

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

<b>DBA/NAME</b> Black Bear Diner		<b>DATE</b> 8-19-09	
<b>ADDRESS</b> 1586 E Hwy 99, Gridley 95928		<b>RECHECK DATE</b>	
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 4019	
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>	
<b>INVENTORY TYPE</b> 16F- 24	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b> 21 days	

See reverse side for the California Retail Food 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. FSC Exp. Date: 12-7-10						x			12. Proper procedures followed for returned and reservice of food							
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>																			
x			2. Communicable disease; reporting, restrictions & exclusions									14. Food contact surfaces: clean and sanitized			x				
x			3. No discharge from eyes, nose, and mouth									<b>APPROVED SOURCE &amp; SPECIAL PROCEDURES</b>							
			4. Proper eating, tasting, drinking or tobacco use					x	x			15. Food obtained from approved source							
			5. Hands clean and properly washed; gloves used properly					x			x	16. Shell stock with completed tags, in good condition, properly stored/displayed							
x			6. Adequate handwashing facilities supplied & accessible								x	17. Compliance with Gulf Oyster Regulations							
<b>TIME &amp; TEMPERATURE RELATIONSHIPS</b>																			
			7. Proper hot and cold holding temperatures					x			x	18. Compliance with variance, specialized process, & HACCP Plan							
		x	8. Time as a public health control: Proper procedures & records								x	19. Consumer advisory provided for raw or undercooked foods							
			9. Proper cooling methods					x				<b>WATER &amp; WASTE WATER</b>							
			10. Proper cooking time & temperatures					x	x			21. Hot and cold water available							
x			11. Proper reheating procedures for hot holding						x			22. Sewage and wastewater properly disposed							
<b>VERMIN</b>																			
									x			23. No rodents, insects, birds, or animals							
								<b>OUT</b>								<b>OUT</b>			
<b>SUPERVISION /PERSONAL CLEANLINESS</b>																			
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											
25. Personal cleanliness and hair restraints								40. Wiping cloths: properly used and stored											
<b>GENERAL FOOD SAFETY REQUIREMENTS</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>																			
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>																			
33. Nonfood contact surfaces clean and in good repair.								47. Signs posted; last inspection report available											
34. Warewashing facilities: Adequate, maintained, properly used, test strips available								48. Plan review required for new or remodel construction											
35. Equipment/ Utensils Approved: installed properly, clean: good repair, capacity								49. Permits Available											
36. Equipment, utensils and linens: Properly stored and used								50. Impoundment of unsanitary equipment or food											
37. Vending machines								51. Permit Suspension											
								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.

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: mailed/ faxed**

Page 1 of 2

## OBSERVATIONS AND CORRECTIVE ACTIONS

- 4- No lid observed on employee's drink glass (on prep table).
- 5, 14, 40- Soiled cleaning rags observed on cutting boards at cookline. Cooks observed wiping hands, utensils, cutting boards with soiled cleaning rags. Cooks shall wash hands at hand washing sink when needed (ie: after handling raw meats, etc). Develop a written handwashing policy as to when food handlers are to wash hands.
- 7- Bags of French fries, hash browns observed on countertop at cook line. Some bags of potatoes in prep refrigerator 50-60° F at time of inspection. Do not leave potentially hazardous foods sitting out at ambient room temperature for extended periods of time.
- 7, 35-a) Right prep refrigerator at cookline air temperature 45° F in top area, sliced tomatoes (50° F) in top area of prep refrigerator—adjust/ repair refrigerator as needed to maintain potentially hazardous foods at 41° F or less.
- b) Left prep refrigerator at cookline air temperature 44° F in top area, sliced tomatoes (54° F) in top area of prep refrigerator—adjust/ repair refrigerator.
- c) Salad prep refrigerator (at wait station/ front counter area) air temperature 51° F at time of inspection.
- 9- Prechill sliced lunch meats in walk-in cooler before portioning and placing meats in plastic bags.
- 10- Cooks observed not checking final temperature of cooked foods (ie: hamburgers). Working digital probe thermometer not available at beginning of inspection (digital probe thermometers reportedly had been ordered)—digital probe thermometer located during inspection.
- 30- a) Replace broken lid on bulk food container in back prep area.
- b) Cardboard box of lemons observed on floor in storeroom.
- 33, 35- a) Clean shelves and major equipment, especially in hard to reach areas, of some food debris and residues.
- b) Replace worn, hard to clean shelves at bus tub storage area at front counter/ wait station.
- 34- a) No sanitizer detected in rinse cycle of dishwasher—sanitizer container/ bucket changed during inspection, sanitizer detected in rinse cycle of dishwasher by end of inspection. Use test papers to check sanitizer concentration in rinse cycle of dishwasher after changing out sanitizer container/ bucket.
- b) Obtain test papers for checking (quatarnary ammonia) sanitizer at utensil sink also used for cleaning rags.
- 35- a) Replace cut/ severely stained cutting boards at cookline so as to be easily cleanable and in good repair.
- b) Replace ripped/ separated door seals on small freezers (near cookline) also on walk-in freezer door.
- 36, 14- Used knife stored between prep refrigerators at cookline, spatula, knife observed stored on cloth towels at cookline.
- 45- Regrout floor, where grout has eroded out more than 1/8 inch in between floor tiles (ie: near ice machine).

Note: When microwave ovens at cookline fall into disrepair—replacement units shall be NSF approved commercial equipment.