



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 # 000111
Address: 401 W. Lake St., Mount Shasta, CA, 96067	
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; margin-top: 0;">ROUTINE INSPECTION CONDUCTED THIS DATE.</p> <p>1) 2ND NOTICE. Observed numerous foods held on the prep line between 41-55 degrees F. Hold all cold food @ 41 degrees F or colder. Out of temp food voluntarily discarded during inspection.</p> <p>2) Observed missing time stamps on food that facility uses time as a control to manage food safety. Ensure that all staff practices proper time stamp labeling and usage. Correct asap.</p> <p>3) Observed food stored on the ground in standing water. Although this food was in secondary containment, all food must be stored at least 6" off the ground. Corrected during inspection.</p> <p>23,29) Observed waste water of unknown origin flooding the food storage area (as noted in previous violation). Facility may not operate with waste water flooding the kitchen. The current leak is isolated in the food area, but the amount of water is substantial and will have a direct affect on the operation of the kitchen. This must be repaired immediately to avoid facility closure. The food stored on racks in this area have been moved to an approved location temporarily.</p> <p>30) Observed the walls in the food storage noted above are damaged from this active water leak and are no longer in compliance with proper food storage finishes. Repair these walls, dry completely to avoid mold growth, and discontinue use of this area until re-inspected by this department. Do not perform any construction/demolition/remodel concurrently with food preparation, unless otherwise approved by this department.</p> <p>13,14) Observed dishwasher not dispensing sanitizer. Discontinue use until repaired. Wash, rinse, and sanitize all wares manually, utilizing 200 ppm Quat or 100 ppm Cl. Repair dishwasher asap.</p> <p>13) Observed facility utilizing a sanitizer that is not one of the 4 listed in the California Retail Food Code. Discontinue use, and return to utilizing Quat, so that our department may continue to properly test sanitizer solutions.</p> <p>29) Observed excessive buildup of dirt, food, grease throughout the facility. This is a repeat violation that is noted in almost every inspection. Maintain floors in a clean manner at all times to avoid reinspection fees. Clean asap.</p>
	2		X		
	3		X		
	4				
	5				
	6				
	7				
Food Storage	8				
	9				
	10				
	11				
Uten./Equip.	12				
	13		X		
	14		X		
	15				
Employee	16				
	17				
	18				
	19				
Water	20				
	21				
Waste	22				
	23		X		
Vermin	24				
	25				
Facilities	26				
	27				
	28				
	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): Sherri Degraffenreid Received by (Signature): _____ Date: 12/12/2023
REHS (Print): Rick Florendo REHS (Signature): _____ Phone: 530-841-2114

Facility Name: Black Bear Diner

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

29) Observed broken tiles and missing baseboard throughout the facility. Maintain floors in a smooth, durable, non-absorbent and easily cleanable condition. Repair within 90 days.

30) Observed damage to walls throughout the kitchen. Maintain walls in a smooth, durable, non-absorbent, and easily cleanable condition. The damage has resulted in water damage and possible mold growth. Repair within 90 days.

13) Observed sanitizer in sani-buckets at <50 ppm Cl. Maintain sanitizer at 100 ppm Cl at all times. Ensure that all working clothes utilized to wipe counters are stored in these buckets when not in use. Correct asap.

2) Observed drinking glass utilized as a scoop for bulk flour. Ensure all scoops have handles and are stored in a manner where the handle doesn't touch the food product. Correct asap.

14) Observed broken seal on refrigeration units. Facility is utilizing tape to hold the seal onto the equipment. Maintain equipment in good repair and serviceable manner. Repair within 90 days.

14) Observed excessive dust/dirt numerous pieces of equipment, including storage shelves, throughout the facility. Maintain all equipment in a serviceable and cleanly manner. Clean asap.

14) 2ND NOTICE. Observed preparation table, at the end of the ware-washing area, is damaged and rusted. The facility has been instructed to replace this table in previous inspections. Repair or replace within 90 days.

14) The racks located above the warewashing area utilized for ware storage is rusted as a result of the protective plastic coating chipping and breaking off. These racks are no longer serviceable. Replace within 90 days.

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