## 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

Facilit	/ Na	<sup>me:</sup> Bistro 107	,			Permit # 620948					
Addre	Address: 107 Chestnut St., Mt Shasta, CA										
Permi			01., 1	VIII O	naor	Permit To Operate:					
Brandy McKnight O Valid O Not Val											
Phone	Phone: 530-918-5353 E-mail:										
Food Safety Certified Employee: Expiration Date:											
MAJ OUT COS The marked items represent Health Code violations and must be corrected as follows:											
	1	Food Temp.	11/1/10	X	000						
dwe	-	Prep./ Service		~		ROUTINE INSPECTION CONDUCTED THIS DATE					
Protection Time/ Temp.	-	Storage/ Disp.		X							
		Frozen Food		~		<ol> <li>Observed all food stored in walk-in refrigerator measured at 48 degrees F. Keep all cold food at 41 degrees F or colder. Move food to a working refrigeration unit.</li> </ol>					
tion	5	Pure Food									
otect	6	Reused Food				1) Observed sliced tomatoes in walk-in refrigerator measured at 58 degrees F.					
Pro	7	Transportation				Voluntarily discarded.					
<u> </u>		Storage Fac.									
age	9	Refrig. Units		Х		<ol> <li>Observed refrigeration unit not sufficiently cooling to hold the above listed food in a the proper cold holding temperature.</li> </ol>					
Storage	10	Thermometer									
Food	11	Hazardous Mat.				1) Observed food stored in deli prep cooler measured at 48 degrees F. Hold all cold					
ц	_	Spoils				food at 41 degrees F or colder. Move food to a working refrigeration unit.					
d	13	Wash/ Sanitize		Х	Х						
Uten./Equip.	14	Equip. Condition				1) Observed numerous foods stored in the deli prep cooler measured between 50-69					
en./	15	Utensil Condition				degrees F. Food voluntarily discarded.					
Cte	16	Storage				13) Observed sanitizing Quat solution in sani-bucket at 100ppm. Effective manual					
Ø	17	Handwashing				sanitizing solution is 200ppm Quat or 100 ppm Cl. Corrected on site.					
oye	18	Employee Hygiene									
Employee	19	Employee Habits				13) Observed dishwasher not dispensing sanitizer. Ensure mechanical warewashing					
ш	20	Food Cert./ Card				concentration of sanitizer is 50ppm chlorine. Corrected on site.					
Water	21	Water				25) Observed excess flips present in feed facility. Each Eacility must prevent the					
	22	Cross Con.				25) Observed excess flies present in food facility. Food Facility must prevent the entrance and harborage of flies or insects. Install insect control devices immediately.					
Waste	23	Liquid Waste									
Wa	24	Refuse				25) Observed a fly swatter in food prep area. Insect control devices shall prevent insect					
ermin		Rodents/ Insects		$\times$		fragments from contaminating food prep surfaces, equipment, utensils, etc. Remove					
Ver	26	Animal/ Fowl				immediately.					
	27	Ventilation				22) Observed upphielded light or hulbs above feed propercy. Shield glass hulbs with					
s	28	Doors				33) Observed unshielded light or bulbs above food prep area. Shield glass bulbs with covers or replace with shatterproof bulbs. Replace or cover immediately.					
Facilities	29	Floors		$\times$		covers of replace with shatterproof bubs. Replace of cover infinediately.					
Fac	30	Walls - Ceilings				29) Observed excessive grease and dirt buildup on floors, walls, equipment, and in hard					
	31	Toilet Fac.				to reach places. Maintain all facility and equipment in a cleanly manner at all times.					
	32	Janitorial Fac.									
Misc.	33	Lighting		×							
	34	Clothing - Linen									
	35	Signs									
		Misc.									
MAL = Major violation OUT = Out of compliance COS = Corrected on-site											
Received By (Print): A MEHALL Received by (Signature): A Date: 09/12/2023											
REHS	REHS (Print): Phone: Chalyn Dewey 530-841-2112										

Facility Name:	Bistro 107						
		represent Health Code violations and must be co	prrected as follows:				
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Chalyn E	Dewey	neno (orginatoro).	530-841-2112				
Page 2	-						

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