



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		77336		Pass	
Inspector Name	Inspection Date	Purpose of Inspection		Permit License		Expiration Date	
Chaitanya Patel	9/24/2025	Routine Inspection		PR0000581		4/1/2026	

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



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Overall Inspection Comment:

Facility inspection was conducted and the following is observed.

Handwash Sink hot water temperature noted above 100F. Paper towels and soap available at the handwash sink. This facility has multiple handwash sinks located throughout the facility.

3 compartment dishwasher sink running hot water temp noted above 120F. Prep sink noted clean and with running hot and cold water.

Sanitizer buckets noted at throughout the facility. Test strips available at the facility to check for adequate levels.

Ansul ventilation hood noted with minor grease buildup on the vents. The hood noted clean with some minor buildups. All items in the dry storage areas noted at least 6 inches off the ground.

Hot holding temperature for Vegetable based soup and another soup noted above 135F in hot holding. Hot holding for grits, gravy, bacon noted above 135F in hot holding unit located in the kitchen area. Hot holding Case with gravy, mashed potatoes noted above 135F near the prep sink area.

Cold holding temperatures of chopped and sliced tomatoes, onions and lettuce noted at 38F in the food prep refrigeration line unit. All refrigeration units measured noted below 41F. Cover all items when not in use. IF time is used as temperature control, add labels of time when the food was taken out of cold holding. Dispose after 4 hours out of cold holding.

Walk in refrigerator unit noted below 41F. All items stored noted above ground, covered and labeled when removed from original containers. Separate sections used for Produce, meats and prepared items in cold holding.

Food Manager Certification available on site for review. Current and Active.

Cleanliness is satisfactory. Clean all equipment after use to avoid cross contamination. All CO2 tanks need to be secured and chained to prevent fall.

Staff and personnel during the inspection, show good knowledge of food practices and housekeeping.

Facility noted pest free and pest control conducted on a monthly basis.

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

Signatures

Received By:

Inspected By:

Inspector Name: **Chaitanya Patel**

Title: **Environmental Health Officer I**

Date: **9/24/2025**

Email: **Chaitanya.Patel@co.kings.ca.us**

Phone: **559-584-1411**