



# 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: <b>Linda's Soup Cafe</b>	Permit # <b>000302</b>
Address: <b>1812 Fort Jones Rd, Yreka, CA 96097</b>	
Permit Holder: <b>Linda Greer</b>	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: <b>530-842-5236</b>	E-mail:
Food Safety Certified Employee: <b>Leah D. Foster</b>	Expiration Date: <b>05/2028</b>

		MAJ	OUT	COS	
					The marked items represent Health Code violations and must be corrected as follows:
Protection Time/ Temp.	1	Food Temp.		X	
	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		X	
	11	Hazardous Mat.		X	
Uten./Equip.	12	Spoils			
	13	Wash/ Sanitize		X	
	14	Equip. Condition		X	
Employee	15	Utensil Condition			
	16	Storage			
	17	Handwashing			
	18	Employee Hygiene			
Water	19	Employee Habits			
	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			
	29	Floors			
	30	Walls - Ceilings		X	
Misc.	31	Toilet Fac.			
	32	Janitorial Fac.			
	33	Lighting			
	34	Clothing - Linen			
	35	Signs			
	36	Misc.			

**ROUTINE INSPECTION CONDUCTED THIS DATE**

1) Observed sliced deli meats and cheese in deli-prep cooler at 52F. Hold cold foods at 41F or below. Voluntarily discarded.

1) Observed numerous cold foods in deli-prep cooler at 45F-49F. Hold cold foods at 41F or below. Correct immediately.

10) Observed a thermometer missing inside the cabinet to the deli-prep cooler. Obtain one immediately and ensure it is placed at the warmest part of the refrigerator.

11) Observed an unlabeled working spray bottle stored in the toilet facility. Ensure all spray bottles are marked with a common name. Correct ASAP.

13) Observed 50ppm chlorine concentration in the sanitizer warewashing sink and sani-bucket in the food prep area. Ensure disinfectant measures at 100ppm chlorine or 200ppm quat. Utilize test strips to measure sanitizer solution concentration. Correct immediately.

14) Observed the lining inside all 3 microwaves peeling and damaged. Maintain all equipment in good repair and not a source of contamination. Repair or replace within 90 days.

30) Observed a ceiling panel missing at the single-use utensil storage area next to the restroom. Observed dust build-up on the wall and ceiling outside the opening. Ensure ceiling is sealed or closed to prevent entrances of vermin or other sources of contamination. Repair or correct within 90 days.

MAJ = Major violation    OUT = Out of compliance    COS = Corrected on-site	
Received By (Print): <b>Leah Foster</b>	Received by (Signature): _____ Date: <b>10/18/2024</b>
REHS (Print): <b>Chalyn Dewey</b>	REHS (Signature): _____ Phone: <b>530-841-2112</b>

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