



### 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: <b>Kathy's Deli and Bakery</b>	Permit # <b>620618</b>
Address: <b>180 Webb Street Montague CA</b>	
Permit Holder: <b>Kathy Legan</b>	Permit To Operate: <input checked="" type="radio"/> Valid <input type="radio"/> Not Valid
Phone: <b>530-459-5093</b>	E-mail:
Food Safety Certified Employee: <b>Kathy Legan</b>	Expiration Date: <b>3/2024</b>

		MAJ	OUT	COS	
					The marked items represent Health Code violations and must be corrected as follows:
Protection Time/ Temp.	1		X	X	<p style="text-align: center; margin-top: 0;">ROUTINE INSPECTION CONDUCTED ON THIS DATE</p> <p>1) Observed deli meat at 50 F - 59 F. Keep all cold foods at 41 F or below. Voluntarily discarded.</p> <p>3) It was observed in the bathroom 2 cabinets being used for dry storage of food and single use articles. As stated in code 114161.1 (a) of the California Retail Food Code, a cabinet used for the storage of FOOD or single use shall not be located in toilet room. Move all food and single use items to an approved storage area.</p> <p>9) Observed refrigeration unit for sandwich making not holding temperatures low enough to keep food items at 41 F or below and dairy below 45 F. Discontinue use for holding potentially hazardous foods and move all potentially hazardous foods to a working refrigeration unit. Repair or replace within 60 days.</p> <p>2) Observed a open-air barbecue outside of the facility without a separation of access from the public. Operation of the barbecue requires a barrier to prevent food contamination or injury to the public by using ropes or other approved methods. Install a barrier around barbecue while it is in use.</p>
	2		X		
	3		X		
	4				
	5				
	6				
	7				
Food Storage	8				
	9		X		
	10				
	11				
	12				
Uten./Equip.	13				
	14				
	15				
	16				
Employee	17				
	18				
	19				
	20				
Water	21				
	22				
Waste	23				
	24				
Vermin	25				
	26				
Facilities	27				
	28				
	29				
	30				
	31				
	32				
	33				
Misc.	34				
	35				
	36				

MAJ = Major violation    OUT = Out of compliance    COS = Corrected on-site	
Received By (Print): <b>Kathy Legan</b>	Received by (Signature): _____ Date: <b>5/10/2023</b>
REHS (Print): <b>Alexa Roche</b>	REHS (Signature): _____ Phone: <b>530-841-2117</b>

**Facility Name:** Kathy's Deli and Bakery

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Received by (Signature):

Date:  
5/10/2023

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Alexa Roche

REHS (Signature):

Phone:  
530-841-2117

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