



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: Smoked Tomato Pie	Permit # 000770
Address: Smoked Tomato Pie, LLC	
Permit Holder: Smoked Tomato Pie, LLC	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: 530-841-7119	E-mail: thefolks@smokedtomatopie.com
Food Safety Certified Employee: Kathleen T. Gerhardt	Expiration Date: 11/2028

		MAJ	OUT	COS	
					The marked items represent Health Code violations and must be corrected as follows:
Protection Time/ Temp.	1	Food Temp.			
	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.			
	12	Spoils			
Uten./Equip.	13	Wash/ Sanitize			
	14	Equip. Condition		X	
	15	Utensil Condition			
Employee	16	Storage			
	17	Handwashing			
	18	Employee Hygiene			
	19	Employee Habits			
Water	20	Food Cert./ Card			
	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		X	
	31	Toilet Fac.			
	32	Janitorial Fac.			
Misc.	33	Lighting			
	34	Clothing - Linen			
	35	Signs			
	36	Misc.		X	

ROUTINE INSPECTION CONDUCTED THIS DATE

14) Unable to observe whether the ice machine at the bar is plumbed indirectly to a floor sink with a 1" air gap. Ice machines, including ice bins (or any equipment that discharges liquid waste) must be plumbed indirectly with a 1" air gap at the rim of floor sink. An appoint will be scheduled to view the plumbing.

14, 30) Observed bare wood on the wall behind the handsink at the bar or cabinets adjacent to it. Ensure the bare wood is finished in a manner that is easily cleanable, nonporous, durable in construction, and smooth. Repair or correct within 90 days.

36) Observed an insect control device above the food prep table. Insect control devices shall be installed or not located over food handling area or above clean equipment. Repair or correct immediately.

NOTE: Continue to work towards violation compliance found on 2/20/2024 inspection.

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site
Received By (Print): Robert Gebhardt Received by (Signature): _____ Date: 03/12/2024
REHS (Print): Chalyn Dewey REHS (Signature): _____ Phone: 530-841-2112

Facility Name: Smoked Tomato Pie

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

Empty space for listing health code violations and correction details.

Received By (Print): Robert Gebhardt	Received by (Signature):	Date: 03/12/2024
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REHS (Print): Chalyn Dewey	REHS (Signature):	Phone: 530-841-2112
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Received by (Signature):

Date:
03/12/2024

REHS (Print):
Chalyn Dewey

REHS (Signature):

Phone:
530-841-2112