



# 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>Siskiyou Community Food Bank</b>	Permit # <b>000489</b>
Address: <b>1601 S Oregon St. Yreka, CA 96097</b>	
Permit Holder: <b>Laura Leach</b>	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: <b>530-309-1861</b>	E-mail: <b>laura.s.leach@gmail.com</b>
Food Safety Certified Employee: <b>Laura Leach</b>	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-top: 0;"><b>ROUTINE INSPECTION CONDUCTED THIS DATE</b></p> <p>3) Observed frozen meats stored next to or above ready-to-eat foods in multiple reach-in freezers and walk-in freezer. Store ready-to-eat foods above and on separate shelves from raw meats. Correct within 30 days.</p> <p>3) Observed foods stored on the ground in the walk-in freezer. Store all foods at least 6" off the floor. Correct within 30 days.</p> <p>25) Observed rodent droppings on the floor in the overstock storage area. Maintain facility in a clean manner all times as to protect food from contamination. Clean and sanitize within 7 days.</p> <p>33) Observed the walk-in freezer without light. Ensure all locations where food is stored or prepped has light. Repair or correct within 90 days.</p>
	2	Prep./ Service			
	3	Storage/ Disp.		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			
	14	Equip. Condition			
Employee	15	Utensil Condition			
	16	Storage			
	17	Handwashing			
Water	18	Employee Hygiene			
	19	Employee Habits			
Waste	20	Food Cert./ Card			
	21	Water			
Vermin	22	Cross Con.			
	23	Liquid Waste			
Facilities	24	Refuse			
	25	Rodents/ Insects		X	
Misc.	26	Animal/ Fowl			
	27	Ventilation			
	28	Doors			
	29	Floors			
	30	Walls - Ceilings			
	31	Toilet Fac.			
Misc.	32	Janitorial Fac.			
	33	Lighting		X	
	34	Clothing - Linen			
	35	Signs			
	36	Misc.			

MAJ = Major violation    OUT = Out of compliance    COS = Corrected on-site	
Received By (Print): <b>Laura Leach</b>	Received by (Signature): _____ Date: <b>11/15/2024</b>
REHS (Print): <b>Chalyn Dewey</b>	REHS (Signature): _____ Phone: <b>530-841-2112</b>

**Facility Name:** Siskiyou Community Food Bank

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