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: SISKIYOU BREW WORKS Permit # 000428										
Address: 110 SQUAW VALLEY RD, MCCLOUD, CA 96057										
Permit Holder: PAT AND SUE BRUSH Permit To Operate: O Valid Not Valid										
Phone: 530-925-5894 E-mail:										
Food Safety Certified Employee: Quentin Zahara Expiration Date: 9/2024										
MAJ OUT COS The marked items represent Health Code violations and must be corrected as follows:										
Protection Time/ Temp.	1	Food Temp.	>	_	·					
	2	Prep./ Service			ROUTINE INSPECTION	NSPECTION DONE THIS DATE				
	3	Storage/ Disp.			1) Observed marinara sauce in cooking area	g area measuring at 81 degree F. Hold cold food				
	4	Frozen Food			at 41 degree F or below or hot food at 135 d					
	5	Pure Food			, and the second	tored on the ground in food prep area. Store all food 6" off				
	6	Reused Food								
P	7	Transportation			8) Observed a bag of flour stored on the growth the floor. Correct asap.					
a)	8	Storage Fac.	>	<	the hoor. Correct asap.					
orag	9	Refrig. Units			13) Observed excessive buildup of slime or	mold inside of the ice machine. Maintain				
Food Storage	10	Thermometer			equipment in a cleanly and serviceable cond					
		Hazardous Mat.			machine in accordance with manufacturer's	nanufacturer's instructions.				
	12	Spoils			17) Observed hand-washing station is obst	ructed with a tin bucket filled with dirty water.				
.dir	13	Wash/ Sanitize	>	<u> </u>	Hand-washing station can only be used for h					
Uten./Equip.	14	Equip. Condition				action and accessible at all time. Correct asap.				
ten.		Utensil Condition								
<u> </u>	16	Storage			29, 30) Observed excessive amount of build					
Ф	17	Handwashing	>	<	hard to reach places thruoghout the facility. Clean asap.	ality. Maintain in a cleanly matter at all times.				
loye	18	Employee Hygiene			Oldan asap.					
Employee	_	' '			29, 30) Observed walls and floors cracked and damaged	and damaged. All surfaces in food prep are				
	_	Food Cert./ Card			must be smooth, durable, nonabsorbent, an	d easily cleanable. Repair within 90 days.				
Water	_	Water								
_ ≥	22	Cross Con.								
Waste		Liquid Waste								
⋛	24	Refuse								
Vermin		Rodents/ Insects								
\ \		Animal/ Fowl								
	27	Ventilation								
es	28	Doors	Ш.	_						
-acilities		Floors	>	_						
Б	30	Walls - Ceilings	>							
	31	Toilet Fac.								
	32	Janitorial Fac.								
	33	Lighting	ш							
Misc.		Clothing - Linen		\perp						
Ĕ	35	Signs		_						
NAA I		Misc.	III O	It of as:	poliones COS - Corrected en elle					
MAJ = Major violation OUT = Out of compliance COS = Corrected on-site Received By (Print): Received by (Signature): Date:										
Quentin Zahara 9/28/2023										
REHS (Print): REHS (Signature): Phone: CHALYN DEWEY 530-841-2112										

Facility Name: SISKIYOU BR	EW WORKS	
The marked it	tems represent Health Code violations and must be co	rrected as follows:
•		
Received By (Print):	Received by (Signature):	Data
Quentin Zahara	Noccived by (oignature).	Date: 9/28/2023
RFHS (Print)	REHS (Signature):	Phone:

530-841-2112

CHALYN DEWEY

Facility Name:	SISKIYOU BREW WORKS							
	The marked items represent Health Code violations and must be cor	rected as follows:						
Received By (Print):	Received by (Signature):	Date:						
Quer	ntin Zahara	9/28/2023						
REHS (Print):	REHS (Signature):	Phone:						

530-841-2112

CHALYN DEWEY

Facility Name: SI	SKIYOU BREW WOF	RKS		
<u> </u>	The marked items repre	sent Health Code violations and n	nust be corrected as follows:	
		December (C'martine)		
	n Zahara	Received by (Signature):		ate: 9/28/2023
REHS (Print): CHALYN DI	EWEY	REHS (Signature):		none: 530-841-2112

530-841-2112