



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: Sparky's	Permit # 000574
Address: 316 N. Mount Shasta Blvd., Mount Shasta, CA	
Permit Holder: Tyler Carmichael	Permit To Operate: <input checked="" type="radio"/> Valid <input type="radio"/> Not Valid
Phone: 530-598-2073	E-mail: sparkyslanding@gmail.com
Food Safety Certified Employee: Ethan Gregory	Expiration Date: 08/2024

		MAJ	OUT	COS	
					The marked items represent Health Code violations and must be corrected as follows:
Protection Time/ Temp.	1		X	X	<p style="text-align: center; margin: 0;">ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>1) Observed numerous foods measuring between 48F-58F at deli-prep cooler. Keep all cold food at 41F or below. Voluntarily discarded.</p> <p>13) Observed no hand soap at the pizza station's hand-washing unit. Maintain a constant supply of hand soap, single-use paper towel, and warm water at hand-washing station at all times. Corrected during inspection.</p> <p>13) Observed all sani-buckets measuring 0ppm quat. Ensure disinfectant measures at 200ppm quat or 100ppm chlorine. Obtain test strips to measure proper disinfectant levels daily or as needed. Corrected during inspection.</p> <p>13) Observed numerous working clothes stored on the counter throughout the kitchen. Store all working cloths in sani-bucket when not in used. Correct immediately.</p> <p>14) Observed the lids of all the deli-prep cooler in the cook line damaged. Ensure all equipments are serviceable, good repair, and fully operable at all times. Repair or replace within 90 days.</p> <p>24) Observed excessive cardboard boxes stored in between the ice machine and spice storage area. Ensure waste are discarded in proper refuse area. Corrected during inspection.</p> <p>14, 29, 30) Observed excessive buildup of dirt, dust, trash, and grease throughout the floors, walls, hard-to-reach places, and equipments (hood, can opener, etc). Maintain all food contact surfaces to be clean, serviceable, and fully operable. Correct immediately.</p> <p>29) Observed damaged paint on the walls throughout the facility, especially on corners, hand-washing, and ware-washing areas. Maintain wall surfaces to be smooth, durable, easilly cleanable, and nonabsorbent. Repair within 90 days.</p>
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	7				
Food Storage	8				
	9				
	10				
	11				
Uten./Equip.	12				
	13		X		
	14		X		
	15				
Employee	16				
	17				
	18				
	19				
Water	20				
	21				
Waste	22				
	23				
Vermin	24		X		
	25				
Facilities	26				
	27				
	28				
	29		X		
	30		X		
	31				
	32				
Misc.	33				
	34				
	35				
	36				

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	Date: 11/02/2023
Received By (Print): Tyler Michael	Received by (Signature): _____
REHS (Print): Chalyn Dewey	REHS (Signature): _____
	Phone: 530-841-2112

Facility Name: Sparky's

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Date:
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REHS (Print):
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