

**BUTTE COUNTY PUBLIC HEALTH DEPARTMENT  
DIVISION OF ENVIRONMENTAL HEALTH  
FOOD PROGRAM OFFICIAL INSPECTION REPORT**

<b>DBA/NAME</b> Black Bear Diner		<b>DATE</b> 11/18/09	
<b>ADDRESS</b> 5791 Clark Rd. Paradise, CA		<b>RECHECK DATE</b>	
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 3284	
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b> 24 hours	
<b>INVENTORY TYPE</b> 16F - 24	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b> 10 days	

See reverse side for the code sections and general requirements that correspond to each violation listed below

In = In Compliance    N/O = Not Observed    N/A = Not Applicable    OUT = Out of Compliance    COS = Corrected On-Site    MAJ = Major Violation

IN	N/O	N/A	DEMONSTRATION OF KNOWLEDGE	COS	MAJ	OUT	IN	N/O	N/A	PROTECTION FROM CONTAMINATION	COS	MAJ	OUT
			1. Demonstration of knowledge; food safety certification							12. Proper procedures followed for returned and reservice of food			
			Food Safety Certificate Exp Date 1/15/2013							13. Food in good condition, safe and unadulterated			
			<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							14. Food contact surfaces: clean and sanitized		√	√
			2. Communicable disease; reporting, restrictions & exclusions							<b>FOOD FROM APPROVED SOURCES</b>			
			3. No discharge from eyes, nose, and mouth							15. Food obtained from approved source			
			4. Proper eating, tasting, drinking or tobacco use							16. Shell stock with completed tags, in good condition, properly stored/displayed			
			5. Hands clean and properly washed; gloves used properly							17. Compliance with Gulf Oyster Regulations			
			6. Adequate handwashing facilities supplied & accessible			√				<b>SPECIAL PROCEDURES</b>			
			<b>TIME AND TEMPERATURE RELATIONSHIPS</b>							18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
			7. Proper hot and cold holding temperatures		√	√				19. Consumer advisory provided for raw or undercooked foods			
			8. Time as a public health control: Proper procedures & records							20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
			9. Proper cooling methods							<b>WATER &amp; WASTE WATER</b>			
			10. Proper cooking time & temperatures							21. Hot and cold water available Temp			
			11. Proper reheating procedures for hot holding							<b>LIQUID WASTE DISPOSAL</b>			
										22. Sewage and wastewater properly disposed			
										<b>VERMIN</b>			
										23. No rodents, insects, birds, or animals			
						OUT							OUT
			<b>SUPERVISION /PERSONAL CLEANLINESS</b>							38. Adequate ventilation and lighting; designated areas, use			
			24. Person in charge present and performs duties							39. Thermometers provided and accurate			√
			25. Personal cleanliness and hair restraints							40. Wiping cloths: properly used and stored			√
			<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							<b>PHYSICAL FACILITIES</b>			
			26. Approved thawing methods used, frozen food maintained frozen.							41. Plumbing: Plumbing in good repair, proper backflow devices			
			27. Food separated and protected							42. Garbage and refuse properly disposed; facilities maintained			
			28. Fruits and vegetables washed as required.							43. Toilet facilities: properly constructed, supplied, cleaned			
			29. Toxic substances properly identified, stored, used							44. Premises; personal/cleaning items; vermin-proofing			
			<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>							<b>PERMANENT FOOD FACILITIES</b>			
			30. Food properly stored; food storage containers identified							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			
			31. Consumer self-service facilities properly constructed and maintained							46. No unapproved private homes/ living or sleeping quarters			
			32. Food properly labeled & honestly presented							<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>			
			<b>EQUIPMENT/ UTENSILS/ LINENS</b>							47. Signs posted; last inspection report available			
			33. Nonfood contact surfaces clean and in good repair.			√				48. Plan review required for new or remodel construction			
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available							49. Permits Available			
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			√				50. Impoundment of unsanitary equipment or food			
			36. Equipment, utensils and linens: Properly stored and used			√				51. Permit Suspension			
			37. Vending machines							52. Other			

**OBSERVATIONS AND CORRECTIVE ACTIONS:**

Reinspection fees will be charged for all subsequent reinspections unless an acceptable corrective time schedule has been submitted and approved by this Department. If, for any reasons beyond your control, you cannot correct the indicted violations by the next scheduled time, call this office prior to the inspection day.

202 Mira Loma Drive  
Oroville, CA 95965  
(530) 538-7281 or (530) 891-2727  
FAX (530) 538-5339  
[www.buttecounty.net/publichealth/](http://www.buttecounty.net/publichealth/)

**R.E.H.S.**  
**RECEIVED BY:**  
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<b>DBA/NAME Black Bear Diner</b>	<b>DATE 11/18/09</b>
Food Safety Cert Name:	<b>Exp. Date:</b>
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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 6)** - Observed hand sink in back prep area to be blocked by miscellaneous items. Keep hand sink clear for proper hand washing.
  - Replace missing soap dispenser at hand sink by utensil wash area.
- 7)** - Observed tri-tip at 129°F in alto sham rather than at least 135°F as required.
- 7, 35)** Observed top portion of prep refrigerators (i.e. cook line, wait station) to be 46-51°F. Observed pie refrigerator to be 44°F. Adjust refrigerators so as to maintain at least 41°F.
- 14)** - Cutting gloves are reportedly washed with soap and water. Cutting gloves are utensils and must be washed, rinsed and sanitized.
  - Cutting boards are reportedly cleaned with soap and bleach. Do not mix chemicals (soap and sanitizer). Cutting boards must be washed (water and soap), rinsed, sanitized and air dried.
- 14, 40)** Observed wiping cloth used to clean knife at cook line. Provide a separate and designated container of sanitizer for wiping knives or wash, rinse and sanitize knives between uses.
- 33)** Clean underneath shelf above the steam table to remove buildup of food residues.
- 35)** - Observed ice machine drain line draining water onto floor instead of into floor sink. Adjust so that drain line drips into floor sink.
  - Clean prep refrigerators at cook line to remove accumulation of food residues.
- 36)** Observed tongs stored with handle in lettuce at front prep area. Tongs should be stored so as to prevent the handle from falling into food.
- 39)** Thermometer was not readily available at cook line. Provide. Note: a thermometer was available in the back prep area.
- 40)** Observed a few wiping cloths stored on cutting boards at cook line. Wiping cloths must be stored in container of sanitizer between each use.