

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

Transportation Storage Fac. 14) Refrigeration unit used to store the food noted above appears to not be working refrigeration unit used to store the food noted above appears to not be working properly. The door also appears to be broken on this unit. Maintain all equipment as be sanitary and in good serviceable condition at all times. Repair or replaced. 14) Refrigeration unit used to store the food noted above appears to not be working properly. The door also appears to be broken on this unit. Maintain all equipment as be sanitary and in good serviceable condition at all times. Repair or replaced this refrigerator within 60 days. Discontinue use until repaired or replaced. 14) Observed duct tape used to hold refrigerator seals on the door of the refrigerator/freezer units utilized in the food preparation area. Maintain all equipment to be sanitary and in good serviceable condition at all times. Tape is not a cleanable surface. Remove tape and repair or replace refrigeration units within 60 days. 14) Observed handwashing sink faucets tightened to the extent that the water was not easily turned on. It appears that the faucet is leaking considerably, and employees the tightened the faucet handles extensively in attempt to stop the water from running. 150	Facility Name: Ellie's Espresso Permit # 000220									
Robert West Sol-938-1041 E-mail: rbwestjr68@gmail.com Expiration Date: 07/2023 Proof: 530-938-1041 E-mail: rbwestjr68@gmail.com Expiration Date: 07/2023 Proof: Temp. Sol-938-1041 Proof: Temp. Sol-	Address									
Food Safety Certified Employee: Julia Fernandez South Sou										
Food Safety Certified Employee: Julia Fernande2 The marked items represent Health Code violations and must be corrected as follows: ROUTINE INSPECTION CONDUCTED THIS DATE ROUTINE INSPECTION CONDUCTED THI	Phone: 530-938-1041 E-mail: rbwestjr68@gmail.com									
The marked items represent Health Code violations and must be corrected as follows: ROUTINE INSPECTION CONDUCTED THIS DATE ROUTINE INSPECTION CONDUCTED THIS DATE 1) Observed food stored in deli prep cooler held @ 48 degrees F. Hold all cold food of the working refrigeration unit during inspection. Routine Inspection Conduction of the food of the fo	Food Safety Cartified Employee:									
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Secondary Seco	emp_	2	Prep./ Service				ROUTINE INSPECTION CONDUCTED THIS DATE			
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Second S	י Tin	4	Frozen Food							
Secondary Seco	ctior	5	Pure Food							
Secondary Seco	rote	6	Reused Food				1) Observed all food stored inside small reach in refrigeration @ 49 degrees F. Hold all			
Solidation Sol	P	7	Transportation							
13 Spoils Triangle Triang	je		=				inspection.			
12 Spoils 13 Wash/ Sanilize X X X X X X X X X	oraç				X		properly. The door also appears to be broken on this unit. Maintain all equipment as to			
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18 Employee Hygiene 14) Observed handwashing sink faucets tightened to the extent that the water was not easily turned on. It appears that the faucet is leaking considerably, and employees h tightened the faucet handles extensively in attempt to stop the water from running. Some employees continue to use the 3-comp-sink for handwashing, despite previous noted violations. The handwashing sink must be used for handwashing, and the faucet noted violations. The handwashing sink must be used for handwashing, and the faucet noted violations. The handwashing sink must be used for handwashing, and the faucet noted violations. The handwashing sink must be used for handwashing, and the faucet noted violations. The handwashing sink must be used for handwashing, and the faucet noted violations. The handwashing sink must be used for handwashing, and the faucet noted violations. The handwashing sink must be used for handwashing, and the faucet noted violations. The handwashing sink must be used for handwashing, and the faucet noted violations. The handwashing sink must be used for handwashing, and the faucet noted violations. The handwashing sink must be used for handwashing, and the faucet noted violations. The handwashing sink must be used for handwashing, and the faucet noted violations. The handwashing sink must be used for handwashing, and the faucet noted violations. The handwashing sink must be used for handwashing, and the faucet noted will also the faucet noted will also the faucet handles extensively in the matempt to stop the water from running. 13 Observed wiping clothes in used stored on food prep surfaces and on top of refrigeration units. Store these wiping clothes in a sanitizer bucket in between use. 13 Observed wiping clothes in used stored on food prep surfaces and on top of refrigeration units. Store these wiping clothes in a sanitizer bucket in between use. 14 Observed wiping clothes in used stored on food prep surfaces and on top of refrigeration units. Store these wiping clothes in used stored on							surface. Remove tape and repair or replace refrigeration units within 60 days.			
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Solution		32	Janitorial Fac.							
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36 Misc. X		35	Signs							
Received By (Print): Julia Fernandez Received by (Signature): Date: 05/23/2023 REHS (Print): Phone:										
Julia Fernandez 05/23/2023 REHS (Print): Phone:										
	Keceive	ea By	Julia Fe	rnar	ndez		Date: 05/23/2023			
Rick Florendo 530-842-2114	REHS (

Page 1 Last modified 4/12/2023

Facility Name:	Ellie's Espresso	
	The marked items represent Health Code violations and	must be corrected as follows:
Received By (Print):	Received by (Signature):	Date:
	lia Fernandez	05/23/2023
REHS (Print):	REHS (Signature):	Phone:

530-842-2114

Rick Florendo

Facility Name:	Ellie's Espresso	
	The marked items represent Health Code violation	s and must be corrected as follows:
Received By (Print):	Received by (Signature):	Date:
Julia	a Fernandez	05/23/2023
REHS (Print):	REHS (Signature):	Phone:

530-842-2114

Rick Florendo

Facility Name:	Ellie's Espresso		
	The marked items rep	present Health Code violations and must	be corrected as follows:
•			
Received By (Print):		Received by (Signature):	Date:
	a Fernandez		05/23/2023
REHS (Print): Rick Flo	rendo	REHS (Signature):	Phone: 530-842-2114