



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: Papa's Donuts	Permit # 000739
Address: 306 Maple St., Mount Shasta, CA, 96067	
Permit Holder: Jeff Fields	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: 530-918-3470	E-mail: papasdonuts@gmail.com
Food Safety Certified Employee: John B. Dickinson	Expiration Date: 09/2029

		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: 0;">ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>2) Observed coffee scoops stored directly on the shelf. Store scoop in the food container (handle above food) or in a container that is washed and sanitized daily. Wash, clean, and sanitize scoops before use.</p> <p>13) Observed 400ppm quat sanitizer in spray bottles. Approved quat sanitizer is 200ppm. Utilize test strip to test sanitizer before or stored in spray bottle for use.</p> <p>14) Observed a Household Use Only Ninja blender stored in the kitchen. Utilize ANSI certified and commercial equipment only. Discontinue use, remove, and replace immediately. Submit manufacturer spec sheet of replaced equipment to department for pre-approval prior to purchase and installation. Email spec sheet to: rflorendo@co.siskiyou.ca.us</p> <p>17) Observed the handwashing sink obstructed with a bucket to be air dried. Ensure handwashing sink is free of obstruction as to be easily accessible for use. Utilize the drainboard at 3 compartment sink to air dry washed/sanitized wares.</p>
	2	Prep./ Service		X	
	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.			
Uten./Equip.	12	Spoils			
	13	Wash/ Sanitize		X	
	14	Equip. Condition		X	
	15	Utensil Condition			
Employee	16	Storage			
	17	Handwashing		X	
	18	Employee Hygiene			
	19	Employee Habits			
Water	20	Food Cert./ Card			
	21	Water			
Waste	22	Cross Con.			
	23	Liquid Waste			
Vermin	24	Refuse			
	25	Rodents/ Insects			
Facilities	26	Animal/ Fowl			
	27	Ventilation			
	28	Doors			
	29	Floors			
	30	Walls - Ceilings			
	31	Toilet Fac.			
	32	Janitorial Fac.			
Misc.	33	Lighting			
	34	Clothing - Linen			
	35	Signs			
	36	Misc.			

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

Facility Name: Papa's Donuts

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): Denise Fields	Received by (Signature):	Date: 12/20/2024
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REHS (Print): Chalyn Dewey	REHS (Signature):	Phone: 530-841-2112
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Received by (Signature):

Date:
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Chalyn Dewey

REHS (Signature):

Phone:
530-841-2112