



### 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>White Mountain Cafe</b>	Permit # <b>000481</b>
Address: <b>243 Main St., McCloud, CA 96057</b>	
Permit Holder: <b>Brian and Diane Kirby</b>	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: <b>530-945-0499</b>	E-mail: <b>kirbywmc@gmail.com</b>
Food Safety Certified Employee: <b>Brian Kirby</b>	Expiration Date: <b>02/2029</b>

		MAJ	OUT	COS	
					The marked items represent Health Code violations and must be corrected as follows:
Protection Time/ Temp.	1		X		<p style="text-align: center; margin: 0;"><b>ROUTINE INSPECTION CONDUCTED THIS DATE</b></p> <p>1) Observed hollandaise sauce with a surface temperature of 115F and center temperature at 128F store in hot holder at cooks area. Observed wisp eggs at 66F sitting in ambient air on the deli-prep table. Hold hot foods at 135F or hotter and cold foods at 41F or colder. Voluntarily discarded.</p> <p>1,9) Observed numerous cold foods stored at both deli-prep coolers between 45F-50F. Observed the deli coolers not holding food to temperature. Hold cold foods at 41F or below. Maintain equipment in good repair and fully serviceable. Repair or correct within 90 days.</p> <p>1) Observed soup cooling on the prep table at 105F. Practice rapid cooling of foods using one or more of the approved 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. Food separated into smaller portion and stored in walk-in refrigerator.</p> <p>2) Observed raw meat patties thawing on the prep cooler countertop. Thaw meat at the prep sink in cold (70F or below) running water for no more than 2hrs or utilize other approved thawing methods: in the microwave then cooked immediately after, in refrigerator or part of the cooking process. Food moved to refrigerator.</p> <p>3) Observed coffee scoop stored on the coffee filters in front food prep area. Store scoop in food container with handle above the food. Scoop washed, sanitized, and stored in container during inspection.</p> <p>3) Observed raw eggs stored next-to or above ready-to-eat foods. Store raw eggs/foods below and on separate shelf from ready-to-eat foods. Corrected onsite.</p> <p>17) Observed no single-use paper towels at handwash station in the women restroom and front service area. Observed no pump soap in front service station. Ensure all handwash station are constantly supplied with hand soap and single-use paper towels in dispenser and hot water. Paper towels restocked.</p> <p>13) Observed no sani-bucket in the prep area. Observed 0ppm quat sanitizer in front prep area sani-bucket. Ensure sani-buckets holds a sanitizer solution of 200ppm quat or 100ppm chlorine.</p>
	2		X	X	
	3		X	X	
	4				
	5				
	6				
	7				
Food Storage	8				
	9				
	10				
	11				
Uten./Equip.	12				
	13		X		
	14		X		
Employee	15				
	16				
	17		X		
	18				
Water	19				
	20				
	21				
Waste	22				
	23				
Vermin	24				
	25				
Facilities	26				
	27				
	28				
	29		X		
	30				
	31				
	32				
Misc.	33				
	34				
	35				
	36				

MAJ = Major violation    OUT = Out of compliance    COS = Corrected on-site	
Received By (Print): <b>Brian Kirby</b>	Received by (Signature): _____ Date: <b>12/20/2024</b>
REHS (Print): <b>Chalyn Dewey</b>	REHS (Signature): _____ Phone: <b>530-841-2112</b>

**Facility Name:** White Mountain Cafe

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

13) Observed no test strips to measure disinfectant concentration. Obtain test strips immediately.

13) Observed numerous multi-use wash cloths stored on the countertops in the prep area. Store wash cloths in sani-bucket with sanitizer solution of either 200ppm quat or 100ppm chlorine.

14) Observed a Household Use Only KitchenAid mixer. Utilize ANSI certified and commercial equipment only. Discontinue use, remove, and replace immediately. Submit manufacturer spec sheet of new replaced equipment to department for pre-approval prior to purchase and installation.  
Email spec sheet to: rflorendo@co.siskiyou.ca.us or cdewey@co.siskiyou.ca.us

14) Observed the prep sink plumbed into the floor sink without a 1" air gap. Ensure this unit is plumbed with a 1" air gap above the top of the floor sink. Repair or correct within 30 days.

29) Observed food and grease buildup on the floors, equipment, below the equipment and hard-to-reach places throughout the food prep area. Ensure floors and equipment are clean and fully serviceable. Wash, clean, and sanitize immediately.

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

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