



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: Lulu's Main Street Cafe	Permit # 001029
Address: 223 Main St, Tulelake CA 96134	
Permit Holder: Jeanette Brunner	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: 530-251-7325	E-mail: lulustulelake@gmail.com
Food Safety Certified Employee: stephanie miller	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.			
	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			
	11	Hazardous Mat.			
	12	Spoils			
Uten./Equip.	13	Wash/ Sanitize			
	14	Equip. Condition			
	15	Utensil Condition			
	16	Storage		X	
Employee	17	Handwashing			
	18	Employee Hygiene			
	19	Employee Habits			
	20	Food Cert./ Card			
Water	21	Water			
	22	Cross Con.			
Waste	23	Liquid Waste			
	24	Refuse			
Vermin	25	Rodents/ Insects			
	26	Animal/ Fowl			
Facilities	27	Ventilation			
	28	Doors			
	29	Floors			
	30	Walls - Ceilings		X	
	31	Toilet Fac.			
	32	Janitorial Fac.			
	33	Lighting			
Misc.	34	Clothing - Linen			
	35	Signs			
	36	Misc.			

ROUTINE INSPECTION CONDUCTED ON THIS DATE

14) Observed unapproved household blenders, meat grinder, panini press, and other small equipment throughout the facility. Equipment in the facility are to be ANSI/NSF certified. Discontinue use and remove equipment immediately. Provide manufacturer cut sheet for the equipment for preapproval.

16) Observed a worn, uneven plastic foldable table cluttered with unusable kitchen equipment that was being used for food preparation and storage. Equipment should be smooth, durable, non-absorbent, and cleanable. All equipment must be commercial ANSI certified and pre-approved by this department. Remove asap. Provide cut sheets to this department for any newly proposed equipment.

30) Observed grease buildup on the walls in the food preparation area of the kitchen. Wash and sanitize as soon as possible

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site
Received By (Print): David Asbury Received by (Signature): _____ Date: 11/6/2024
REHS (Print): Alexa Roche REHS (Signature): _____ Phone: 530-841-2117

Facility Name: Lulu's Main Street Cafe

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

Received By (Print): David Asbury	Received by (Signature):	Date: 11/6/2024
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REHS (Print): Alexa Roche	REHS (Signature):	Phone: 530-841-2117
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Facility Name: Lulu's Main Street Cafe

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

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

Received By (Print): David Asbury	Received by (Signature):	Date: 11/6/2024
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REHS (Print): Alexa Roche	REHS (Signature):	Phone: 530-841-2117
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