



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: Mount Shasta High School	Permit # 000348
Address: 710 Everett Memorial Hwy, Mount Shasta, CA	
Permit Holder: Siskiyou Union HSD	Permit To Operate: <input checked="" type="radio"/> Valid <input type="radio"/> Not Valid
Phone: 530-926-2614	E-mail:
Food Safety Certified Employee:	Expiration Date:

		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; font-weight: bold;">ROUTINE INSPECTION CONDUCTED THIS DATE.</p> <p>1) Observed cold food held @ 45-55 degrees F. Hold all cold food at 41 degrees F or colder. Dairy may be held at 45 degrees F or colder. Facility must ensure that food is held in the proper temperature range, and that the staff handling the potentially hazardous food is properly trained to perform food service. 2ND NOTICE</p> <p>Reinspection fees will be assessed for future non-compliance.</p> <p>3) Refrigeration units were locked and unable to be inspected. Ensure keys are made available so that these refrigeration units can be opened for inspection. 2ND NOTICE</p> <p>Reinspection fees will be assessed for future non-compliance.</p> <p>2) Observed used plates being returned to food service line to obtain second servings. Utilize new and clean plates to serve any food from the buffet.</p> <p>14) Sneeze guard is missing from the buffet service equipment. Facility attempted to repair one side of this equipment with plastic glass, but didn't repair the entire unit. Repair or replace this equipment within 60 days.</p> <p>20) Observed no food manager certification available for inspection. Facility was instructed to obtain a food manager certification for this facility within 60 days of the last inspection that was conducted on 10/02/2023. Continue to work on obtaining this certificate within the given time period to avoid penalties of \$100 per day without the certification.</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.				
	9 Refrig. Units				
	10 Thermometer				
	11 Hazardous Mat.				
Uten./Equip.	12 Spoils				
	13 Wash/ Sanitize				
	14 Equip. Condition		X		
Employee	15 Utensil Condition				
	16 Storage				
	17 Handwashing				
	18 Employee Hygiene				
Water	19 Employee Habits				
	20 Food Cert./ Card		X		
Waste	21 Water				
	22 Cross Con.				
Vermin	23 Liquid Waste				
	24 Refuse				
Facilities	25 Rodents/ Insects				
	26 Animal/ Fowl				
	27 Ventilation				
	28 Doors				
	29 Floors				
	30 Walls - Ceilings				
Misc.	31 Toilet Fac.				
	32 Janitorial Fac.				
	33 Lighting				
	34 Clothing - Linen				
	35 Signs				
	36 Misc.				

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): Amber Brasch	Received by (Signature): _____ Date: 11/06/2023
REHS (Print): Rick Florendo	REHS (Signature): _____ Phone: 530-841-2114

Facility Name: Mount Shasta High School

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

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Amber Brasch

Received by (Signature):

Date:
11/06/2023

REHS (Print):
Rick Florendo

REHS (Signature):

Phone:
530-841-2114

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