



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: Butcher's Block	Permit # 000317
Address: 231 S. Main St., McCloud, CA, 96057	
Permit Holder: Butcher's Block LLC. Misty Hays	Permit To Operate: <input checked="" type="radio"/> Valid <input type="radio"/> Not Valid
Phone: 530-853-4145	E-mail: annavait@icloud.com
Food Safety Certified Employee: Misty Hays	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-top: 0;">ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>2) Observed cooked food cooling in a 4" deep preparation pan sitting on the preparation table. Cool all hot foods in a shallow preparation pan that is no deeper than 2" and made of a material that facilitates rapid cooling. Alternatively, other cooling devices (ice wands, ice baths, etc.) may be used to facilitate the rapid cooling. Food returned to the refrigeration unit during inspection.</p> <p>2) Observed frozen food thawing on preparation counter. Thaw all food in one of the approved thawing methods: in the refrigerator, under cold running water in the preparation sink, during the cooking process, or in the microwave and cooked immediately after. Food returned to refrigeration unit during inspection.</p> <p>17) Observed no soap or single-use paper towels available at one hand washing sink, and the 2nd hand washing sink was temporarily blocked by food that was currently in preparation. Ensure all hand washing sinks are utilized only for hand washing, remain unblocked and easily assessable. Ensure that they are always stocked with pump soap and single-use paper towels in a dispenser.</p> <p>20) Food manager certification was not available for inspection. Misty stated that she will email it to this office asap. Ensure a copy of the food manager certification is available for inspection at all time.</p>	
	2	Prep./ Service		X		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				
Employee	17	Handwashing		X		
	18	Employee Hygiene				
	19	Employee Habits				
	20	Food Cert./ Card		X		
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.				

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site
Received By (Print): Adam Ornellas Received by (Signature): _____ Date: 12/04/2023
REHS (Print): Rick Florendo REHS (Signature): _____ Phone: 530-841-2114

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