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	Na	me: HANDSOI	ME J	OH	V'S S	SPEAKEASY	Permit # 0	00250		
Addres	ss:	316 CHESTN	JT S	T. M	IOUI	NT SHASTA, CA				
Permit Holder: Permit To Operate:										
JOHN A. REDMOND Phone: F20 9F6 3634 E-mail: MICHICANIMADMANA20@VAHOO COM										
550-656-565 I WIICHIGANIWADWAN420@YAHOO.COW										
Food S	Food Safety Certified Employee: JOHN A. REDMOND Expiration Date: 11/2027									
			MAJ	OUT	cos	The marked items represent Health Code violations a	as follows:			
Protection Time/ Temp.	Vince 1	Food Temp.				ROLITINE INSPECTION CONDUCTED (UTINE INSPECTION CONDUCTED ON THIS DATE			
	3000	Prep./ Service				NOOTINE INOI ESTION SONDOSTED				
		Storage/ Disp.								
	. 7/4	Frozen Food								
	CONTRACT.	Pure Food					ountertop Grill in use to prepare food. Facility owner installed a ion system over the grill, as well. All equipment used to prepare food			
		Reused Food				that creates odors, smoke, steam, grease, heat, and				
	93/10	Transportation					under a commercial Type 1 or Type 2 mechanical ventilation system. Discontinue us			
Food Storage		Storage Fac.	46 40			and remove the countertop grill from the facility immediately.				
	American Co.	Refrig. Units				44) The Counterton Orill about discuss in the about				
		Thermometer		1	0	14) The Countertop Grill observed in use in the above use in this facility, by this department. All new and re				
		Hazardous Mat.				be ANSI certified and pre-approved by this department.				
	8 8	Spoils		1 1 1 1 1		facility. If you wish to add equipment, please provide				
Uten./Equip.	, 373 Table	Wash/ Sanitize		~		specification sheets for review prior to installation. 14) The observed hood ventilation system is has not been evaluated by this department is not commercial, and was not constructed to mechanical ventilation standards compliance with the California Retail Food Code and California Mechanical Code Please complete a plan check for the installation of any ventilation system and this department before installation. The construction of any mechanical ventilal system will require an official building permit as well. Discontinue use and remove				
./Ec	-	Equip. Condition		X			this deportment			
Uter		Utensil Condition								
		Storage								
'ee	_	Handwashing Employee Hygiene								
Employee	No. of Control	Table Str. Str. Str. Str. Str. Str. Str. Str.								
ᇤ	1000	Employee Habits Food Cert./ Card			-		and remove.			
_	10000	Water				28) Observed the doors on the restrooms not self-clo	osing Toilet room	Toilet rooms are to be well-		
Water	90.00	Cross Con.				fitted, with self-closing doors that prevent the passag				
e e	_	Liquid Waste				self-closing devices and door seals within 90 days.				
Waste		Refuse				29) Observed that the floors in the men's restroom are damaged and un-cleanab Maintain these floors in a serviceable condition and cleanly manner. Repair with days.				
	_	Rodents/ Insects			10					
Vermin	100000	Animal/ Fowl			~		Repair Within 90			
	27	Ventilation								
"		Doors		X						
-acilities	29	Floors		X						
Faci	30	Walls - Ceilings								
	31	Toilet Fac.								
	32	Janitorial Fac.								
	33	Lighting								
Ö	34	Clothing - Linen								
-	35	Signs								
	36	Misc.								
MAJ = Major violation OUT = Out of compliance COS = Corrected on-site										
Received By (Print): Received by (Signature): Date: John Redmond 02/19/2025										
REHS (Print): REHS (Signature): Phone: 530-841-2114							1-841-2114			

Facility Name: HANDSOME JOHN	I'S SPEAKEASY	
The marked items	represent Health Code violations and must be co	rrected as follows:
Received By (Print):	Received by (Signature):	Date:
John Redmond		02/19/2025
REHS (Print):	REHS (Signature):	Phone:

530-841-2114

Rick Florendo

Facility Name:	HANDSOME JOHN'S SPEAKEASY								
	The marked items represent Health Code violations and must be correct	ed as follows:							
Received By (Print): Johr	Received by (Signature): n Redmond	Date: 02/19/2025							
REHS (Print):	REHS (Signature):	Phone:							

530-841-2114

Rick Florendo

Facility Name: HANDSOME JOHN'S SPEAKEASY					
	The marked items represent Health Code v	iolations and must be corrected as follow	S:		
	Received by (Sign n Redmond		Date: 02/19/2025		
REHS (Print): Rick Flo	REHS (Signature)	ı:	Phone: 530-841-2114		

530-841-2114