



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 54F chorizo and cubed ham pouches and 62F cheese slices at the deli cooler below the heat warmer. Observed 60F ham and bacon pouches and 54F sliced tomatoes at the cooler between cooking equipment. Hold cold foods at 41F or below. Voluntarily discarded.</p> <p>1,9) Observed numerous cold foods at countertop deli cooler at 47F-49F. Observed this unit is not holding cold food to temperature; at 41F or below. Maintain equipment in good repair and fully operable. Correct immediately.</p> <p>3) Observed raw beef steak and chicken fried steak, raw salmon, and raw eggs stored next to or above bread, pie, and blueberries in the deli-prep cooler at cook's station and stand-up freezers in dry storage area. Store cooked/ready-to-eat foods above and/or on separate shelf from raw foods. Correct ASAP.</p> <p>3) Observed a box of food stored on the ground in the walk-in refrigerator at cook's area. Observed a deli-cooler cutting board stored on the ground in the back chemical storage area. Store all foods and equipment at least 6" of the floor.</p> <p>3, 30) Observed dust buildup on the ceiling and walls in the back storage area. Observed numerous food trays stored upright in this area. Store equipment face down or in a manner to prevent against contaminating clean wares.</p> <p>11) Observed an unmarked spray bottle stored in the cabinet below the soda beverage station. Ensure all bottles are marked or labeled with common name (ex bleach, water).</p> <p>13) Observed 0ppm quat in sani-buckets in the kitchen and front service area. Ensure sanitizer measures at 200ppm quat. Sanitizer in kitchen corrected on-site.</p> <p>14) 2ND NOTICE - Observed dried food and blood or liquid buildup on the meat slicer, walls, and ceiling at the food prep area. Ensure food prep areas and equipment are kept clean and free of food buildup. Wash, clean, and sanitize immediately.</p> <p>14) Observed a Household Use Only Cuisanart food processor at the food prep area. Utilize only ANSI certified and commercial equipment. Discontinue use, remove, and/or replace immediately. Provide manufacture spec sheet to department for pre-approval prior to purchase and installation.</p>
	2				
	3		X		
	4				
	5				
	6				
	7				
Food Storage	8				
	9		X		
	10				
	11		X		
Uten./Equip.	12				
	13		X		
	14		X		
Employee	15				
	16				
	17				
Water	18				
	19				
Waste	20				
	21				
Vermin	22				
	23				
Facilities	24				
	25				
	26				
	27				
	28				
	29		X		
Misc.	30		X		
	31				
	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: 12/17/2024
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 2 new equipment Avantco stand-up freezer and a juice machine installed without pre-approval from the department. Ensure all new (or new-used) equipment are pre-approved by department prior to purchase and installation. Submit manufacturer spec sheets of equipment immediately.

14) Observed the back entrance air-curtain switched off. Ensure air curtain is turn on at all times to prevent entrances of insects, dust, and/or other sources on external contaminants.

18) Observed an employee personal cell phone stored on the cutting board in cooks' area. Observed a cell phone and bluetooth speaker stored on utensil shelves in warewashing area. Ensure employees' belonging are stored in designated employee area, or on separate shelf from clean utensil or equipment.

30) 2ND NOTICE - Observed damages on the walls exposing raw wood in the walk-in refrigerator at cooks' area. Maintain walls to be nonporous, smooth, durable, and easily cleanable. Repair or correct within 90 days.

30) Observed numerous holes or damages to FRP in cooks' area and back food prep area. Observed FRP stripping from ceiling in walk-in cooler at warewashing area. Ensure walls and ceiling are finished to be easily cleanable, durable, smooth, and nonabsorbent. Repair or correct within 90 days.

29) 2ND NOTICE - Observed excessive build-up of food debris and grease on the floors, and hard-to-reach places throughout the facility, especially at cooks' area. Observed damaged tiles and grouts on the floors throughout the facility, especially cooks' area. Observed paint chipping on the floors in dry storage area. Floors are to be maintained clean and is finished as to be smooth, easily cleanable, durable, and nonabsorbent. Clean and sanitize all floors immediately. Repair or correct within 90 days. Facility has scheduled floors to be repaired in January 2025.

NOTE: A REINPSECTION FEE WILL BE ASSESSED FOR REPEAT NON-COMPLIANCE.

Page 2 of 2

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Jessica Galarsa

Received by (Signature):

Date:
12/17/2024

REHS (Print):
Chalyn Dewey

REHS (Signature):

Phone:
530-841-2112

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(This area is currently blank, intended for listing health code violations and their corrections.)

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