



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: Chef's Pantry		Permit #
Address: 312 S Broadway Yreka, CA 96097		
Permit Holder: Debra Sims		Permit To Operate: <input type="radio"/> Valid <input checked="" type="radio"/> Not Valid
Phone: 530-319-9478	E-mail: chefdebrasims@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;">ROUTINE INSPECTION CONDUCTED ON THIS DATE</p> <p>16) Observed household use only hot plate and rice cookers. Cooking equipment need to be NSF/ANSI approved. Remove all unapproved cooking equipment.</p> <p>16) Observed a Duke convection oven installed at the facility without a hood. This oven was not approved in the plan check dated 4/26/2021, and the plan check approval letter dated 4/27/2021 from Siskiyou County Environmental Health instructed the facility to contact this department prior to installation. 114149.1 (a) mechanical exhaust ventilation equipment shall be provide over all cooking equipment as required to effectively remove odors, smoke, steam, grease, heat, and vapors. Provide plans for a hood system or a manufacture specification sheet for a hoodless convection oven, within 180 days. We will follow-up with future compliance with this piece of equipment.</p> <p>16) Observed a tool box being used for the storage of cooking utensils and dessert sprinkles. Storage equipment should be smooth, cleanable, durable and non-absorbent. Remove and replace with a ANSI/NSF approved storage equipment.</p> <p>36) Obtain current food facility permit and keep Food Manager certification readily available.</p>
	2 Prep./ Service		X		
	3 Storage/ Disp.				
	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				
	15 Utensil Condition				
	16 Storage		X		
Employee	17 Handwashing				
	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		

MAJ = Major violation	OUT = Out of compliance	COS = Corrected on-site
Received By (Print): Debra Sims	Received by (Signature):	Date: 8/1/2023
REHS (Print): Alexa Roche	REHS (Signature):	Phone: 530-841-2117

Facility Name: Chef's Pantry

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

Received By (Print):

Debra Sims

Received by (Signature):

Date:

8/1/2023

REHS (Print):

Alexa Roche

REHS (Signature):

Phone:

530-841-2117

Facility Name: Chef's Pantry

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

(This area is currently blank, intended for listing health code violations and their corrections.)

Received By (Print): Debra Sims	Received by (Signature):	Date: 8/1/2023
------------------------------------	--------------------------	-------------------

REHS (Print): Alexa Roche	REHS (Signature):	Phone: 530-841-2117
------------------------------	-------------------	------------------------

Facility Name: Chef's Pantry

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

Received By (Print):
Debra Sims

Received by (Signature):

Date:
8/1/2023

REHS (Print):
Alexa Roche

REHS (Signature):

Phone:
530-841-2117