



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: Hornbrook Elementary	Permit # 000262
Address: 15430 Oregon Street Hornbrook, CA 96044	
Permit Holder: Hornbrook Elementary	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: 530-475-3598	E-mail: srobinson@hornbrookschool.org
Food Safety Certified Employee: Stephanie Robinson	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: 0;">ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>3) Observed cleaner and disinfectant in spray bottles stored above ready-to-eat foods in the dry storage area. Store chemicals below food or in designated chemical storage location. Corrected onsite.</p> <p>13) Observed the paper-towel dispenser at handwash station in kitchen not dispensing paper-towel. Maintain equipment in good repair and fully serviceable at all times. Corrected onsite.</p> <p>13) Observed 10ppm chlorine concentration in sani-bucket. Ensure disinfectant has a concentration of 100ppm chlorine or 200ppm QAC. Corrected during inspection.</p> <p>14) Observed Household Use Only equipment stored in the facility. Replace equipment with ANSI/NSF certified equipment or remove within 90 days. Provide manufacture spec sheets for pre-approval prior to purchase and installation. 2ND NOTICE.</p> <p>17) Observed water at 73F at the handwash station in the back staff bathroom. Handwashing station that does not have a readily adjustable faucet should maintain water temperature at least 100F-108F at all times. Discontinue using the back restroom facility and utilize the staff restroom in the front. Correct immediately.</p> <p style="margin-top: 20px;">NOTE: Issued "Facility Inspection Notice" form.</p>	
	2	Prep./ Service				
	3	Storage/ Disp.		X		X
	4	Frozen Food				
	5	Pure Food				
	6	Reused Food				
	7	Transportation				
Food Storage	8	Storage Fac.				
	9	Refrig. Units				
	10	Thermometer				
	11	Hazardous Mat.				
Uten./Equip.	12	Spoils				
	13	Wash/ Sanitize		X		X
	14	Equip. Condition		X		
	15	Utensil Condition				
Employee	16	Storage				
	17	Handwashing		X		
	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				
	31	Toilet Fac.				
	32	Janitorial Fac.				
Misc.	33	Lighting				
	34	Clothing - Linen				
	35	Signs				
	36	Misc.				

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site
Received By (Print): Stephanie Robinson Received by (Signature): _____ Date: 10/02/2024
REHS (Print): Chalyn Dewey REHS (Signature): _____ Phone: 530-841-2112

Facility Name: Hornbrook Elementary

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

Received By (Print):
Stephanie Robinson

Received by (Signature):

Date:
10/02/2024

REHS (Print):
Chalyn Dewey

REHS (Signature):

Phone:
530-841-2112

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