



Food Program Official Inspection Report
 SISKIYOU COUNTY
 COMMUNITY DEVELOPMENT DEPARTMENT
 Environmental Health Division
 806 S. Main Street
 Yreka, California 96097
 ph: (530) 841-2100, fax: (530) 841-4076

Facility Name: <u>Karuk Senior Program</u>	CMHC#
Address: <u>Hwy 96 & 2nd Ave. Happy Camp CA</u>	
Permit Holder: <u>Karuk Senior Program</u>	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: <u>530-493-2508</u>	E-mail:
Food Safety Certified Employee: <u>Melanie Niemi</u>	Expiration Date: <u>10/27</u>

		MAJ	OUT	COS	
The marked items represent Health Code violations and must be corrected as follows:					
Protection Time/ Temp.	1	Food Temp.			Routine inspection conducted This date.
	2	Prep./ Service			
	3	Storage/ Disp.			
	4	Frozen Food			
	5	Pure Food			
	6	Reused Food			
	7	Transportation			
Food Storage	8	Storage Fac.			13) clean can opener
	9	Refrig. Units			
	10	Thermometer			
	11	Hazardous Mat.			
Uten./ Equip.	12	Spoils			16) clean floor under shelving in storage area
	13	Wash/ Sanitize	X	X	
	14	Equip. Condition			
	15	Utensil Condition			
Employee	16	Storage	X		16) clean surfaces in cabinets
	17	Handwashing			
	18	Employee Hygiene			
	19	Employee Habits			
Water	20	Food Cert./ Card			
	21	Water			
	22	Cross Con.			
Waste	23	Liquid Waste			
	24	Refuse			
Vermi	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): <u>Melanie Niemi</u>	Received by (Signature): <u>Melanie Niemi</u> Date: <u>5/15/24</u>
REHS (Print): <u>David Jackson</u>	REHS (Signature): <u>[Signature]</u> Phone: <u>530-841-2114</u>