



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: Menotti's Market	Permit # 000968
Address: 15508 Hornbrook Rd., Hornbrook, CA	
Permit Holder: Anael Guillermin	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: 541-561-6988	E-mail: menottis.market@gmail.com
Food Safety Certified Employee: N/A	Expiration Date:

		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 raw beef stored above ready-to-eat vegetables or sandwiches in reach-in freezer. Store ready-to-eat foods above raw foods. Correct immediately.</p> <p>8) Observed numerous foods and equipment stored in unapproved food storage area at the employee's room adjacent from the market. Discontinue storing food and equipment in this room and move them into the approved food storage area inside the market immediately.</p> <p>14) Observed facility purchased and installed a new FOGEL reach-in freezer without pre-approval. Ensure all new equipment are pre-approved by the department prior to purchase and installation. Provide manufacturer spec sheet for approval immediately.</p> <p>14) Observed foods stored in a residential freezer and refrigerator combo unit. Only utilize commercial and ANSI certified equipment. Discontinue, remove, and/or replace immediately. Provide manufacturer spec sheet for approval prior to purchase and installation.</p> <p>26) Observed a dog in the employee's break room. Live animals are not allowed in a food facility or food storage area. Corrected onsite.</p> <p>NOTE:</p> <p>1) Observed living or sleeping quarters located on the premises of the facility. Per CRFC 114286.b, living or sleeping quarters located on the premises of the food facility shall be separated from facility's operation by complete partitioning. An evaluation of your operation will be reviewed in order to provide solutions to achieve compliance.</p> <p>2) Issued "Facility Inspection Notice" form.</p>
	2	Prep./ Service			
	3	Storage/ Disp.		X	
	4	Frozen Food			
	5	Pure Food			
	6	Reused Food			
	7	Transportation			
Food Storage	8	Storage Fac.		X	
	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		X	
	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): Krista Lippincott	Received by (Signature): _____ Date: 10/02/2024
REHS (Print): Chalyn Dewey	REHS (Signature): _____ Phone: 530-841-2112

Facility Name: Menotti's Market

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Received by (Signature):

Date:
10/02/2024

REHS (Print):
Chalyn Dewey

REHS (Signature):

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