



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: <i>Pipeline Craft Taps and Kitchen</i>	CMHC#
Address: <i>320 N. Mount Shasta Blvd, Mt. Shasta CA</i>	
Permit Holder: <i>Black Dog Project Inc.</i>	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: <i>918-6020</i>	E-mail:
Food Safety Certified Employee: <i>Hanna Al-Jamie</i>	Expiration Date: <i>11/2024</i>

		MAJ	OUT	COS	The marked items represent Health Code violations and must be corrected as follows:
Protection Time/ Temp.	1 Food Temp.		X	X	<i>Routine Inspection Conducted This Date</i>
	2 Prep./ Service				
	3 Storage/ Disp.				
	4 Frozen Food				
	5 Pure Food				
	6 Reused Food				
	7 Transportation				
Food Storage	8 Storage Fac.				<i>1) observed cooked pulled pork @ 125°F. Hold all hot food @ 135°F or hotter. Voluntarily discarded.</i>
	9 Refrig. Units				
	10 Thermometer				
	11 Hazardous Mat.				
	12 Spoils				
Uten./Equip.	13 Wash/ Sanitize				<i>1) observed raw hamburger @ 49°F. Hold all cold food @ 41°F or colder. Meat was immediately moved to freezer. New temperature was taken at end of inspection and is in compliance @ 36°F.</i>
	14 Equip. Condition				
	15 Utensil Condition				
	16 Storage				
Employee	17 Handwashing				<i>Recommend measuring temperature of all cold foods upon receiving them.</i>
	18 Employee Hygiene				
	19 Employee Habits				
	20 Food Cert./ Card				
Water	21 Water				<i>Recommend measuring temperature of all cold foods upon receiving them.</i>
	22 Cross Con.				
Waste	23 Liquid Waste				<i>Recommend measuring temperature of all cold foods upon receiving them.</i>
	24 Refuse				
Vermir	25 Rodents/ Insects				<i>Recommend measuring temperature of all cold foods upon receiving them.</i>
	26 Animal/ Fowl				
Facilities	27 Ventilation				<i>Recommend measuring temperature of all cold foods upon receiving them.</i>
	28 Doors				
	29 Floors				
	30 Walls - Ceilings				
	31 Toilet Fac.				
	32 Janitorial Fac.				
	33 Lighting				
Misc.	34 Clothing - Linen				<i>Recommend measuring temperature of all cold foods upon receiving them.</i>
	35 Signs				
	36 Misc.				

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site
Received By (Print): <i>Josh Thum</i> Received by (Signature): <i>[Signature]</i> Date: <i>02-09-22</i>
REHS (Print): <i>Rick Florendo</i> REHS (Signature): <i>[Signature]</i> Phone: <i>530-841-2114</i>