



County of Kings - Department of Public Health

Environmental Health Services Division

330 Campus Drive Hanford, CA 93230

Phone - 559-584-1411 Fax - 559-584-6040

Internet - www.countyofkings.com/ehs

FOOD SAFETY EVALUATION REPORT

Table with 4 columns: FACILITY NAME, BUSINESS PHONE, RECORD ID#, DATE, FACILITY SITE ADDRESS, CITY, ZIP CODE, INSPECTION TYPE, OWNER NAME, CERTIFIED FOOD MANAGER, EXP DATE, INSPECTOR.

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation. One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Observed some soda nozzles accumulated with mildew. Ensure thorough and regular cleaning occurs to prevent accumulation.

Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Observed several protective light covers missing throughout the kitchen and under hood area. This violation was noted during last routine inspection. Replace missing protective light covers.

Violation: RESTROOM FACILITIES NOT MAINTAINED [HSC 114250 & 114276]

Description/Corrective Action: Observed employee restroom door missing self-closing device. This violation was noted during last inspection as well. Replace missing self-closing device on employee restroom door.

General Comments:

Restroom and hand wash station has hot water, soap and paper towels. Cold holding units were noted at or below 41F. Chlorine sanitizer for dishwasher was noted at 50 ppm. Observed good organization inside walk-in units. Facility is continuing to keep up with general cleaning throughout the kitchen. Ensure today's noted violations are corrected to prevent further enforcement.

RESULTS OF EVALUATION: [] PASS [X] NEEDS IMPROVEMENT [] FAIL

Reinspection Required: Yes: [] No: [X]

Reinspection Date (on or after): N/A

[] Potential Food Safety All Star:

Handwritten signature in blue ink.

Received By:

Susan Lee-Yang - REHS

Agency Representative

NOTE: This report must be made available to the public on request



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: BLACK BEAR DINER	BUSINESS PHONE: (805) 967-8400	RECORD ID#: PR0000581	DATE: March 28, 2016
FACILITY SITE ADDRESS: 1790 W LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ROBERT G. ROSE	CERTIFIED FOOD HANDLER: ROGER WALKER	EXP DATE: 6/28/2016	INSPECTOR: Susan Lee-Yang - REHS

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation.
One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

Violation: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Observed dry storage containers with food products uncovered and not labeled.
Ensure storage containers are covered and labeled.

Observed pancake mix uncovered and stored underneath grill area.
Food items should be stored in clean areas that does not pose a potential for any cross contamination.

Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Observed several protective light covers missing throughout the kitchen.
Please replace.

Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Facility has made some improvements in cleaning of equipment and facility.
Continue to focus cleaning throughout the kitchen including inside, underneath and around equipment.

Violation: RESTROOM FACILITIES NOT MAINTAINED [HSC 114250 & 114276]

Description/Corrective Action: Replace missing self-closing device on employee restroom door.

General Comments:

Restroom and hand wash stations have hot water, soap and paper towels.

All cold holding units were noted satisfactory.

Gravy and soup were noted above 135F.

Chlorine sanitizer for dishwasher was noted at 100 ppm.

Employees have food handler cards.

Facility has made some improvements in cleaning throughout the kitchen. Continue to focus on deep and routine cleaning throughout the kitchen.

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