



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

FACILITY NAME: BLACK BEAR DINER	BUSINESS PHONE: (805) 967-8400	RECORD ID#: PR0000581	DATE: August 10, 2021
FACILITY SITE ADDRESS: 1790 W LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ROBERT G. ROSE	CERTIFIED FOOD MANAGER: Annette Evangelo	EXP DATE: 5/7/2026	INSPECTOR: Liliana Stransky - 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: IMPROPER COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: The cold storage drawers on the west end of the cook line were noted above 41F. This unit must be maintained, preferably, below 41F to be able to hold foods at least at 41F at all times. The ham portions and hamburger patties were observed at 54F and 55F. During the inspection, the manager transferred the PHF's to a separate working unit. Make sure the unit can hold temperature at or below 41F before restocking.

Violation: IMPROPER FOOD TEMPERATURE MONITORING [HSC 113998 & 114000]

Description/Corrective Action: Maintaining food temperature monitoring records will help the staff know when foods are at incorrect temperatures. Reportedly, temperatures of equipment and foods are checked but not recorded. Maintain a daily temperature log of the cold and hot holding equipment and cooked foods to address any potential problems as they occur.

General Comments:

ROUTINE INSPECTION -

- * Observed the hand washing station had paper towels, hand soap and hot water available.
- * Cold storage drawer units and reach in refrigerators by the prep line were observed at or below 41F, except for the unit mentioned above.
- * Cooked foods along steam table were noted above 150F. Gravy was noted at 167F.
- * The walk-in refrigerator and freezer units were holding ambient temperatures below 41F. Food products were observed labeled to rotate them using the FIFO principle.
- * Chlorine sanitizer was available at 50 ppm concentration for the rinse cycle in the dishwasher. Ammonia base sanitizer at 200 ppm concentration was available for wiping cloths.
- * Fresh orange juice is prepared daily, labeled and maintained refrigerated until served. Any leftover juice is discarded at the end of the day.
- * Employee food handler records are electronically maintained and these were demonstrated during the inspection.

Thank you for addressing the noted deficiencies during the inspection.

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



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OWNER NAME: ROBERT G. ROSE	CERTIFIED FOOD MANAGER: Annette Evangelo	EXP DATE: 5/7/2026	INSPECTOR: Liliana Stransky - REHS

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RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Received By:

Liliana Stransky - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: BLACK BEAR DINER	BUSINESS PHONE: (805) 967-8400	RECORD ID#: PR0000581	DATE: August 07, 2019
FACILITY SITE ADDRESS: 1790 W LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ROBERT G. ROSE	CERTIFIED FOOD MANAGER: Annette evangelo	EXP DATE: 3/9/2021	INSPECTOR: Rumi Chhina

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation.
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Violation: IMPROPER COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: Observed one of the refrigerator was noted at 52F. Manager explained that they opened the refrigerator multiple times during lunch. Manager adjusted the temperature of the refrigerator during inspection.

General Comments:

- Conducted a routine inspection of this facility and noted the following:
- Except the above violation, the temperature of the foods in all cold holding units were noted at or below 41F.
 - The temperature of the foods in the warmer were noted at or above 135F.
 - Digital thermometer was available on site.
 - Sanitizer in 3 compartment sink was noted at 200ppm.
 - Kitchen hood was serviced every 6 months.
 - Sanitizer in mechanical dishwasher was noted at 50ppm.
 - Temperature logs were available on site.
 - Employees have current food manager certification.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

- Ruby Marcias

Rumi Chhina

Received By:

Agency Representative

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