



Restaurant Bakery Permit Inspection Report

Kings County Department of Public Health
 Environmental Health Services
 460 Kings County Dr., Suite 101 & 102 Hanford CA 93230
 Phone - 559-584-1411 Fax - 559-584-6040
 Internet - <https://www.kcdph.com/ehs>

INSPECTION REPORT

FOOD VENDING PERMIT - GR7 (>1 mil)

Facility Name		Facility Address		City/State	Zip Code
BLACK BEAR DINER		1790 W LACEY BLVD		HANFORD, CA	93230
Owner/Operator		Facility Phone No.	Inspection ID	Inspection Result	
Amy Rose		8056372841	52196	Pass	
Inspector Name	Inspection Date	Purpose of Inspection		Permit License	Expiration Date
Lindsay Hullinger	1/7/2025	Routine Inspection		PR0000581	4/1/2025

An inspection of your facility revealed the following violations of the California Health and Safety Code and/or California Code of Regulations. A reinspection may occur at any time to verify correction of these violations. Please note the date of correction as listed per violation.

NVO = No Violation Observed OUT = Out of Compliance N/A = Not Applicable COS = Corrected On Site UD = UD

Violation Status	Violation Code	Observation
FDA Food Code 2017		
<input type="checkbox"/> NVO <input type="checkbox"/> UD <input type="checkbox"/> NA <input type="checkbox"/> OUT	TEMPERATURE OBSERVATIONS - Temperature Observations	



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Overall Inspection Comment:

A routine food inspection was completed today at approximately 9:15 am. The manager on duty is Annette, who consented the the inspection and accompanied the inspector throughout.

Food program manager certification: Annette Evangelo, expires 5/7/2026. A copy of this certification and all employee food handler certificates are stored on site and were available for review upon request.

No evidence of pest or vermin activity was noted. The facility has routine monthly service from Orkin, with the most recent service being completed on 1/6/25. For the service on this date, everything was covered for protection and the interior was sprayed. This is typically done by the service provided twice per year.

The handwashing sinks is located in a convenient location and is stocked with soap and single use paper towels. The 3-compartment sink and the food prep sink have hot water measuring at least 120F. The sinks are used for the intended purposes. This facility utilizes a mechanical dishwasher; a cycle was run and the machine does complete a cycle. Please see the comments above regarding the water temperature.

Hot and cold holding are observed in compliance with applicable regulations. The facility marks the date/time of food preparation prior to cold storage. All food items in the refrigerators and freezers were observed with covers to protect from contamination. All refrigerators (except one reach-in in the kitchen) have attached thermometers which read the proper temperatures. All refrigerators and freezers were measured below 41F. The reach-in refrigerators most frequently used measures 44F with the ambient temperture, however, this the thermometer that is attached to the refrigeration system reads 40F.

Employees were observed using gloves when preparing food for consumption. Vegetables and raw meats were prepared on different contact surfaces and by different individuals; no cross-contamination was observed.

The range hood is observed in good condition, clear of excessive grease build up.

Floor sinks are located throughout the kitchen and food preparation areas. They are observed clear of debris and have grates attached.

The exterior trash collection area is observed tidy; all refuse is contained inside of the designated containers. The area is protected from general access.

The restrooms are observed clean, with soap and paper towels.

An exit interview to review the inspection results was conducted at approximately 10:10 am.

ATTENTION: There are a total of 0 item(s) marked above in violation. Total Major violations are 0.



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Signatures

Received By:

Inspected By:

Inspector Name: **Lindsay Hullinger**

Title: **Environmental Health Officer**

Date: **1/7/2025**

Phone:

Email: **Lindsay.hullinger@co.kings.ca.us**