



Food Program Official Inspection Report

Siskiyou County Community Development Department
 Environmental Health Division
 806 S. Main Street
 Yreka, California 96097
 phone: (530) 841-2100, fax: (530) 841-4076

Facility Name: Black Bear Diner	Permit # 100063
Address: 401 W Lake St Mt Shasta CA	
Permit Holder: Bear Tracks, Inc.	Permit To Operate: <input checked="" type="radio"/> Valid <input type="radio"/> Not Valid
Phone: 530-926-4669	E-mail: mt.shasta@blackbeardiner.com
Food Safety Certified Employee: Sherri Degraffenreid	Expiration Date: 03/2027

		MAJ	OUT	COS	
					The marked items represent Health Code violations and must be corrected as follows:
Protection Time/ Temp.	1		X	X	<p style="text-align: center;">ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>1) Observed all foods stored in the sandwich prep cooler stored at 47 F - 49 F. Hold all cold food at 41 F or colder. Cover with lids when not in use.</p> <p>1) Observed hot foods at 115 F in the hot holding table on the prep line. Hot foods were at temperature but the top portion of the food was out of temperature. Hold all hot food at 135 F or hotter. Cover with lids when not in use.</p>
	2				
	3		X		
	4				
	5		X	X	
	6				
	7				
Food Storage	8				<p>1) Observed shredded cheese at 61 F in the sandwich prep cooler at 61 F. Hold cheese at 45 F or colder. Voluntarily discarded.</p> <p>3) Observed food uncovered in the walk-in refrigerator and coolers. Keep all stored foods covered to prevent contamination.</p>
	9				
	10				
	11				
Uten./Equip.	12				<p>3) Observed trays of pastries unprotected from potential contaminants like the trash can stored next to them and other food waste in the ware washing area. Facility must utilize safe food storage practices to help protect the food from potential contaminants.</p>
	13		X		
	14		X		
	15		X		
Employee	16		X	X	<p>5) Observe moldy oranges stored in dried storage. Store all foods to ensure that it is pure and free of adulteration and spoilage. Voluntarily discarded.</p> <p>14) Observed collection buckets on the ground full of waste water discharge leaking from the dish washing machine. Maintain equipment in a serviceable condition. Replace or repair within 30 days.</p>
	17				
	18				
	19		X		
Water	20				<p>14) Observed table top grill leg with folded cardboard to stabilize. Maintain equipment in serviceable condition. Replace or repair within 30 days.</p>
	21				
Waste	22				<p>14) Observed stainless steel table with excessive buildup and rust stored next to the ware washing machine. Maintain equipment in a serviceable condition. Replace or repair within 30 days.</p>
	23				
Vermin	24				<p>14 and 2) Observed ice cream well no longer in use and with a cup being used to store ice cream scoopers.</p>
	25				
Facilities	26				<p>14) Observed doors to cabinetry beneath fountain machine taped close. Maintain equipment in serviceable condition and duct tape is not a cleanable surface. Remove duct tap and repair door within 30 days.</p> <p>15) Observed can opener with excessive buildup. Maintain equipment in a cleanly</p>
	27				
	28		X		
	29		X		
	30		X		
	31				
	32				
Misc.	33				
	34				
	35				
	36				

MAJ = Major violation	OUT = Out of compliance	COS = Corrected on-site
Received By (Print):	Received by (Signature):	Date:
REHS (Print):	REHS (Signature):	Phone:

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16) Observed a knife being stored below the electrical panels. Store all utensils in an approved location. Wash and rinse before use.

16) Observed clean wine glasses and other wares in contact with a non cleanable surface. Need to practice proper ware storage in order to prevent the contamination of clean wares.

19) Observed personal jacket on the refrigeration unit in the prep line and a apron stored on the handwashing sink. Store all personal items in a designated area. Store clean aprons in a designated area and store dirty aprons separate.

19) Observed employee drinks without lids on the food prep line area. Use a closed beverage container to prevent contamination with the food contact surfaces.

28) Observed door at the back of the building with a gap greater than 1/4 of an inch which will give access to vermin.

29) Observed build up of dirt, grease, grease, good and missing base boards throughout the entire facility. Deep clean flooring immediately.

29) Observed cracked and broken floor tiles and deteriorated paint in the dry food storage closet. Replace or repair within 60 days.

30) Observed metal netting used for concrete block covers in the mechanical room. The gaps in the metal netting is greater than 1/4 of an inch which will give access to vermin. Repair or replace within the next 60 days.

30) Observed exposed wood throughout the entire facility, near the hand washing station and in the cook prep line. Ensure services are cleanable, durable, non-absorbent, and smooth. Repair or replace within 30 days.

30) Observed ceiling tiles above ware washing area and food prep area beginning to cave downward. To ensure closure does not occur ceiling tiles need to be replaced or repair immediately.

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