



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: Manfredi's Food and Gas	Permit # 000308
Address: 6929 Dunsmuir Ave. Dunsmuir, CA	
Permit Holder: Ron Manfredi	Permit To Operate: <input checked="" type="radio"/> Valid <input type="radio"/> Not Valid
Phone: 530-235-2141	E-mail: sharonmanfredi@yahoo.com
Food Safety Certified Employee: Sharon Manfredi	Expiration Date: 10/2027

		MAJ	OUT	COS	The marked items represent Health Code violations and must be corrected as follows:
Protection Time/ Temp.	1 Food Temp.		X		<p style="text-align: center; margin: 0;">ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>1) Observed slice deli meat in reach-in cooler measuring between 44-49F. Hold all cold food at 41F or below. Correct immediately.</p> <p>2) Observed bread stored in non-food grade bag. Store working food in a food grade bag. Correct immediately.</p> <p>2) Observed a scoop used to portion bulk pickle, stored on top of the pickle bucket's lid. Store scoop in a container that can be washed, rinsed, and sanitize daily. Correct immediately.</p> <p>3) Observed prepackaged food (frozen bread, bagged ice) and canned stored on the floor in the walk. Ensure food products are stored 6" off the ground. Correct immediately.</p> <p>8) Observed raw meat stored over ready-to-eat food in the walk-in freezer. Store ready-to-eat food above raw meat. Correct immediately.</p> <p>13) Observed a sani-bucket measuring at 0ppm chlorine. Ensure manual disinfectant has a concentration of 100ppm chlorine or 200ppm quat. Correct immediately.</p> <p>13) Facility does not have test strips to measure disinfectant concentration in sani-bucket or 3-compartment sink. Obtain test strips immediately, and test disinfectant daily or as needed.</p> <p>14) Observed new and unapproved convection oven installed in the food facility. Ensure all new or replaced equipment are preapproved by the agency, and are ANSI certified or NSF listed. Provide manufacturer's cut sheet to this agency immediately for approval.</p> <p>14) Observed bare wood in hand-washing and behind ware-washing sink. Maintain all surfaces are smooth, durable, cleanable, and nonabsorbent. Correct within 90 days.</p> <p>24) Observed trash overflowing out of the bin in the refuse area. Ensure refuse lids are closed to prevent harborage of insects, floes, or vermin. Correct immediately.</p>
	2 Prep./ Service		X		
	3 Storage/ Disp.		X		
	4 Frozen Food				
	5 Pure Food				
	6 Reused Food				
	7 Transportation				
Food Storage	8 Storage Fac.		X		
	9 Refrig. Units				
	10 Thermometer				
	11 Hazardous Mat.				
Uten./Equip.	12 Spoils				
	13 Wash/ Sanitize		X		
	14 Equip. Condition		X		
Employee	15 Utensil Condition				
	16 Storage				
	17 Handwashing				
	18 Employee Hygiene				
Water	19 Employee Habits				
	20 Food Cert./ Card				
	21 Water				
Waste	22 Cross Con.				
	23 Liquid Waste				
Vermin	24 Refuse		X		
	25 Rodents/ Insects		X		
Facilities	26 Animal/ Fowl				
	27 Ventilation				
	28 Doors				
	29 Floors		X		
	30 Walls - Ceilings		X		
	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): Sharon Manfredi Received by (Signature): _____ Date: 10/24/2023
REHS (Print): Chalyn Dewey REHS (Signature): _____ Phone: 530-841-2112

Facility Name: Manfredi's Food and Gas

The marked items represent Health Code violations and must be corrected as follows:

25) Observed excessive flies throughout the facility. Prevent entrances of flies or insects to reduce food contamination. Correct immediately.

29) Observed missing VCT/tiles under the oven, in the deli-prep area. Ensure floor surfaces are smooth, durable, easily cleanable, and nonabsorbent. Repair within 90 days.

29, 30) Observed excessive buildup of dust, dirt, or debris throughout the facility's walls, floors, and fans. Maintain food facility is in a cleanable matter that is free from contamination.

Received By (Print):
Sharon Manfredi

Received by (Signature):

Date:
10/24/2023

REHS (Print):
Chalyn Dewey

REHS (Signature):

Phone:
530-841-2112

Facility Name: Manfredi's Food and Gas

The marked items represent Health Code violations and must be corrected as follows:

Received By (Print): Sharon Manfredi	Received by (Signature):	Date: 10/24/2023
--	--------------------------	----------------------------

REHS (Print): Chalyn Dewey	REHS (Signature):	Phone: 530-841-2112
--------------------------------------	-------------------	-------------------------------

Facility Name: Manfredi's Food and Gas

The marked items represent Health Code violations and must be corrected as follows:

Received By (Print):
Sharon Manfredi

Received by (Signature):

Date:
10/24/2023

REHS (Print):
Chalyn Dewey

REHS (Signature):

Phone:
530-841-2112