



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	Food Temp.		X	X	ROUTINE INSPECTION CONDUCTED THIS DATE 1) Observed 55F chorizo, 55F swiss cheese at top deli cooler below the heat warmer. Observed other cold foods at this location around 46F. Observed 46F chopped carrots, 46F mixed salad, 47F tartar sauce. Avoid stacking food above the containers fill line and/or utilize lids. Hold cold foods at 41F or below. Voluntarily discarded and correct ASAP.	
	2	Prep./ Service					
	3	Storage/ Disp.		X			
	4	Frozen Food					
	5	Pure Food					
	6	Reused Food					
	7	Transportation					
Food Storage	8	Storage Fac.				1) Observed numerous hot food in hot steam table with surface temp of 112F. After mixed, temp measured at 137F. Hold all parts of hot foods at 135F or above. 3) Observed boxes of diced potatoes stored directly on the ground in the walk-in refrigerator next to cook line. Store all foods at least 6" of the floor.	
	9	Refrig. Units					
	10	Thermometer					
	11	Hazardous Mat.					
Uten./Equip.	12	Spoils				13) Observed 10ppm chlorine in sani-bucket at the cook line. Proper chlorine sanitizer measures at 100ppm chlorine. Correct immediately and maintain, 14) <u>2nd Notice</u> - Observed dried food or meat juice/blood accumulating on the meat slicer at back food prep area. Ensure food contact surfaces of equipment are kept clean and free of buildup. Wash, clean, and sanitize according to manufacturer instruction ASAP and maintain. 14) Observed the condenser cover missing from the deli-cooler at the cook line. Observed grease and food accumulating on the condenser components. Ensure equipment is in good repair, fully serviceable, and clean. Repair and clean according to manufacturer instruction within 90 days and maintain.	
	13	Wash/ Sanitize		X			
	14	Equip. Condition		X			
	15	Utensil Condition					
Employee	16	Storage				14) <u>2nd Notice</u> - Observed a Household Use Only Cuisanart food processor at the food prep area. Utilize only ANSI certified and commercial equipment. Discontinue use and/or replace immediately. Provide manufacture spec sheet to department for pre-approval prior to purchase and installation. 24) Observed the lids to trash bin open and food debris and trash on the floor around bins. Observed birds eating food stored in trash bins. Ensure lids are closed and trash are disposed in a manner to prevent attraction or harborage of insects, rodents, etc., and or objectionable odor. Correct immediately and maintain.	
	17	Handwashing					
	18	Employee Hygiene					
	19	Employee Habits					
Water	20	Food Cert./ Card					
	21	Water					
Waste	22	Cross Con.					
	23	Liquid Waste					
Vermin	24	Refuse		X			
	25	Rodents/ Insects					
Facilities	26	Animal/ Fowl					
	27	Ventilation					
	28	Doors					
	29	Floors		X			
	30	Walls - Ceilings		X			
	31	Toilet Fac.					
	32	Janitorial Fac.					
Misc.	33	Lighting		X			
	34	Clothing - Linen					
	35	Signs					
	36	Misc.					
MAJ = Major violation		OUT = Out of compliance		COS = Corrected on-site			
Received By (Print):		Jessica Galarsa		Received by (Signature):		Date: 04/22/2025	
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:

29) Observed numerous baseboard missing a 3/8" cove at the juncture between the floor and wall at walk-in refrigerator. Observed baseboards damaged or missing at food storage area, including its walkway. Observed excessive food accumulating at these specified areas. All areas where food is stored and prepared should have at least a 4" baseboard that runs up the wall, and 3/8" coving at the juncture. Repair or correct within 90 days.

30) 2nd Notice- Observed numerous holes, large cracks to FRP in cook area food prep area and bakery prep area. Ensure walls are finished to be easily cleanable, durable, smooth, and nonabsorbent. Repair/correct within 60 days.

1st Notice- Observed unfinished raw walls below the bread storage shelves at the cook area. Ensure walls are finished according to compliance noted above. Repair/correct within 90 days and maintain.

29, 30) 2nd Notice- Observed excessive accumulation of food debris and grease on the floors, and hard-to-reach places throughout the facility, especially at cook line and walk-in refrigerator next to cook line. Observed paint chipping on the floors in dry storage area.

1st Notice: Observed dust buildup on the ceiling and vent above the 3-compartment sink.

Floors and walls are to be in good repair and clean at all time. Clean floors and walls w/in 3 days and maintain.

NOTE:

1) Facility is storing single-use utensils for catering operation at the detached tin shed. Shed is NOT rodent or dust proof. Facility is allowed to store utensils if it is protected from contaminants with manufactured protective covering or is covered. Food is not allowed to be stored at this location.

2) Future non-compliance to repeat violations will result in reinspection fees, an administrative hearing, and potential permit revocation.

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