## **Food Program Official Inspection Report**



Siskiyou County Community Development Department Environmental Health Division 806 S. Main Street Yreka, California 96097

		TIFOR				phone: (530) 841-2100, fax: (530) 841-4076						
Facility Name: Seven Sons Coffee Permit # 000414												
Addres	SS:					, Mount Shasta, CA						
Permit						Permit To Operate:   • Valid  • Not Valid						
Phone: 530-926-9701 E-mail: annerivera2164@yahoo.com												
Food Safety Certified Employee: Anne Rivera												
MAJ OUT COS The marked items represent Health Code violations and must be corrected as follows:												
	1	Food Temp.		X		ROUTINE INSPECTION CONDUCTED THIS DATE						
emp	2	Prep./ Service		X		ROUTINE INSPECTION CONDUCTED THIS DATE						
e/ T	3	Storage/ Disp.										
Ξ	4	Frozen Food				1, 2) Observed potatoes and sliced tomatoes in deli-prep cooler measuring between						
tion	5	Pure Food				51-61 degrees F. If facility is using time as a control, then utilize a label that marks or identifies the time that is 4 hours past the point in time when the food is removed from temperature control. If facility is using temperature as a control, then hold cold food at						
Protection Time/ Temp.	6	Reused Food										
	7	Transportation				41 degrees F or hot food at 135 degrees F. Correct immediately.						
0	_	Storage Fac.				The degree of the tree degree of the entreet in interest, in						
Food Storage	9	Refrig. Units				17) Observed facility is currently using the 3-compartment sink for hand-washing and						
	10	Thermometer				ware-washing. This sink must be sanitized prior to ware-washing and cannot be used						
poo	11	Hazardous Mat.				simultaneously. Continue to monitor and ensure employees are trained of proper procedures.						
ш	12	Spoils				procedures.						
<u>.</u>	13	Wash/ Sanitize		X		13, 14) Observed mechanical ware-washing dispensing 10ppm chlorine. Effective						
Equ	14	Equip. Condition		X		mechanical ware-washing disinfectant measuring at 50ppm chlorine. Discontinue use of						
Uten./Equip.	15	Utensil Condition				mechanical ware-washer and use 3-compartment sink to rinse, wash, and sanitize						
Ď	16	Storage				equipments, utensils, etc., until corrected. Use test strips daily to measure disinfectant.						
Φ	17	Handwashing		X		20) Facility does not have a current food manager certificate. Provided facility with						
Employee	18	Employee Hygiene				Food Manager's course business card.						
du:	19	Employee Habits										
	20	Food Cert./ Card		X								
Water		Water										
Š		Cross Con.										
Waste	-	Liquid Waste										
		Refuse										
Vermin		Rodents/ Insects										
γ (		Animal/ Fowl										
	_	Ventilation		$\vdash$								
Facilities		Doors										
	_	Floors										
		Walls - Ceilings										
		Toilet Fac.				1						
		Janitorial Fac.		$\vdash$								
Misc.		Lighting Lipon	Н									
		Clothing - Linen										
		Signs Misc.	Н									
MAJ =			UT =	Out c	of con	npliance COS = Corrected on-site						

Received By (Print):
Anne Rivera

Resolved by (Signature):

Resolved by (Signature):

Date:
10/17/2023

REHS (Print):
Chalyn Dewey

Date:
10/17/2023

Page 1 Last modified 4/12/2023

Facility Name:	Seven Sons Coffee	
	The marked items represent Health Code violations and must be corrected as follows:	
Received By (Print):	Received by (Signature): Date:	10/17/2022
REHS (Print):	nne Rivera  REHS (Signature):  Phone	10/17/2023
Chalyn D	Dewey 530	)-841-2112

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	The marked items represent Health Code violations and must be corrected as follows:	
	•	
Received By (Print):	Received by (Signature): De Rivera	ate: 10/17/2023
REHS (Print):		hone:
Chalyn I	Dewey	530-841-2112

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	· ·	
Received By (Print):	Received by (Signature):	Date:
	ne Rivera	10/17/2023
REHS (Print): Chalyn [	REHS (Signature): Dewey	Phone: 530-841-2112