



Food Program Official Inspection Report

Siskiyou County Community Development Department
 Environmental Health Division
 806 S. Main Street
 Yreka, California 96097
 phone: (530) 841-2100, fax: (530) 841-4076

Facility Name: Papa's Donuts	Permit # 000739
Address: 306 Maple St., Mount Shasta, CA, 96067	
Permit Holder: Jeff Fields	Permit To Operate: <input checked="" type="radio"/> Valid <input type="radio"/> Not Valid
Phone: 530-918-3470	E-mail: papasdonuts@gmail.com
Food Safety Certified Employee:	Expiration Date:

		MAJ	OUT	COS	
					The marked items represent Health Code violations and must be corrected as follows:
Protection Time/ Temp.	1	Food Temp.			<p style="text-align: center; font-weight: bold; font-size: 1.2em;">ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>3) Observed numerous facility food items stored in the domestic refrigeration unit that was designated for employee use only. Hold all food in the approved food storage areas. Move all facility food to an approved unit.</p> <p>14) The domestic refrigerator noted above .is a non-commercial and uncertified piece of equipment. All equipment is required to be commercial and ANSI certified. Remove or replace this refrigerator with an approved unit if it is to be utilized for facility storage. Obtain pre-approval from this department prior to installation in this facility.</p> <p>17) Observed employee handling money and proceeding to serve donuts without washing her hands in between processes. To aid in the prevention of potential contamination of utensils and food, wash hands after handling anything that is not sanitary, such as money and personal items.</p> <p>20) Current food manager certification is expired. Obtain a new food manager certification within 60 days. Previous food manager certificate holder is scheduled to renew the food manager certification in June.</p>
	2	Prep./ Service			
	3	Storage/ Disp.		X	
	4	Frozen Food			
	5	Pure Food			
	6	Reused Food			
	7	Transportation			
Food Storage	8	Storage Fac.			
	9	Refrig. Units			
	10	Thermometer			
	11	Hazardous Mat.			
	12	Spoils			
Uten./Equip.	13	Wash/ Sanitize			
	14	Equip. Condition		X	
	15	Utensil Condition			
Employee	16	Storage			
	17	Handwashing		X	
	18	Employee Hygiene			
	19	Employee Habits			
Water	20	Food Cert./ Card		X	
	21	Water			
Waste	22	Cross Con.			
	23	Liquid Waste			
Vermin	24	Refuse			
	25	Rodents/ Insects			
Facilities	26	Animal/ Fowl			
	27	Ventilation			
	28	Doors			
	29	Floors			
	30	Walls - Ceilings			
	31	Toilet Fac.			
	32	Janitorial Fac.			
Misc.	33	Lighting			
	34	Clothing - Linen			
	35	Signs			
	36	Misc.			

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): Denise Fields	Received by (Signature): Date: 05/24/2023
REHS (Print): Rick Florendo	REHS (Signature): Phone: 530-841-2114

Facility Name: Papa's Donuts

The marked items represent Health Code violations and must be corrected as follows:

Received By (Print):
Denise Fields

Received by (Signature):

Date:
05/24/2023

REHS (Print):
Rick Florendo

REHS (Signature):

Phone:
530-841-2114

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Date:

05/24/2023

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REHS (Signature):

Phone:

530-841-2114