



### 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: <b>JH Ranch</b>	Permit # <b>100179</b>
Address: <b>8525 Homestead Lane Etna CA</b>	
Permit Holder: <b>Second Wind Programs</b>	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: <b>530-467-3486</b>	E-mail: <b>fleener@jhranch.com</b>
Food Safety Certified Employee: <b>Bob Fleener</b>	Expiration Date: <b>02/2028</b>

		MAJ	OUT	COS	
					The marked items represent Health Code violations and must be corrected as follows:
Protection Time/ Temp.	1	Food Temp.			
	2	Prep./ Service			
	3	Storage/ Disp.			
	4	Frozen Food			
	5	Pure Food			
	6	Reused Food			
	7	Transportation			
Food Storage	8	Storage Fac.			
	9	Refrig. Units		X	
	10	Thermometer			
	11	Hazardous Mat.			
	12	Spoils			
Uten./Equip.	13	Wash/ Sanitize			
	14	Equip. Condition			
	15	Utensil Condition		X	
	16	Storage			
Employee	17	Handwashing		X	
	18	Employee Hygiene			
	19	Employee Habits			
	20	Food Cert./ Card			
Water	21	Water			
	22	Cross Con.			
Waste	23	Liquid Waste			
	24	Refuse			
Vermin	25	Rodents/ Insects			
	26	Animal/ Fowl			
Facilities	27	Ventilation			
	28	Doors			
	29	Floors			
	30	Walls - Ceilings			
	31	Toilet Fac.			
	32	Janitorial Fac.			
	33	Lighting			
Misc.	34	Clothing - Linen			
	35	Signs			
	36	Misc.		X	

ROUTINE INSPECTION CONDUCTED ON THIS DATE

9) Observed broken glass to a refrigeration unit for the storage pre-made foods. Maintain equipment in serviceable condition, it should smooth, durable, easily cleanable. Replace or repair within the next 30 days.

15) Observed ice scoops throughout the facility not being stored in a container. Keep ice scoops in a storage container that can be washed and sanitized.

36) Observed household use only refrigeration equipment being used for the coffee bar. Refrigeration equipment need to be NSF/ANSI approved. All unapproved equipment will need to be removed from the facility.

17) Observed no hot water at the hand washing sinks in the dining pavilion. Hand washing facilities shall be equipped to provide warm water within 15 seconds and the temperature should reach at least 100 F. It is important to have proper hand washing stations to aid in the prevention an spread of bacteria or disease.

MAJ = Major violation    OUT = Out of compliance    COS = Corrected on-site
Received By (Print): <b>Bob Fleener</b> Received by (Signature):     Date: <b>6/7/2023</b>
REHS (Print): <b>Alexa Roche</b> REHS (Signature):     Phone: <b>530-841-2117</b>

Facility Name: JH

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

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Bob Fleener

Received by (Signature):

Date:  
6/7/2023

REHS (Print):  
Alexa Roche

REHS (Signature):

Phone:  
530-841-2117

Facility Name: JH

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