



## 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>Lily's Restaurant</b>	Permit # <b>000301</b>
Address: <b>1013 S. Mount Shasta Blvd., Mount Shasta, CA, 96067</b>	
Permit Holder: <b>Jon Herfindahl</b>	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: <b>530-926-3372</b>	E-mail: <b>jdherf@yahoo.com</b>
Food Safety Certified Employee: <b>Jon Herfindahl</b>	Expiration Date: <b>05/2023</b>

		MAJ	OUT	COS		
					The marked items represent Health Code violations and must be corrected as follows:	
Protection Time/ Temp.	1	Food Temp.		X	X	<p style="text-align: center; margin: 0;"><b>ROUTINE INSPECTION CONDUCTED THIS DATE</b></p> <p>1) Observed surface temperature of wisp eggs, mushroom, and salads at 52F at breakfast deli cooler. Observed sliced cheese at 52F at the back deli prep cooler. Hold all cold foods at 41 degrees F or colder. Dairy may be held at 45 degrees F or colder. Food moved to a working refrigeration unit or voluntarily discarded onsite.</p> <p>1) Observed gravy and hollandaise sauce at 82F stored in large bulk containers in the walk-in cooler in the kitchen. Ensure foods are rapidly cooled from 135F to 70F within 2hrs, then to 41F within the next 4hrs. Utilize one or more rapid cooling methods: placed in a shallow pan, separating food into smaller/thinner portion, using rapid cooling devices, using ice paddles, using ice as an ingredient, inserting containers in an ice bath and stirring frequently. Voluntarily discarded.</p> <p>2) Observed raw meats and fish stored next to or above ready to eat foods at the following location: deli cooler at preps line, kitchen walk-in cooler, stand-up box freezer at dry storage. Store ready to eat/fully cooked food above or on separate shelf from raw food. Corrected on site.</p> <p>11) Observed chemicals stored above clean equipment at the warewashing area. Store chemicals below clean equipment to prevent cross contamination. Corrected onsite.</p> <p>13) Observed less than 100ppm quat sanitizer in sani-buckets at the food prep area. Ensure sani-buckets hold sanitizer solution of 200ppm quat. Utilize test strips before use and at least every 2hrs or as needed.</p> <p>14) Observed Household Use Only Cuisinart food processor and KitchenAid mixer. Utilize ANSI certified and commercial equipment. Discontinue use, remove, and replace with ANSI equipment. Submit manufacturer spec sheets to department for pre-approval prior to purchase and installation.</p> <p>20) Food safety manager certificate has expired. Obtain certificate within 60 days. Mary Herfindahl has scheduled in-person class for February.</p> <p>29) Observed grease and food buildup below cooking equipment, exhaust hood, filter, ansul system, meat slicer, food processor, blender, and hard-to-reach places at the cooks' station. Maintain equipment in cleanly manner and fully serviceable. Wash, clean, and sanitize immediately.</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.		X	X	
	12	Spoils				
Uten./Equip.	13	Wash/ Sanitize		X		
	14	Equip. Condition				
	15	Utensil Condition				
	16	Storage				
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				
	31	Toilet Fac.				
	32	Janitorial Fac.				
	33	Lighting				
Misc.	34	Clothing - Linen				
	35	Signs				
	36	Misc.				

MAJ = Major violation    OUT = Out of compliance    COS = Corrected on-site	
Received By (Print): <b>Fabian Avila</b>	Received by (Signature): _____ Date: <b>12/18/2024</b>
REHS (Print): <b>Chalyn Dewey</b>	REHS (Signature): _____ Phone: <b>530-841-2112</b>

**Facility Name:** Lily's Restaurant

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