



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: LOGE Camps Cafe	Permit # 000565
Address: 1612 S. Mount Shasta Blvd., Mount Shasta, CA, 96067	
Permit Holder: LOGE Camp Co.	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: 530-926-5596	E-mail: shasta@logecamps.com
Food Safety Certified Employee: Christian Mehmen	Expiration Date: 03/2028

		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>11) Observed unlabeled bottle of chemical used to wipe counters. This chemical didn't test to be an approved sanitizer for use in a food facility. Remove from the facility immediately, and label the bottle with the contents. Correct immediately.</p> <p>13) Observed no sanitizer available for use to wipe counters or sanitize wares. Facility had a sani-bucket available but was not used. Employee stated that they just wipe the counters down with a cloth, or utilize a solution that was in an unmarked bottle. Facility may not operate without sanitizing wares, equipment, and food preparation surfaces. The only approved sanitizers are Quaternary Ammonium, Chlorine, Iodine, or Ozone. Wares and surfaces sanitized with Quat. require a contact time of at least 1 minute. Wares and surfaces sanitized with Chlorine require a contact time of at 30 seconds. Test strips to measure the concentration of the are required to be utilized each time sanitizer is prepared for use and any other time to ensure compliance. Facility may not operate the food facility when sanitizer is unavailable. Corrected during inspection.</p> <p>13) Observed multiple working wiping cloths sitting on the counter. These cloths are required to be stored in a sani-bucket with 200 ppm Quat. or 100 ppm Chlorine when not in use. If dry wiping cloths are used to wipe up spills, etc...then those cloths are required to be placed in the dirty laundry after one use. Correct immediately.</p> <p>14) Observed dishwasher dispensing <10 ppm Chlorine for sanitization. This machine is required to dispense at least 50 ppm Chlorine for 30 seconds. Staff should be utilizing test strips daily to ensure the dishwasher is working properly. Discontinue use of dishwasher until repaired. Utilize the 3-compartment sink to Wash, Rinse, and Sanitize wares until dishwasher is repaired. 2ND NOTICE</p> <p>13, 16) Observed pizza paddle and sheet pans stored on top of the convection oven. There is an accumulation of dirt/dust on this surface which indicates that it's not cleaned/sanitized sufficiently to utilize for the storage of utensils. Wash, rinse, sanitize the wares immediately and clean and sanitize the top of the oven if used for storage.</p> <p>13, 16) Observed dirt/dust on the food contact surfaces of the knife holder. Wash, rinse, and sanitize knife holder regularly to prevent contaminating knives that are stored in it.</p>
	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		X	
	10	Thermometer		X	
	11	Hazardous Mat.		X	
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			
Water	19	Employee Habits	X		
	20	Food Cert./ Card			
Waste	21	Water			
	22	Cross Con.			
Vermin	23	Liquid Waste			
	24	Refuse			
Facilities	25	Rodents/ Insects			
	26	Animal/ Fowl			
	27	Ventilation			
	28	Doors		X	
	29	Floors		X	
	30	Walls - Ceilings			
	31	Toilet Fac.			
Misc.	32	Janitorial Fac.			
	33	Lighting			
	34	Clothing - Linen			
	35	Signs			
	36	Misc.			

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): Gracie Tobin	Received by (Signature): _____ Date: 09/23/2024
REHS (Print): Rick Florendo	REHS (Signature): _____ Phone: 530-841-2114

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9) Observed domestic refrigerator in use to hold food that is utilized in the cafe portion of this business. This equipment is not approved for use. All equipment is required to be commercial and ANSI certified. Additionally, all equipment is required to be pre-approved by this department prior to installation or use in the facility. Remove all the food that is stored in this unit, discontinue using the refrigerator, and remove the refrigeration unit from the food facility storage area.

10) Facility currently doesn't have a thermometer to measure the temperature of any prepared foods or to monitor the holding temperatures of and food that is stored. Temperature of all foods must be monitored to ensure that they are held and prepared to appropriate temperatures. Obtain a thermometer to measure food temps immediately. It is recommended that you obtain an infrared scanning thermometer easily scan surface temperatures of stored/prepared food as well as having a stick thermometer to measure internal temperatures.

19) Employee on shift currently has a valid food handler card but was unable to answer questions or demonstrate an adequate knowledge for proper sanitation of the food facility. All employees working in the food facility are required to have proper working knowledge of food safety and must be provided the required tools to practice it. Ensure that the staff understand where to find and how to use the necessary tools to ensure facility is performing food preparation safely.

29) Observed damage to the vinyl flooring in the deli preparation area. Maintain all floors as to be smooth, durable, easily cleanable, and non-absorbent. Repair floor within 90 days.

29) Observed excessive dirt and debris on the floors of the food storage area located near the garage. Maintain floors in a cleanly manner at all times. Correct asap.

28) Observed an excessive gap in the door between the garage and the food storage area. This gap is large enough to allow vermin to enter the food storage area. To prevent harborage of vermin, insects, and other potential forms of contamination, modify/repair door(s) into the food storage area to ensure it is tight fitting and no gap is observable. Repair within 90 days.

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[Empty area for listing health code violations and correction details]

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