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: Watson's Vets Club							Permit # 000474			
Addres	SS:	406 North Mou	unt S	Shast	ta, M	ount Shasta, CA 96067				
Permit	Hol	^{der:} Kris Watso	n				Permit To Operate: Valid Not Valid			
Phone: 530-926-3565 E-mail: kris@watsonsvetclub.com										
Food Safety Certified Employee: Kris Watson Expiration Date: 05/2022										
				OUT		The marked items represent Health Code violatio				
Protection Time/ Temp.	2	Food Temp. Prep./ Service Storage/ Disp.				ROUTINE INSPECTION CONDUCTE 13) Observed excessive buildup of slime or mold				
	5	Frozen Food Pure Food Reused Food				equipment in a cleanly matter at all times to preve Empty ice and clean machine according to manuf 3RD NOTICE.	ent against contamination of food.			
Food Storage F	8	Transportation Storage Fac. Refrig. Units Thermometer				 13) Observed no sani-bucket used to store working wiping cloths. Keep all working wiping cloths in a sani-bucket with 100 ppm Chlorine or 200 ppm Quat, at all time. Correct immediately. 16) Observed ice scoop stored on top of the ice machine. Store utensil in a manner protects against contamination. Wash, rinse, and sanitize ice scoop immediately. Described to store ice scoop on top of the machine. Store scoop inside the machine with the harm up to prevent against contaminating the ice or store in a container that is wash, rinse and a pritical delib. Correct instance diagram. 				
Employee Uten./Equip. Food	12 13	Hazardous Mat. Spoils Wash/ Sanitize Equip. Condition		X						
	15 16	Utensil Condition Storage Handwashing		×		and sanitized daily. Correct immediately.20) Food manage certification is expired. Obtain a food manager certificate with days.	a food manager certificate within 60			
	18 19	Employee Hygiene Employee Habits Food Cert./ Card		×		29) Observed discharge lines from equipment not indirectly plumbed into the floor sink. Install these discharge lines with an 1 inch airgap. Correct asap. 30) Observed excess buildup of syrups, dirt, and other on the walls behind the bar. Maintain all the wall in a cleanly manner. Clean asap. REINSPECTION FEE ASSESSED FOR NONCOMPLIANCE				
Water	21	Water Cross Con.								
Waste		Liquid Waste Refuse								
Vermin		Rodents/ Insects Animal/ Fowl								
Facilities	28	Ventilation Doors Floors		×						
	31 32	Walls - Ceilings Toilet Fac. Janitorial Fac. Lighting		X						
Misc.	34 35 36	Clothing - Linen Signs Misc.								
)UT =	Out	of con	ppliance COS = Corrected on-site	Data			
Received By (Print): Received by (Signature): Date: 10/05/2022							10/05/2022			
REHS (Print): Chalyn Dewey					REHS (Signature):	Phone: 530-841-2112				

Facility Name: \	Watson's Vets Club	
	The marked items represent Health Code violations and must be corrected as follows:	
Received By (Print):	Received by (Signature): Date:	
		10/05/2022
REHS (Print):	REHS (Signature): Phone	9: 0.044_0440
Chalyn De	ewey 530	0-841-2112

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