



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: Pipeline Craft Taps & Kitchen	Permit #: 000570
Address: 320 W. Mount Shasta Blvd., Mount Shasta, CA, 96067	
Permit Holder: Black Dog Project Inc.	Permit To Operate: <input checked="" type="radio"/> Valid <input type="radio"/> Not Valid
Phone: 530-918-6020	E-mail: lj@pipelinecrafttaps.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.		X	X	<p style="text-align: center; margin: 0;">ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>1) Observed food stored in countertop deli prep cooler held at 54-60 degrees F. Hold all cold food at 41 degrees F or colder. Voluntarily Discarded.</p> <p>14) Observed domestic food dehydrator used to dehydrate fruit. All equipment used in this facility should be commercial and ANSI certified. Get approval from this department for all new equipment prior to installation in the facility. Remove/replace asap.</p> <p>16) Observed utensils hanging from ANSUL fire suppression system. Store all utensils in a manner to protect them from contamination. The pipes of the ANSUL system is not a surface that is cleaned and sanitized regularly. Wash, rinse, and sanitize all of these utensils and store them in an alternate location.</p> <p>13) Observed excessive buildup of slime or mold inside of the ice machine. Maintain equipment in a cleanly and serviceable condition at all times. Discard ice and clean ice machine in accordance with manufacturer's instructions.</p> <p>17) Observed no dispenser utilized for the single use paper towels located at the bar hand washing sink. Install these towels in a dispenser asap.</p> <p>20) Observed no food manager certificate available for inspection. Facility is required to have a current food manager certificate holder at all times. Please provide a copy of the certificate to this office for record and maintain a copy at the facility.</p>
	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				
	10 Thermometer				
	11 Hazardous Mat.				
Uten./Equip.	12 Spoils				
	13 Wash/ Sanitize		X		
	14 Equip. Condition		X		
	15 Utensil Condition				
Employee	16 Storage		X		
	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):	Received by (Signature):	Date: 09/19/2023
REHS (Print): Rick Florendo	REHS (Signature):	Phone: 530-841-2114

Facility Name: Pipeline Craft Taps & Kitchen

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REHS (Signature):

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