



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="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: 530-842-1136	E-mail:
Food Safety Certified Employee: Clifford Clouse	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	X		
	14	Equip. Condition		X	
	15	Utensil Condition			
	16	Storage			
Employee	17	Handwashing		X	
	18	Employee Hygiene			
	19	Employee Habits			
	20	Food Cert./ Card			
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		X	
	30	Walls - Ceilings		X	
	31	Toilet Fac.			
	32	Janitorial Fac.			
	33	Lighting			
Misc.	34	Clothing - Linen			
	35	Signs			
	36	Misc.			

ROUTINE INSPECTION CONDUCTED THIS DATE

13) Observed no hot water in the men and women restrooms with little to no water pressure to wash their hands properly. Handwashing station is required within or adjacent to toilet rooms. Handwashing station should provide warm water under pressure for a minimum of 15 seconds through a mixing valve or combination faucet, pump soap, and paper towel in dispenser, at all times.

14) Observed the back plate of the flat top with grease build up and finishes damaged and peeling. Keep equipment in good repair, clean, serviceable, and not a potential source of contamination. Repair or correct within 90 days.

29) Observed damaged floors throughout the facility. Maintain floors in good repair and to be easily cleanable, nonabsorbent, smooth, and durable in construction. Replace or repair within 90 days. 2ND NOTICE.

30) Observed damaged walls throughout the facility, especially below the warewashing area. Observed ceiling damaged in the kitchen. Maintain walls and ceilings in good repair and in a manner to be nonabsorbent, smooth, easily cleanable, and durable in construction. Repair asap.

Repair or correct by Tuesday, 03/26/2024 or facility will be closed for non-compliance until repaired.

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): Clifford Clouse	Received by (Signature): _____ Date: 03/22/2024
REHS (Print): Chalyn Dewey	REHS (Signature): _____ Phone: 530-841-2112

Facility Name: Nature's Kitchen

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): Clifford Clouse	Received by (Signature):	Date: 03/22/2024
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REHS (Print): Chalyn Dewey	REHS (Signature):	Phone: 530-841-2112
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Clifford Clouse

Received by (Signature):

Date:
03/22/2024

REHS (Print):
Chalyn Dewey

REHS (Signature):

Phone:
530-841-2112

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