



# 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: <b>Black Bear Diner</b>	Permit # <b>000111</b>
Address: <b>401 W. Lake St., Mount Shasta, CA, 96067</b>	
Permit Holder: <b>Bear Tracks Inc.</b>	Permit To Operate: <input checked="" type="radio"/> Valid <input type="radio"/> Not Valid
Phone: <b>530-926-4669</b>	E-mail: <b>mt.shasta@blackbeardiner.com</b>
Food Safety Certified Employee: <b>Melissa Covert</b>	Expiration Date: <b>01/2029</b>

		MAJ	OUT	COS		
					The marked items represent Health Code violations and must be corrected as follows:	
Protection Time/Temp.	1	Food Temp.		X	X	<p style="text-align: center; margin: 0;"><b>ROUTINE INSPECTION CONDUCTED THIS DATE.</b></p> <p>1) 3RD NOTICE. Observed numerous foods held on the prep line between 41-70 degrees F. Observed Buttermilk sitting on counter in prep area @ 57 degrees F. Hold all cold food @ 41 degrees F or colder. Out of temp food voluntarily discarded during inspection. REINSPECTION FEE ASSESSED OR NON-COMPLIANCE.</p> <p>2) Observed the drain board of the 3-comp sink utilized in the preparation of biscuits. This drain board is for ware washing only. Prepare all food on an approved food preparation surface. Correct immediately.</p> <p>3) Observed bags of flour mix stored on the floor, under the ware washing sink next to the floor sink drain. Water from the drain was splashing on the bags and surrounding area as the sink was draining. Store all food at least 6" off the ground and only in approved food storage area. Corrected during inspection.</p> <p>3) Observed open bag of rice stored on the floor between refrigeration unit and wall located in the storage room. Store all food 6" off the ground, and ensure all open food is closed/covered to protect if from contamination. Correct immediately.</p> <p>3) Observed open containers of flour and other dry mixes stored under the drain board of the ware washing machine. Ensure that all open food is covered/closed to prevent potential contamination. Correct immediately.</p> <p>3) Observed uncovered food stored in refrigeration units. Cover all stored food to protect it from contamination. Correct immediately.</p> <p>9, 14) Observed paint finish on the ceiling of the walk in refrigeration units peeling away leaving an un-cleanable surface. Repair within 90 days.</p> <p>9,14) Observed the inside panel of reach in freezer missing and exposing the interior storage to the degrading foam insulation of the door. Repair/replace within 90 days.</p> <p>13) Observed excessive dirt, grease, and other build-up on the storage racks, handles of refrigeration units, doors of equipment, sides of equipment, and in other hard to reach places. Maintain all equipment in a cleanly and serviceable manner.</p> <p>13) Ice scoop and its storage container located on top of the ice machine is not clean. Clean and store in a manner that is going to prevent contamination. Correct asap.</p>
	2	Prep./ Service		X		
	3	Storage/ Disp.		X		
	4	Frozen Food				
	5	Pure Food				
	6	Reused Food				
	7	Transportation				
Food Storage	8	Storage Fac.				
	9	Refrig. Units		X		
	10	Thermometer				
	11	Hazardous Mat.				
Uten./Equip.	12	Spoils				
	13	Wash/ Sanitize		X		
	14	Equip. Condition		X		
Employee	15	Utensil Condition				
	16	Storage				
	17	Handwashing				
Water	18	Employee Hygiene				
	19	Employee Habits				
	20	Food Cert./ Card				
Waste	21	Water				
	22	Cross Con.				
Vermin	23	Liquid Waste				
	24	Refuse				
Facilities	25	Rodents/ Insects				
	26	Animal/ Fowl				
	27	Ventilation				
	28	Doors				
	29	Floors		X		
	30	Walls - Ceilings		X		
	31	Toilet Fac.				
Misc.	32	Janitorial Fac.				
	33	Lighting				
	34	Clothing - Linen				
	35	Signs				
	36	Misc.				

MAJ = Major violation    OUT = Out of compliance    COS = Corrected on-site	
Received By (Print): <b>Melissa Covert</b>	Received by (Signature): _____ Date: <b>06/20/2024</b>
REHS (Print): <b>Rick Florendo</b>	REHS (Signature): _____ Phone: <b>530-841-2114</b>

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

9,14) Observed all drawer refrigeration units on the cook prep line not functioning well enough to maintain proper food holding temperatures related to the food temperature violations noted above. Replace or repair units within 90 days. Discontinue use of these drawers for cold holding until replaced/repared.

9,14) Observed door(s) of deli prep refrigeration unit located on prep line not closing properly. It appears that one or more of the doors are damaged, preventing them from closing as designed. Repair/replace this unit within 90 days.

9,14) 2ND NOTICE. 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 30 days.

13) 2ND NOTICE. Observed sanitizer in sani-buckets with 0 ppm sanitizer. Maintain sanitizer at 100 ppm Cl or 200 ppm Quat, at all times. Ensure that all working clothes utilized to wipe counters are stored in these buckets when not in use. Utilize test strips to check sanitizer concentrations frequently. Corrected during inspection.

14) 3RD 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 30 days.  
REINSPECTION FEE ASSESSED FOR NON-COMPLIANCE.

14) 2ND NOTICE. The racks located above the ware washing area utilized for ware storage is rusted as a result of the protective plastic coating chipping and breaking off. Facility attempted to paint the racks to correct the previously noted violation. This paint is also been damaged exposing the metal, which is rusting. The paint is also very tacky, preventing the shelves from being easily cleanable. Grease and dirt is adhering to the finish. As previously noted, these racks are no longer serviceable. Replace within 30 days.

29) Observed excessive buildup of dirt, food, grease on the floors 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. REINSPECTION FEE ASSESSED FOR NON-COMPLIANCE.

29) Carpets throughout the facility are dirty and grease laden. Clean/repair carpets within 30 days.

30) Observed damage to walls in the food storage area. Maintain walls in a smooth, durable, non-absorbent, and easily cleanable condition. Repair within 30 days.

30) Observed the FRP on the walls located next to the convection oven is sagging from lack of adhesion to the wall. It also has a large hole in it. Maintain all walls in a smooth, durable, non-absorbent, easily cleanable condition, and also keep in good repair. Repair within 30 days.

30) Observed excessive grease on the ceiling surrounding the convection oven. Maintain in a cleanly manner at all times. Clean asap.

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