



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 # 000111	
Address: 401 W. Lake St., Mount Shasta, CA, 96067					
Permit Holder: Bear Tracks Inc.				Permit To Operate: ☒ Valid ☐ Not Valid	
Phone: 530-926-4669		E-mail: mt.shasta@blackbeardiner.com			
Food Safety Certified Employee: Melissa Covert				Expiration Date: 01/2029	

		MAJ	OUT	COS	
Protection Time/ Temp.	1 Food Temp.				COMPLAINT INSPECTION CONDUCTED THIS DATE. Received a complaint stating that waste oil is improperly disposed and running on the ground towards the creek that runs behind the facility. This complaint was confirmed. 23) Observed excessive waste oil/grease running across the ground originating from an oil/grease recycling container that has been pushed into the grass behind the facility. Total amount is estimated to be about 10 gallons of cooking oil spilled on the ground and partially saturating the soil above the creek. This oil is required to be disposed inside the container and any spills cleaned up immediately after. Ensure that the recycled oil container is on the pavement at all times, and the area around the container is maintained in a cleanly manner. Correct all violations immediately. Facility has called the sanitation company to bring a new recycle container, and a location has been identified and approved for its storage. The container is to be stored and maintained on a concrete pad located next to the refuse enclosure. Employees will be cleaning the area, which includes removing contaminated soil and cleaning the outside of the current oil tank, today. A follow-up inspection will be conducted within 7 days to monitor compliance.
	2 Prep./ Service				
	3 Storage/ Disp.				
	4 Frozen Food				
	5 Pure Food				
	6 Reused Food				
	7 Transportation				
Food Storage	8 Storage Fac.				
	9 Refrig. Units				
	10 Thermometer				
	11 Hazardous Mat.				
Uten./Equip.	12 Spoils				
	13 Wash/ Sanitize				
	14 Equip. Condition				
	15 Utensil Condition				
Employee	16 Storage				
	17 Handwashing				
	18 Employee Hygiene				
	19 Employee Habits				
Water	20 Food Cert./ Card				
	21 Water				
Waste	22 Cross Con.				
	23 Liquid Waste		X		
Vermis	24 Refuse				
	25 Rodents/ Insects				
Facilities	26 Animal/ Fowl				
	27 Ventilation				
	28 Doors				
	29 Floors				
	30 Walls - Ceilings				
	31 Toilet Fac.				
	32 Janitorial Fac.				
Misc.	33 Lighting				
	34 Clothing - Linen				
	35 Signs				
	36 Misc.				

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): Sherri Degraffenreid	Received by (Signature): _____ Date: 04/03/2025
REHS (Print): Rick Florendo	REHS (Signature): _____ Phone: 530-841-2114

Facility Name: Black Bear Diner

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

Received By (Print): Sherri Degraffenreid	Received by (Signature):	Date: 04/03/2025
--	--------------------------	---------------------

REHS (Print): Rick Florendo	REHS (Signature):	Phone: 530-841-2114
--------------------------------	-------------------	------------------------

Facility Name: Black Bear Diner

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

Received By (Print): Sherri Degraffenreid	Received by (Signature):	Date: 04/03/2025
--	--------------------------	---------------------

REHS (Print): Rick Florendo	REHS (Signature):	Phone: 530-841-2114
--------------------------------	-------------------	------------------------

Facility Name: Black Bear Diner

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

Received By (Print): Sherri Degraffenreid	Received by (Signature):	Date: 04/03/2025
--	--------------------------	---------------------

REHS (Print): Rick Florendo	REHS (Signature):	Phone: 530-841-2114
--------------------------------	-------------------	------------------------