



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: Nature's Kitchen	Permit # 000359
Address: 412 South Main St. Yreka, CA 96097	
Permit Holder: Clifford Clouse	Permit To Operate: <input checked="" type="radio"/> Valid <input type="radio"/> Not Valid
Phone: 530-842-1136	E-mail:
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; margin: 0;">ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>3) Observed soup and produce stored on the ground in the walk-in cooler. Store all food 6" off the ground. Correct immediately.</p> <p>13) Observe working clothes in used stored on food prep surfaces. Store these wiping clothes in a sanitizer bucket in between use. Utilize sanitizer that is 200 ppm Quat or 100 ppm Chlorine. Utilize test strips to measure concentration of sanitizer. Corrected on-site.</p> <p>16) Observed "Household Use Only" equipments (food processor, blender, and slow cooker) in the the kitchen. Only utilize commercial equipment that is NSF or ANSI certified and pre-approved by this department. Move domestic equipment to another location not within the kitchen and submit cut sheet of new equipments prior to purchase. Correct asap.</p> <p>14) Observed equipment with broken and missing parts throughout the entire facility. Repair or replace within 60 days.</p> <p>20) Facility does not have a current Food Manger certificate. Obtain a Food Manager certificate within 60 days. Provided food manager's business card.</p> <p>29, 30) Observed damages to floors and walls throughout the facility. Maintain floor and wall surfaces to be easily cleanable, nonabsorbent, smooth, and durable in constructions. Replace or repair within 120 days.</p> <p>29, 30) Observed buildup of dirt, grease, and flour throughout the facility and hard-to-reach places. Ensure facility is protected from dirt and maintained in a cleanly manner. Correct immediately.</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.				
Uten./Equip.	12 Spoils				
	13 Wash/ Sanitize		X	X	
	14 Equip. Condition		X		
	15 Utensil Condition				
Employee	16 Storage		X		
	17 Handwashing				
	18 Employee Hygiene				
	19 Employee Habits				
Water	20 Food Cert./ Card		X		
	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		X		
	30 Walls - Ceilings		X		
	31 Toilet Fac.				
	32 Janitorial Fac.				
	33 Lighting				
Misc.	34 Clothing - Linen				
	35 Signs				
	36 Misc.				

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site
Received By (Print): Clifford Clouse Received by (Signature): _____ Date: 10/13/2023
REHS (Print): Alexa Roche REHS (Signature): _____ Phone: 530-841-2117

Facility Name: Nature's Kitchen

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

Received By (Print):
Clifford Clouse

Received by (Signature):

Date:
10/13/2023

REHS (Print):
Alexa Roche

REHS (Signature):

Phone:
530-841-2117

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