



Food Program Official Inspection Report
 SISKIYOU COUNTY
 COMMUNITY DEVELOPMENT DEPARTMENT
 Environmental Health Division
 806 S. Main Street
 Yreka, California 96097
 ph: (530) 841-2100, fax: (530) 841-4076

Facility Name: <u>The Pizzeria House</u>	CMHC#
Address: <u>63801 Hwy 96, Happy Camp CA</u>	
Permit Holder: <u>Lynn Crocker</u>	Permit To Operate: <input type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone:	E-mail:
Food Safety Certified Employee: <u>YUKON Sakota</u>	Expiration Date: <u>2/27</u>

		MAJ	OUT	COS	The marked items represent Health Code violations and must be corrected as follows:
Protection Time/ Temp.	1 Food Temp.		X		Routine inspection conducted this date.
	2 Prep./ Service				
	3 Storage/ Disp.				
	4 Frozen Food				
	5 Pure Food				
	6 Reused Food				
	7 Transportation				
Food Storage	8 Storage Fac.				PIZZA IN hot holding 105°F must be 135°F or above. This PIZZA was voluntarily discarded Temp control on unit adjusted to higher Temp.
	9 Refrig. Units				
	10 Thermometer				
	11 Hazardous Mat.				
	12 Spoils				
Uten./Equip.	13 Wash/ Sanitize				
	14 Equip. Condition				
	15 Utensil Condition				
	16 Storage				
Employee	17 Handwashing				
	18 Employee Hygiene				
	19 Employee Habits				
	20 Food Cert./ Card				
Water	21 Water				
	22 Cross Con.				
Waste	23 Liquid Waste				
	24 Refuse				
Vermi	25 Rodents/ Insects				
	26 Animal/ Fowl				
Facilities	27 Ventilation				
	28 Doors				
	29 Floors				
	30 Walls - Ceilings				
	31 Toilet Fac.				
	32 Janitorial Fac.				
Misc.	33 Lighting				
	34 Clothing - Linen				
	35 Signs				
	36 Misc.				

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site

Received By (Print): <u>Amanda</u>	Received by (Signature): <u>Amanda</u>	Date: <u>11/15/23</u>
REHS (Print): <u>David Jackson</u>	REHS (Signature): <u>[Signature]</u>	Phone: <u>530-841-2114</u>