



Food Program Official Inspection Report
 SISKIYOU COUNTY PUBLIC HEALTH
 & COMMUNITY DEVELOPMENT
 806 S. Main Street
 Yreka, California 96097
 ph: (530) 841-2100, fax: (530) 841-4076

Facility Name: <u>Crave</u>	CMHC#
Address: <u>402 Chestnut St, ML Shasta, CA</u>	
Permit Holder: <u>Derrick Hardman</u>	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: <u>530-918-5276</u>	E-mail: <u>hardmanderrick76@gmail.com</u>
Food Safety Certified Employee: <u>Lydia Hardman</u>	Expiration Date: <u>09/2024</u>

		MAJ	OUT	COS	
The marked items represent Health Code violations and must be corrected as follows:					
Protection Time/ Temp.	1		X	X	<p>Routine Inspection Conducted This Date</p> <p>1.) Observed raw pork ribs soaking in 80°F water. Temperature of ribs were measured at 79-80°F. All cold food is required to be maintained at 41°F or colder. Voluntarily discarded during inspection.</p> <p>2.) Observed above referenced food thawing in 80°F water. Observed ground meat thawing on the prep sink drain board. These methods are not approved methods of thawing food. Thaw all cold food under cold running water, in the refrigerator, in the microwave and cooked immediately after, or in the cooking process. Corrected during inspection.</p> <p>From previous inspections, the refrigeration has been repaired and is in good working order.</p>
	2		X	X	
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Food Storage	8				
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	11				
Uten./Equip.	12				
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Employee	15				
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Water	19				
	20				
	21				
Waste	22				
	23				
Vermir	24				
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Facilities	27				
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	32				
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Misc.	34				
	35				
	36				

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site
Received By (Print): <u>Lydia Hardman</u> Received by (Signature): <u>[Signature]</u> Date: <u>8-17-21</u>
REHS (Print): <u>Rick Florencio</u> REHS (Signature): <u>[Signature]</u> Phone: <u>841-2114</u>