INSPECTION</b> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <b>NORTHER BEAR INC.</b>	Phone No.:	Inspection Time: <b>3:00</b>	Permit Exp. Date:
Certified Food Handler: <b>DANIAL SPRATFORD</b>		Certificate Expiration Date: <b>8/12/2020</b> <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 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				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		3.	Discharge of eyes, nose, mouth				26.	Approved thawing methods used				
In		4.	Eating, tasting, drinking, tobacco use				27.	Food separated and protected				
In		5.	Hands clean & properly washed, glove use	X	X		28.	Washing fruits and vegetables				
In		6.	Handwashing facilities available				29.	Toxic substances properly identified, stored and used				
In	N/A	7.	Proper hot and cold food holding temps	X	X		30.	Food storage, 31. Self service, 32. Labeled	X			
In	N/A	8.	Time as a public health control, records				33.	Nonfood contact surfaces clean				
In	N/A	9.	Proper cooling methods				34.	Warewashing facilities maintained, test strips				
In	N/A	10.	Proper cooking time and temps				35.	Equipment, utensils, approved, clean good repair	X			
In	N/A	11.	Reheating temperature for hot holding				36.	Equipment, utensils and linens, storage and use	X			
In	N/A	12.	Returned and reservice of food				37.	Vending Machines				
In		13.	Food safe and unadulterated				38.	Adequate ventilation and lighting				
In	N/A	14.	Food contact surfaces clean and sanitized				39.	Thermometers provided and accurate				
In		15.	Food from approved source				40.	Wiping cloths properly used and stored	X			
In	N/A	16.	Shell stock tags, 17. Gulf Oyster regs				41.	Plumbing, proper backflow prevention	X			
In	N/A	18.	Compliance with HACCP plan				42.	Garbage properly disposed; facilities maintained	X			
In	N/A	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: <b>113</b> °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				47.	Signs posted; Permit & inspection report available				
							48.	Plan Review Required	X			

No PHF [ ]					
°F	Food	Location	°F	Food	Location
49	POOLED EGGS	ATOP SHALL PREP COOLER	40	CREAM PIES	PIE FRIDGE
46	GROUND BEEF	COLD DRAWER			
44	POTATO SALAD	COLD DRAWER			
132	TR-TIP	HOT CABINET			

Comments:

**~~\*\*\* CRITICAL VIOLATIONS \*\*\*~~**

⑤ ALL EMPLOYEES SHALL WASH THEIR HANDS AS OFTEN AS NECESSARY & AFTER HANDLING P.H.F.'S OR ANY TIME WHEN CONTAMINATION OCCURS. OBSERVED EMPLOYEE HANDLE RAW BEEF THEN HANDLE PLATES, BUNS, ETC. ALL UTENSILS/FOOD WERE REMOVED, SANITIZED OR DISPOSED OF.

⑦ HOLD ALL POTENTIALLY HAZARDOUS FOOD AT/BELOW 41°F

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

**OFFICIAL INSPECTION REPORT**

**Continuation Sheet**

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

7 OR AT/ABOVE 135°F AT ALL TIMES. MEASURED ALL FOODS IN SMALL KITCHEN PREP COOLER & WEST COLD DRAWERS OUT OF TEMP. ALL FOOD ≤ 49°F WAS MOVED TO WALK-IN ALL OTHER FOOD WAS DISPOSED OF. FOOD DISPOSED:

1) 2 lbs ROAST BEEF 2) 3 lbs HAM CUBES 3) 4 lbs PASTRAMI  
4) 4 lbs SAUSAGE 5) 1 lb LINK SAUSAGE 6) 2 lb CHORIZO  
7) 5 lb HAMBURGER 8) 2 G MILK 9) 20 2oz. Soup Cream CUPS  
10) 35 2 oz RANCH CUPS 11) 2.5 G RANCH 12) 2 G THOUSAND ISLANDS.

OTHER VIOLATIONS

21 HOT WATER AT FIXTURES FOR PREP SINK & 3-COMP SINK SHALL BE AT LEAST 120°F. P. SINK MEASURED 113°F

32 ALL DRIED GOODS, SPICES, ETC NOT IN ORIGINAL CONTAINERS SHALL BE LABELED OF CONTENTS.

35 CLEAN/SANITIZE/DEGREASE ALL APPLIANCES, SHELVING, COUNTERS ETC. IN THE KITCHEN AREA. KITCHEN AREA WAS VERY FILTHY & COVERED W/ FOOD DEBRIS/GREASE.

38 CLEAN/REPLACE WAFFLE IRON. IRONS WERE VERY FILTHY & COVERED IN OLD BATTER.

35 CLEAN/SANITIZE THE SODA NOZZLES ON A REGULAR BASIS.

36 DISCONTINUE USING & STORING BOWLS AS A SCOOPER. OBSERVED "SCOOPER BOWL" IN POTATO SALAD.

40 MAINTAIN WIPING CLOTH BUCKETS W/ THE PROPER AMOUNT OF SANITIZER. 200 PPM QUATS, 100 PPM CHLORINE

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

OTHER VIOLATIONS (CONT.):

(A1) PROVIDE PROPER BACKFLOW PREVENTION ON THE NEWLY INSTALLED MOP SINK.

(A2) MAINTAIN GREASE & GARBAGE BINS CLOSED AT ALL TIMES TO DISCOURAGE.

(A5) CLEAN/SANITIZE/DEGREASE ALL WALLS/FLOORS IN THE KITCHEN AREA. ALL WERE FILTHY & COVERED W/ FOOD.

(A5) RE-SEAL/CAULK TILE WALL BEHIND WAFFLE IRON. SEAMS ARE COMING OFF FROM TILE.

(A5) REPAIR TILE COVERING UNDER DISHWASHER & SEAL CONDUIT HOLE.

(A5) RE-FINISH BARE-WOOD ALONG WALL IN KITCHEN. SURFACE SHALL ~~BE~~ BE NON-ABSORBANT & EASILY CLEANABLE/DURABLE.

(A8) A PLAN REVIEW WILL BE REQUIRED FOR THE MOP SINK. APPLY AT G.C.E.H.

Received By:



REHS:

