

FOOD FACILITY INSPECTION REPORT

Date:	9/13/18
Time In:	
Time Out:	

Facility Name:	Bear's Lair Tavern			Address:	Eshleman Hall		
Permit #:	Exp. Date:	Permit Holder:	Type of Inspection:				
		Reign free	Permit Issuance				

IN = In compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site MAJ = Major violation OUT = Out of compliance

		COS	MAJ	OUT
DEMONSTRATION OF KNOWLEDGE				
IN	N/O			
1. Food safety certification				
Food Safety Certification Name:		Expiration Date:		
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
IN	N/O			
2. Communicable disease: reporting, restrictions & exclusions				
IN	N/O			
3. No discharge from eyes, nose & mouth				
IN	N/O			
4. Proper eating, tasting, drinking or tobacco use				
PREVENTING CONTAMINATION BY HANDS				
IN	N/O			
5. Hands clean & properly washed; gloves properly used				
IN	N/O			
6. Adequate hand washing facilities supplied & accessible				
TIME & TEMPERATURE RELATIONSHIPS				
IN	N/O			
7. Proper hot and cold holding temperatures				
IN	N/O			
8. Time as a public health control: procedures & records				
IN	N/O			
9. Proper cooling methods				
IN	N/O			
10. Proper cooking time & temperatures				
IN	N/O			
11. Proper reheating procedures for hot holding				
PROTECTION FROM CONTAMINATION				
IN	N/O			
12. Returned & reserve of food				
IN	N/O			
13. Food in good condition, safe & unadulterated				
IN	N/O			
14. Food contact surfaces: clean & sanitized				
sanitizer type:		100% Dishwash		
<input type="checkbox"/> chlorine		<input checked="" type="checkbox"/> quaternary ammonium		<input checked="" type="checkbox"/> hot water
sanitizer concentration (ppm):		200		
location:				
FOOD FROM APPROVED SOURCES				
IN	N/O			
15. Food obtained from approved sources				
IN	N/O			
16. Compliance with shell stock tags, condition & display				
IN	N/O			
17. Compliance with Gulf Oyster Regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
IN	N/O			
18. Compliance with variance, specialized processes, reduced oxygen packaging & HACCP plan				
CONSUMER ADVISORY				
IN	N/O			
19. Consumer advisory provided for raw/ undercooked foods				
HIGHLY SUSCEPTIBLE POPULATIONS				
IN	N/O			
20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
HOT WATER/ COLD WATER				
IN	N/O			
21. Hot & cold water available:		720		
cold temp. (°F)		hot temp. (°F)		
LIQUID WASTE DISPOSAL				
IN	N/O			
22. Sewage & wastewater properly disposed				
VERMIN				
IN	N/O			
23. No rodents, insects, birds or animals				

		OUT
SUPERVISION		
24.	Person in charge present & performs duties	
PERSONAL CLEANLINESS		
25.	Personal cleanliness & hair restraints	✓
GENERAL FOOD SAFETY REQUIREMENTS		
26.	Approved thawing methods used, frozen food	
27.	Food separated & protected	
28.	Fruits & vegetables washed	
29.	Toxic substances properly identified, stored & used	
FOOD STORAGE/ SERVICE/ DISPLAY		
30.	Food storage containers identified	
31.	Consumer self-service	
32.	Food properly labeled & honestly presented	
EQUIPMENT/ UTENSILS/ LINENS		
33.	Nonfood-contact surfaces clean	
34.	Warewashing facilities: installed, maintained & used; test strips	
35.	Equipment & utensils: approved, installed & clean; good repair; capacity	
36.	Equipment, utensils & linens: properly used & stored	
37.	Vending machines	
38.	Adequate ventilation & lighting; designated areas, use	
39.	Thermometers: provided & accurate	
40.	Wiping cloths: properly used & stored	
PHYSICAL FACILITIES		
41.	Plumbing: proper backflow devices; leaks	
42.	Garbage & refuse: properly disposed; facilities maintained	
43.	Toilet facilities: properly constructed, supplied & cleaned	
44.	Premises; personal/ cleaning items; vermin-proofing	
PERMANENT FOOD FACILITIES		
45.	Floors, walls & ceilings: built, maintained & cleaned	
46.	No unapproved private homes/ living or sleeping quarters	
SIGNS/ REQUIREMENTS		
47.	Signs posted; last inspection report available	
COMPLIANCE & ENFORCEMENT		
48.	Plan review	
49.	Permits available	
50.	Impoundment	
51.	Permit suspension	

See reverse side for the code sections and general requirements that correspond to each violation listed above.

Received by (print):	Received by (signature):	Title:
Specialist (print):	Specialist (signature):	Phone:

REINSPECTION DATE

PASS (#25 - Hair restraints)

FOOD FACILITY INSPECTION REPORT

Date: 9/13/18

Bear's Lair Tavern

TEMPERATURE CONTROL

Documentation required for all facilities with PHF					<input type="checkbox"/> NO PHF			Inspector Thermometer #:	
Type of Food	Temp. (°F)	Violation (P)	Process/ Holding Location	Food Discarded (amount)	Type of Food	Temp. (°F)	Violation (P)	Process/ Holding Location	Food Discarded (amount)
Food temps ok									

OBSERVATIONS & CORRECTIVE ACTIONS

Permit to Operate is issued today:

dba Bear's Lair Tavern

Reign Free, owner

Red Door Group

2925 Adeline St. Oakland 94608

510 664 4191

Gm: Cris Amell cris@bearslairtavern.com

No significant Health Code violations, aside from providing hair restraints for food handlers