



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 # 000112
Address: 1795 S Main Street, Yreka CA 96097	
Permit Holder: Tyler Carmichael	Permit To Operate: <input checked="" type="radio"/> Valid <input type="radio"/> Not Valid
Phone: 530-842-9324	E-mail: Yreka@blackbeardiner.com
Food Safety Certified Employee: Samantha Mowatt	Expiration Date: 03/2024

		MAJ	OUT	COS	The marked items represent Health Code violations and must be corrected as follows:
Protection Time/ Temp.	1 Food Temp.		X		<p style="text-align: center; margin: 0;">ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>1) Observed gravy in the warmer at 110 F, portioned meat 50-59 F, blue cheese at 72 F, Sliced cheese at 52 F, and cut tomatoes 64 F. Hold all cold foods at 41 F or colder, dairy at 45 F or colder and hold all hot good at 135 F or hotter. Voluntarily discarded.</p> <p>1) Observed hot foods 109 F - 120 F in the hot holding table on the prep line. Hot foods were at temperature but the top portion of the food were out of temperature. Hold all hot food at 135 F or hotter. Cover with lids when not in use.</p> <p>10) Observed the facility without internal thermometers in the prep line refrigerator units. Temperature measuring devices should be easily readable and available on-site. Obtain a refrigeration internal thermometer immediately.</p> <p>10) Observed facility without a temperature measuring device to measuring temperature of cooked or held cold and hot food. Ensure temperature measuring device is readily available and onsite. Obtain a temperature measuring device asap.</p> <p>11) Observed unlabeled chemical cleaning bottles in the additional prep area. Label all chemical when they are removed from their original container. Correct ASAP.</p> <p>13) Observed sanitization buckets throughout the facility contain 0 ppm sanitizer. Maintain sanitizer at 100 ppm Chlorine or 200 ppm Quat. Corrected on-site.</p> <p>13) Observed the dishwasher at 0 ppm for sanitizer. Maintain sanitizer at 50 ppm Chlorine. Utilize test strip to ensure that proper concentrations are within compliance. Corrected during inspection.</p> <p>14) Observed a bucket used to collect liquid discharging from the pipe underneath the mechanical ware-washer. Maintain equipment in good repair. Repair within 90 days.</p> <p>16) Observed excessive grease, dirt, and dust buildup in clean utensil shelving unit. Deep Clean utensil, cook wares, and shelving immediately.</p> <p>19) Observed employee radios and phones in the food preparation area. Keep employee items in a designated location in order to prevent contamination with the food contact surfaces. Correct immediately.</p>
	2 Prep./ Service				
	3 Storage/ Disp.				
	4 Frozen Food				
	5 Pure Food				
	6 Reused Food				
	7 Transportation				
Food Storage	8 Storage Fac.				
	9 Refrig. Units				
	10 Thermometer		X		
	11 Hazardous Mat.		X		
12 Spoils					
Uten./Equip.	13 Wash/ Sanitize		X	X	
	14 Equip. Condition		X		
	15 Utensil Condition				
16 Storage		X			
Employee	17 Handwashing				
	18 Employee Hygiene		X		
	19 Employee Habits		X		
	20 Food Cert./ Card				
Water	21 Water				
	22 Cross Con.				
Waste	23 Liquid Waste				
	24 Refuse				
Vermin	25 Rodents/ Insects				
	26 Animal/ Fowl				
Facilities	27 Ventilation				
	28 Doors				
	29 Floors		X		
	30 Walls - Ceilings		X		
	31 Toilet Fac.				
	32 Janitorial Fac.				
33 Lighting					
Misc.	34 Clothing - Linen				
	35 Signs				
	36 Misc.		X		

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): Samantha Mowatt	Received by (Signature): _____ Date: 10/18/2023
REHS (Print): Alexa Roche	REHS (Signature): _____ Phone: 530-841-2117

Facility Name: Black Bear Diner

The marked items represent Health Code violations and must be corrected as follows:

Received By (Print):
Samantha Mowatt

Received by (Signature):

Date:
10/18/2023

REHS (Print):
Alexa Roche

REHS (Signature):

Phone:
530-841-2117

Facility Name: Black Bear Diner

The marked items represent Health Code violations and must be corrected as follows:

- 19) Observed employee drinks without lids above the food prep line area. Use a closed beverage container to prevent contamination with the food contact surfaces. Correct immediately.
- 29) Observed buildup of dirt, grease, food, broken tiles, and missing base boards throughout the entire facility. Deep clean flooring immediately.
- 30) Observed on the walls food, dirt, flour, debris buildup in hard to reach areas throughout the entire facility. Deep clean walls immediately.

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