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: Kathy's Deli and Bakery 620618							520618				
Addres	ss:	180 Webb Stre	eet N	/lonta	ague	CA					
Permit Holder: Permit To Operate: Kathy Legan Valid Not Valid											
Phone	;	530-459-5093				E-mail:					
Food S	Safe	ty Certified Employ	/ee: k	\ath\	/ Lec	gan	Expiration	Date: 3/2024			
	MAJ OUT COS The marked items represent Health Code violations and must be corrected as follows:										
Protection Time/ Temp.	1	Food Temp.		X	X	ROUTINE INSPECTION CONDUCTED O					
	2	Prep./ Service		X							
	3	Storage/ Disp.		X		1) Observed deli meat at 50 F - 59 F. Keep all cold foods at 41 F or below. Voluntarily di		oluntarily discarded.			
	4	Frozen Food				3)It was observed in the bathroom 2 cabinets being used for dry storage of food and si					
	5	Pure Food				articles. As stated in code 114161.1 (a) of the California Retail Food Code, a cabinet used					
	6	Reused Food				storage of FOOD or single use shall not be located in toilet room. Move all food and single u					
	7	Transportation				items to an approved storage area.					
ө	8	Storage Fac.									
Food Storage	9	Refrig. Units		×		9) Observed refrigeration unit for sandwich making not holding temperatures low enough to food items at 41 F or below and dairy below 45 F. Discontinue use for holding potentially had					
	10	Thermometer				foods and move all potentially hazardous foods to a working refrigeration unit. Repair or re					
	11	Hazardous Mat.				within 60 days.	3	, ,			
	12	Spoils									
iip.	13	Wash/ Sanitize				2) Observed a open-air barbecue outside of the facility without a separation of acces					
Uten./Equip.	14	Equip. Condition				public. Operation of the barbecue requires a barrier to prevent food contamination or i public by using ropes or other approved methods. Install a barrier around barbecue w					
en./	15	Utensil Condition				use.	ibecae wille it is iii				
Ď	16	Storage									
Φ	17	Handwashing									
Employee	18	Employee Hygiene									
Jdw:	19	Employee Habits									
Ш	20	Food Cert./ Card									
Water	21	Water									
	22	Cross Con.									
Waste	23	Liquid Waste									
	24	Refuse									
/ermin	25	Rodents/ Insects									
Ver	26	Animal/ Fowl									
	27	Ventilation									
Se	28	Doors									
Facilities	29	Floors									
Fас	30	Walls - Ceilings									
	31	Toilet Fac.									
	32	Janitorial Fac.									
	33	Lighting									
Misc	34	Clothing - Linen									
	35	Signs									
		Misc.									
MAJ = Major violation OUT = Out of compliance COS = Corrected on-site											
Received By (Print): Received by (Signature): Date: Kathy Legan 5/10/2023											
REHS (Print	t): Alexa Roche	9			REHS (Signature):	Phone: 53	0-841-2117			

Facility Name:	Kathy's Deli and Bakery	
	The marked items represent Health Code violations and must be corrected	ed as follows:
	•	
Name	Descript by (Cineston)	D.:
	athy Legan	Date: 5/10/2023
REHS (Print): Alexa Ro	REHS (Signature):	Phone: 530-841-2117

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Received By (Print):	Received by (Signature): y Legan	Date: 5/10/2023
REHS (Print):	REHS (Signature):	5/10/2023 Phone:

530-841-2117

Alexa Roche

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REHS (Print): Alexa Ro	REHS (Signature):	Phone: 530-841-2117