



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: Alua's Thrive Bar	Permit # 000659
Address: 315 Chestnut St. Mount Shasta, CA	
Permit Holder: Alua Probiotics, LLC	Permit To Operate: <input checked="" type="radio"/> Valid <input type="radio"/> Not Valid
Phone: 530-918-3388	E-mail: nion@aluakombucha.com
Food Safety Certified Employee: Nion Sheppard	Expiration Date: 06/2027

		MAJ	OUT	COS	
					The marked items represent Health Code violations and must be corrected as follows:
Protection Time/ Temp.	1		X	X	1) Observed cold food measuring between 42-49 degrees F in deli-prep cooler. Hold cold food at 41 degrees F or below. Corrected during inspection. 1) Observed cut fruit and kale measuring between 55-65 degrees F in reach-in cooler at the bar station. Hold cold food at 41 degrees or below. Voluntarily discarded. 9) Observed refrigeration unit mentioned above not holding temperature as indicated on external digital thermometer. Discontinue use for holding any potentially hazardous food until unit is repaired or replaced.
	2		X	X	
	3				
	4				
	5				
	6				
	7				
Food Storage	8				2) Observed scoops without handles being used to portion food at deli-prep cooler. Utilize scoops with handles to prevent contaminating portioned food. Corrected on site.
	9		X		
	10				
	11				
Uten./Equip.	12				13) Observed buildup of pink slime or mold in ice machine. Maintain all equipment in a serviceable and cleanable condition. Wash, rinse, and sanitize according to manufacturers instructions. Correct immediately.
	13		X		
	14		X		
Employee	15				14) Observed "Household Use Only" Insta-pot in food prep area. Ensure all equipment used in food facility are ANSI certified or NSF approved. Discontinue using this equipment or replace with a commercial NSF listed unit. Correct asap.
	16				
	17				
	18				
Water	19				14) Observed a baking oven without hood being used in the kitchen. Ensure a hood or mechanical exhaust ventilation equipment is install to effectively remove steam, smoke, heat, vapor, etc. If unit creates any of the mentioned output above, remove from facility immediately.
	20				
Waste	21				29) Observed epoxy peeling on the floor in kitchen prep area. Maintain floor surfaces in food prep area to be smooth, durable in construction, easily cleanable, and nonabsorbent. Repair within 90 days.
	22				
Vermin	23				
	24				
Facilities	25				
	26				
	27				
	28				
	29		X		
	30				
Misc.	31				
	32				
	33				
	34				
	35				
	36				

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site
Received By (Print): Nion Sheppard Received by (Signature): _____ Date: 10/04/2023
REHS (Print): Chalyn Dewey REHS (Signature): _____ Phone: 530-841-2112

Facility Name: Alua's Thrive Bar

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

Received By (Print):
Nion Sheppard

Received by (Signature):

Date:
10/04/2023

REHS (Print):
Chalyn Dewey

REHS (Signature):

Phone:
530-841-2112

Facility Name: Alua's Thrive Bar

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

Received By (Print):
Nion Sheppard

Received by (Signature):

Date:
10/04/2023

REHS (Print):
Chalyn Dewey

REHS (Signature):

Phone:
530-841-2112

Facility Name: Alua's Thrive Bar

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

[Empty area for listing health code violations and correction details]

Received By (Print): Nion Sheppard	Received by (Signature):	Date: 10/04/2023
---------------------------------------	--------------------------	---------------------

REHS (Print): Chalyn Dewey	REHS (Signature):	Phone: 530-841-2112
-------------------------------	-------------------	------------------------