

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

DBA/NAME Black Bear Diner		DATE 10-27-08	
ADDRESS 1586 E Hwy 99, Gridley		RECHECK DATE 21+ days	
OWNER/OPERATOR		SITE # 4019	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 1 day	
INVENTORY TYPE 16F- 24	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 21 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
x			1. Demonstration of knowledge; food safety certification				x			12. Proper procedures followed for returned and reservice of food			
			Food Safety Certificate Exp Date _12-7-10_				x			13. Food in good condition, safe and unadulterated			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							FOOD FROM APPROVED SOURCES						
x			2. Communicable disease; reporting, restrictions & exclusions				x			15. Food obtained from approved source			
x			3. No discharge from eyes, nose, and mouth						x	16. Shell stock with completed tags, in good condition, properly stored/displayed			
			4. Proper eating, tasting, drinking or tobacco use			x			x	17. Compliance with Gulf Oyster Regulations			
x			5. Hands clean and properly washed; gloves used properly						x				
x			6. Adequate handwashing facilities supplied & accessible				SPECIAL PROCEDURES						
TIME AND TEMPERATURE RELATIONSHIPS									x	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
			7. Proper hot and cold holding temperatures	x	x	x			x	19. Consumer advisory provided for raw or undercooked foods			
		x	8. Time as a public health control: Proper procedures & records						x	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
			9. Proper cooling methods	x		x	WATER & WASTE WATER						
			10. Proper cooking time & temperatures			x	x			21. Hot and cold water available			
x			11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL						
						x				22. Sewage and wastewater properly disposed			
SUPERVISION /PERSONAL CLEANLINESS							VERMIN						
							x			23. No rodents, insects, birds, or animals			
							OUT						
24. Person in charge present and performs duties							38. Adequate ventilation and lighting; designated areas, use						
25. Personal cleanliness and hair restraints							39. Thermometers provided and accurate						
GENERAL FOOD SAFETY REQUIREMENTS							PHYSICAL FACILITIES						
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						
FOOD STORAGE/ DISPLAY/ SERVICE							PERMANENT FOOD FACILITIES						
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							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
EQUIPMENT/ UTENSILS/ LINENS							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:

See second page.

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.

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Oroville, CA 95965
(530) 538-7281 or (530) 891-2727
FAX (530) 538-5339
www.buttecounty.net/publichealth/

R.E.H.S.

RECEIVED BY: mailed/ faxed

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 4- No lids observed on employee drink glasses.
- 7- Bags of frozen potatoes stored on lower shelf at cookline—moved into walk-in freezer during inspection. Provide additional freezer at cookline for storage of foods if needed.
- 7, 35- a) Containers of whole shell eggs, pooled eggs, potatoes, hash brown potatoes, etc (temperatures 59° - 80° F) observed in containers of water (melted ice) at cookline—foods discarded during inspection. Provide additional mechanical refrigeration for storage of such potentially hazardous foods—refrigerator shall maintain such foods at 41° F or less.
- b) Prep refrigerator on right side of cookline temperatures 52° - 60° F—repair/ replace refrigerator so as to maintain potentially hazardous foods at 41° F or less.
- 9- Whole cooked corned beef (+140° F) in pan on prep sink drainboard at beginning of inspection. Corned beef cut into sections and placed into walk-in cooler during inspection.
- 10, 39- Cooks did not have access to the digital probe thermometer at beginning of inspection. Cooks shall have digital probe thermometer(s) available at all times to check final temperature of cooked foods (ie: hamburgers, etc). Cooks observed not checking final temperatures of cooked foods (meats) during inspection.
- Note: Dial-type probe thermometer available at cookline during inspection.
- 14- Some dried food debris observed on slicer. Clean and then sanitize slicer immediately after use so that food debris does not dry onto slicer.
- 14, 40- Soiled cleaning rags observed in various locations—on prep counters, on cutting boards, lying on knives at cookline, being worn by food handlers, etc. Soak used cleaning rags in container of sanitizer in between uses.
- 26, 27- Packaged frozen meats (raw chicken, raw pork) observed thawing on prep sink drainboard near cardboard box of produce (garnish for plates) at beginning of inspection. Packaged meats placed into walk-in cooler to thaw during inspection.
- 29- Some tools (screw driver, etc) observed on shelf above prep sink. Spray bottles of chemicals observed in various cabinets at wait station—moved during inspection.
- 30- a) Some cardboard boxes of produce stored on floor in walk-in cooler.
- b) Provide lid for bulk container of croutons.
- c) Label ice buckets.
- 33- a) Remove cloth and cardboard liners on shelves above cookline.
- b) Provide solid sides/ ends on storage platforms in side storeroom. Sides of platform shall be smooth, easily cleanable, non-absorbent, durable and in good repair.
- 35- a) Replace ripped door seals on freezers at cookline.
- b) Replace domestic microwave ovens at cookline.
- c) Resecure loose oven door handle to oven at cookline.
- d) Replace ripped door seal on 2- door storage refrigerator near storeroom.
- e) Replace missing door seal on ice cream freezer at wait station near front counter.
- 36- Remove plastic glass in container of flour—provide additional handled scoop(s) for dispensing bulk food.
- 39- Replace missing thermometer in storage freezers. Replace missing thermometers in both prep refrigerators at cookline.
- 41- a) Remove duct tape on walk-in cooler condenser drain line—repair drain line as needed.
- b) Repair damaged/ leaking faucet at prep sink.
- c) Remove duct tape on pre-spray sink at dishwasher—repair as needed.
- 44- a) Employees' personal items (ie: cell phones, keys, etc) observed in various areas.
- b) Some flies observed in facility.
- 45- a) Seal up/ cap off hole in wall (plumbing drain pipe) below dishwasher drainboard—seal shall be impervious, durable and tight-fitting.
- b) Regrout floor, where grout has eroded out more than 1/8 inch in between floor tiles.
- c) Repair worn area of ceiling in corner above/ near dishwasher drainboard.
- d) Replace rubber backed rugs in wait station with easily cleanable, impervious rubber mats.