



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: Gold Street School	Permit # 001024
Address: 321 N Gold St, Yreka, CA 96097	
Permit Holder: Gold Street School	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: 530-841-1002	E-mail: rhead@yrekausd.net
Food Safety Certified Employee: Amy Chapman	Expiration Date: 05/2029

		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; font-weight: bold;">ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p style="text-align: center; font-weight: bold;">ALL FOOD HANDLING IS SATISFACTORY AT PRESENT TIME.</p> <p>17, 31) 2ND NOTICE - Observed water at 43F at handwashing station located at the staff restroom. Per CRFC :</p> <ul style="list-style-type: none"> - 114276.(d) Toilet and handwashing facilities for employees shall be provided as specified in sections 113953 and 113953.3 - 113953.(c) Handwashing facilities shall be equipped with water warm water (ie at least 100F) under pressure for a minimum of 15 sec. through a mixing valve or combination faucet. - 113953.3.(a).(3) and (11) Employees shall thoroughly wash their hands after using the toilet room and after engaging in other activities that contaminate the hands. <p>Ensure all handwashing facilities are supplied with warm water, pump soap, and paper-towel in dispensers. Repair or correct within 90 days.</p> <p style="text-align: center; font-weight: bold;">A REINSPECTION FEE WILL BE ASSESSED FOR REPEAT NON-COMPLIANCE.</p>
	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.			
Uten./Equip.	12	Spoils			
	13	Wash/ Sanitize			
	14	Equip. Condition			
Employee	15	Utensil Condition			
	16	Storage			
	17	Handwashing		X	
	18	Employee Hygiene			
Water	19	Employee Habits			
	20	Food Cert./ Card			
Waste	21	Water			
	22	Cross Con.			
Vermin	23	Liquid Waste			
	24	Refuse			
Facilities	25	Rodents/ Insects			
	26	Animal/ Fowl			
	27	Ventilation			
	28	Doors			
	29	Floors			
	30	Walls - Ceilings			
Misc.	31	Toilet Fac.		X	
	32	Janitorial Fac.			
	33	Lighting			
	34	Clothing - Linen			
	35	Signs			
	36	Misc.			

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): Debbie Rasmussen	Received by (Signature): _____ Date: 01/29/2025
REHS (Print): Chalyn Dewey	REHS (Signature): _____ Phone: 530-841-2112

Facility Name: Gold Street School

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Received by (Signature):

Date:
01/29/2025

REHS (Print):
Chalyn Dewey

REHS (Signature):

Phone:
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