

FOOD FACILITY INSPECTION REPORT
GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

225 N. Tehama Street, Willows, CA 95988
 Phone (530) 934-6102 FAX (530) 934-6103

Name of Facility/ DBA: BLACK BEAR DINER		Inspection Date: 7/8/22	
Address: 246 N. HUMBOLDT AVE, WILLOWS		Reinspection Date (on or after): NEXT INSPECTION <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: NORTHERN BEAR INC.	Phone No.:	Inspection Time: 10:00	Permit Exp. Date:
Certified Food Handler: MGR JAY - EXPIRED -		Certificate Expiration Date: <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							X		24. Person in charge present and performs duties		
In									25. Personal cleanliness and hair restraints		
In	N/O								26. Approved thawing methods used		
In	N/O						X		27. Food separated and protected	X	
In	N/O								28. Washing fruits and vegetables		
In									29. Toxic substances properly identified, stored and used		
In	N/A	N/O					X		30. Food storage, 31. Self service (32. Labeled)	X	
In	N/A								33. Nonfood contact surfaces clean		
In	N/A	N/O							34. Warewashing facilities maintained, test strips		
In	N/A	N/O							35. Equipment, utensils, approved, clean good repair	X	
In	N/A	N/O							36. Equipment, utensils and linens, storage and use		
In	N/A	N/O							37. Vending Machines		
In									38. Adequate ventilation and lighting		
In	N/A	N/O				X	X		39. Thermometers provided and accurate		
In									40. Wiping cloths properly used and stored		
In	N/A	N/O							41. Plumbing, proper backflow prevention	X	
In	N/A	N/O							42. Garbage properly disposed; facilities maintained		
In	N/A	N/O							43. Toilet facilities supplied, properly constructed, clean	X	
In	N/A	N/O							44. Premises clean, vermin proof; personal items separate		
In									45. Floors, walls and ceilings maintained and clean	X	
In									46. No unapproved living or sleeping quarters		
In							X		47. Signs posted; Permit & inspection report available		
									48. Plan Review Required		

No PHF []					
°F	Food	Location	°F	Food	Location
41	POTATOES	ATOP SMALL PREP COOLER	141	SAUSAGE GRAVY	ATOP S. TABLE
46	HAM	COLD HOLDING DRAWER	39	BALON	WALK-IN FRIDGE
81	SAUSAGE & BACON	IN PAN ATOP COUNTER	41	MILK	FRONT DESERT FRIDGE
46	TUNA SALAD	ATOP COOK LINE FRIDGE	40	CREAM PIE	FRONT PIE FRIDGE

Comments: ~~CRITICAL VIOLATION~~

① ALL FOOD CONTACT SURFACES & UTENSILS MUST BE CLEANED AND SANITIZED PROPERLY. THE MECH. DISHWASHER WAS NOT PUTTING OUT ANY SANITIZER AND EMPLOYEE WAS WASHING DISHES AND RETURNING THEM TO SUPPLY.

OTHER VIOLATIONS

① OBTAIN THE CERTIFIED FOOD MANAGER CERT ASAP.

Received By: **LEFT ON DESK** REHS: **ANDREW PERRY**

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Comments: OTHER VIOLATIONS (CONT.)

- ① AS THE CURRENT ONE IS LONG EXPIRED. COMPLIANCE DATE ⇒ 9/8/22.
- ④ ALL EMPLOYED BEVERAGES IN THE KITCHEN AREA SHALL HAVE A LID TO PREVENT CROSS CONTAMINATION.
- ⑦ HOLD ALL POTENTIALLY HAZARDOUS FOOD AT/BELOW 41°F OR AT/ABOVE 135°F AT ALL TIMES. THE COLD DRAWERS AND TABLE PANS CONTINUE TO ~~NOT~~ NOT HOLD FOOD AT THE CORRECT TEMP (APPROX 45-46°F). THESE NEED TO BE REPAIRED OR REPLACED. FOOD THAT WAS CRITICALLY OUT OF TEMP (SAUSAGE + BALON) WAS DISPOSED OF BY THE OPERATOR.
- ⑩ KEEP THE FACILITY FREE OF ALL INSECTS, PESTS & VERMIN AT ALL TIMES. ~OBSERVED HALF A DOZEN FLIES IN KITCHEN & SURROUNDING AREA.
- ⑩ REPAIR THE LEAKY PLUMBING ON THE CONDENSOR/ EVAPORATOR IN THE PRODUCE WALK-IN. IT IS LEAKING ON THE LETTUCE BELOW.
- ⑩ ALL POWDERS OR BULK STORAGE BINS, SPICES, ETC. NEED TO BE LABELED OF CONTENTS.
- ⑩ DE-ICE THE OUTSIDE WALK-IN FREEZER.
- ⑩ REPAIR THE MISSING HANDLE ON THE REACH-IN FRIDGE BELOW THE SALAD STATION.
- ⑩ ELEVATE THE WASTE PLUMBING SO THERE IS A 1 INCH AIR GAP TO FLOOR DRAIN IN BACK ICE MACHINE

Received By: <u>LEFT ON DESK</u>	REHS: <u>Andrew Terry</u>
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Comments: OTHER VIOLATIONS (CONT.)

- (41) ROOM.
- (43) REPAIR THE HOT WATER SYSTEMS IN THE BATHROOM SO THAT THEY PROVIDE AT LEAST 100°F WATER FROM TAPS.
- (45) REPAIR THE FOLLOWING:
 - 1) THE ^{TILE} COUING UNDER THE 2-COMPARTMENT SINK
 - 2) ALL THE STAINLESS COUING AND STRIPPING NEEDS TO BE BETTER SECURED TO THE WALL.
 - 3) THE TILE COUING UNDER FRONT REGISTER.
- (45) CLEAN & SANITIZE THE LARGE AMOUNT OF FOOD DEBRIS AROUND & UNDERNEATH APPLIANCES IN KITCHEN AREAS.

Received By: <u>LEFT ON DESK</u>	REHS: <u>ANDREW PERCYO</u>
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