



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="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: 530-842-9324	E-mail: Yreka@blackbeardiner.com
Food Safety Certified Employee: Jessica Galarsa	Expiration Date: 06/2029

		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: 0;">ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>1) Observed cut tomatoes and deli meats at 54F at the deli-prep cooler in the middle of the chef's cook line. Hold cold foods at 41F or below. Voluntarily discarded.</p> <p>1) Observed cooked bacon, sliced ham and roast beef at 57F in the far left below-counter cooler in the chef's line. Ensure prepped food are rapidly cooled from 135F to 41F within 6 hours (from 135F to 70F within the first 2 hours, then to 41F within the next 4 hours). Foods were moved to freezer to be rapidly cooled.</p> <p>5) Observed rotten lemons stored in bulk at the prep area. Stored or served foods are to be pure and free of spoilage. Remove adulterated food immediately.</p> <p>13) Observed 3 sani-buckets in the front service area with improper disinfectant concentration. 2 sani-buckets had 0ppm QAC, and another had >200ppm chlorine. Approved food facility disinfectant concentration are to be maintained at 200ppm for QAC, and 100ppm for chlorine. Correct immediately.</p> <p>13) Observed dishwasher dispensing at 10ppm chlorine. Proper disinfectant for dishwasher measures chlorine at 50ppm. Discontinue use of dishwasher and utilized the 3 compartment sink to wash, rinse, and sanitize all wares.</p> <p>14) Observed dried food buildup on the meat slicer and on the legs of the planetary counter mixer. Ensure all parts of food contact equipment are cleaned and sanitized daily. Correct immediately. NOTICE.</p> <p>14) Observed the following broken equipment: missing kick boards to standup freezer broken handle to stand up freezer in back storage area. Maintain equipment in good repair. Repair or correct within 60 days. 2ND NOTICE.</p> <p>14) Observed damaged or missing filters on the exhaust hood system. Maintain equipment in good repair and fully operable. Repair or replace within 90 days.</p> <p>15) Observed build up of grease or finishes to the baking trays damaged. Maintain utensils in a manner to not impart deleterious materials to food and under normal use is safe, durable, corrosive resistant, and nonabsorbent. Clean and sanitize utensils immediately or replace within 60 days. 2ND NOTICE.</p>
	2				
	3				
	4				
	5		X		
	6				
	7				
Food Storage	8				
	9		X		
	10				
Uten./Equip.	11				
	12				
	13		X		
	14		X		
Employee	15		X		
	16				
	17				
	18				
Water	19				
	20				
Waste	21				
	22				
Vermin	23				
	24		X		
Facilities	25				
	26				
	27				
	28				
	29		X		
	30		X		
	31				
Misc.	32				
	33		X		
	34				
	35				
	36				

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site
Received By (Print): Jessica Galarsa Received by (Signature): _____ Date: 06/25/2024
REHS (Print): Chalyn Dewey REHS (Signature): _____ Phone: 530-841-2112

Facility Name: Black Bear Diner

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

14) Observed buildup of dust and grease on the hot food warmers' coils and electrical lines. This is a source of contamination. Maintain equipment in a clean manner and fully serviceable. Clean and sanitize immediately.

9, 30) Observed damages or holes on the walls in the walk-in refrigerator exposing raw wood. Food contact equipment and walls are to be maintained as to be nonporous, smooth, durable, and easily cleanable. Repair or correct within 90 days.

24) Observed food buildup and uncovered on the grill of the grease collection bin outside the facility. Cover or dispose of all waste properly to prevent harborage of insects. Correct immediately. 2ND NOTICE.

29, 30) Observed excessive build-up of food debris on the floors, and hard-to-reach places throughout the entire facility including walk-in refrigerators. Clean and sanitize all floors immediately. 2ND NOTICE.

29) Observed damaged tiles and grouts on the floors throughout the kitchen and warewashing area. Observed paint peeling on the floors in food storage area. Floors are to be maintained in a manner to be smooth, easily cleanable, durable, and nonabsorbent. Repair or correct within 90 days.

30) Observed paint chipping or peeling on the ceilings in the back area where the ice machine is stored. Ceilings in food prep area to be maintained to be smooth, easily cleanable, durable, and nonabsorbent. Repair or correct within 60 days. 2ND NOTICE

Received By (Print):
Jessica Galarsa

Received by (Signature):

Date:
06/25/2024

REHS (Print):
Chalyn Dewey

REHS (Signature):

Phone:
530-841-2112

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