



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		X	X	<p style="text-align: center; margin: 0;">ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>1) Observed portioned ham and sausage wraps at 52F at cooler at chef's line. Hold cold food at 41F or colder. Voluntarily discarded.</p> <p>1) Observed numerous foods at prep cooler and undercounter coolers at cooks line at 47F - 49F. Observed tartar and tomatoes at 49F at front service station. Hold cold food at 41F or colder. Avoid stacking food above the containers fill line and/or utilize lids. Correct ASAP.</p> <p>1) Observed gravy with surface temp of 118F and internal temp of 141F at host station. Observed gravy and steak with surface temp of 112F and internal temp of 136F at hot holder in the kitchen. Hold hot foods at 135F or hotter. Utilize lid and stir food as needed to maintain all parts of hot food in temp. Correct asap.</p> <p>3) Observed boxes of sliced bacon on the ground in the walk-in refrigerator at warewashing area. Although this food is in secondary containment, all food must be stored at least 6" off the ground. Correct asap.</p> <p>13) Observed 10ppm chlorine sanitizer dispensing at dishwasher. Proper chlorine sanitizer at dishwasher is 50ppm. Utilize the 3 compartment sink to manually sanitize wares with approved sanitizer solution (ie 100ppm chlorine or 200ppm quaternary ammonium chloride (QAC)). Utilize test strips. Repair dishwasher within 30 days.</p> <p>13) Observed 0ppm QAC at front station sanibucket. Maintain QAC disinfectant solution at 200ppm and utilize test strips. Corrected onsite.</p> <p>13) Observed dried milk buildup on the milkshake equipment. Maintain equipment in a cleanly manner at all times and is cleaned at least every 4hrs. Correct asap.</p> <p>14) 3rd Notice- Observed a "Household Use Only" Cuisanart food processor at the food prep area in the back room. Utilize only ANSI certified equipment. Discontinue use and/or replace immediately. Provide manufacture spec sheet to this department for pre-approval prior to purchase and installation. Email cdewey@co.siskiyou.ca.us. A reinspection fee is charged for non-compliance.</p> <p>24) 2nd Notice- Observed the lids to trash bin open and food and trash debris on the floor around bins. Ensure lids are closed and trash are disposed of in a cleanly manner. Correct immediately and maintain.</p>
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Food Storage	8				
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	10				
Uten./Equip.	11				
	12				
	13		X		
Employee	14		X		
	15				
	16				
Water	17				
	18				
Waste	19				
	20				
Vermin	21				
	22				
Facilities	23				
	24		X		
	25				
	26				
Misc.	27				
	28				
	29		X		
	30		X		
	31				
	32				
	33		X		
	34				
	35				
	36				

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): Rosene Silva	Received by (Signature): _____ Date: 10/17/2025
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) **2nd Notice-** Observed facility has installed a 4"baseboard without a minimum 3/8" covered at the juncture of the wall and floor at the front food storage area. Facility did not repair the damage floor tiles below baseboard. Food is continuously accumulating on the floors at this area. Ensure floors are cleanable, smooth, durable, and nonporous. *Ensure baseboard extends at least 4" up the wall and is covered at least 3/8" at the juncture.* Repair or correct within 30 days.

30) **3rd Notice-** Observed numerous holes and large cracks through the width of FRP wall behind waffle station. Ensure walls are finished to be easily cleanable, durable, smooth, and nonabsorbent. Repair/correct within 7 days. A reinspection fee is assessed for non-compliance.

29, 30) **2nd Notice-** Observed unfinished/raw wood walls, missing baseboard and floor tiles below the bread storage behind the dessert prep table at the cook area. Ensure walls and floors are finished according to compliance noted above. Repair/correct within 30 days and maintain.

14) Observed excessive buildup of food, grime, and grease accumulation on every cooking or holding equipment throughout the facility. This is a repeat violation that is noted in multiple inspection reports. Maintain floors in a cleanly manner at all times to avoid reinspection fees. Clean asap and maintain.

29) Observed excessive buildup of dirt, food, and grease throughout the facility. This is a repeat violation that is noted in multiple inspection reports. Maintain floors in a cleanly manner at all times to avoid reinspection fees. Clean asap and maintain.

**A reinspection fee is assessed for non-compliance and repeat violations.
Future non-compliance to repeat violations will result in additional reinspection fees, an administrative hearing, and potential permit revocation.**

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