Food Program Official Inspection Report

SISKIYOU COUNTY
COMMUNITY DEVELOPMENT DEPARTMENT
Environmental Health Division
806 S. Main Street
Yreka, California 96097
ph: (530) 841-2100, fax: (530) 841-4076

Facility Name: Maria's Restaurant | CMHC#

Address: 11923 Main St. Fort Jones

Permit Holder: Luis & Jessica Valladares | Permit To Operate: ☐Valid ☐Not Valid

Phone: 530-468-4000 | E-mail:

Food Safety Certified Employee: Jessica Valladares | Expiration Date:

			MAJ	OUT	COS
Protection Time/ Temp.	1	Food Temp.		X	
	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.			
	12	Spoils			
Uten./Equip.	13	Wash/ Sanitize		X	
	14	Equip. Condition		X	
	15	Utensil Condition			
	16	Storage			M
Employee	17	Handwashing			
	18	Employee Hygiene			
	19	Employee Habits			
	20	Food Cert./ Card			
Water	21	Water			
	22	Cross Con.			
Waste	23	Liquid Waste			
	24	Refuse			
Vermin	25	Rodents/ Insects			
	26	Animal/ Fowl			
Facilities	27	Ventilation			
	28	Doors			
	29	Floors			
	30	Walls - Ceilings			
	31	Toilet Fac.			
	32	Janitorial Fac.			
	33	Lighting			
Misc.	34	Clothing - Linen			
	35	Signs			
	36	Misc.			

The marked items represent Health Code violations and must be corrected as follows:

Routine inspection conducted This date.

1) observed cut potatoes in water at 70°F all cut potatoes must be held at 41°F or below. These potatoes were voluntarily discarded.

M) observed domestic crock pot all equip. must be NSF listed commercial

14) must provide Test strips to check sanitizer levels

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site

Received By (Print): Jessica Valladcos | Received by (Signature): | Date:

REHS (Print): David Jackson | REHS (Signature): | Phone: 530-841-2114

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