

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

Address:       223 Main St, Tulelake CA         Permit Holder:       Jeanette Brunner         Jeanette Brunner       Image: State of the state			
Jeanette Brunner       Iulustulelake@gmail.com         Phone:       530-251-7325         Food Safety Certified Employee:       Expiration Date:         MAJ OUT COS       The marked items represent Health Code violations and must be corrected as follow	Address: 223 Main St, Tulelake CA		
Phone: 530-251-7325 E-mail: lulustulelake@gmail.com Food Safety Certified Employee:  MAJ OUT COS The marked items represent Health Code violations and must be corrected as follow			
Food Safety Certified Employee:       Expiration Date:         MAJ_OUT_COS       The marked items represent Health Code violations and must be corrected as follow	ot Valid		
MAJ OUT COS The marked items represent Health Code violations and must be corrected as follow			
1       Food Temp.       ROUTINE INSPECTION CONDUCTED ON THIS DATE         2       Prep./ Service       3         3       Storage/ Disp.       X         4       Frozen Food       5         5       5	s:		
2       Prep./ Service       3         3       Storage/ Disp.       X         4       Frozen Food       3         9       9       9         9       9         10       10			
3       Storage/ Disp.       X       3) Observed raw meat stored above ready-to-eat foods. Store all raw meats, poultry, below ready-to-eat food. Correct as soon as possible.			
Figure Food below ready-to-eat food. Correct as soon as possible.	fish and eggs		
Oracle     5       Pure Food			
e Reused Food 20) Obtain Food Manager Certification within the next 60 days.			
Transportation			
φ 8 Storage Fac.			
D   9   Refrig. Units			
5 10 Thermometer			
9     Refrig. Units       10     Thermometer       11     Hazardous Mat.			
L 12 Spoils			
<u> </u>			
13     Wash/ Sanitize       14     Equip. Condition       15     Utensil Condition       16     Storage			
E 15 Utensil Condition			
5 16 Storage			
υ 17 Handwashing			
18 Employee Hygiene			
Image: Second			
20 Food Cert./ Card X			
Image: Book of the second s			
B     23     Liquid Waste       24     Refuse			
E     25     Rodents/ Insects       26     Animal/ Fowl			
9   26   Animal/ Fowl			
27 Ventilation			
y 28 Doors			
30     Walls - Ceilings			
й 30 Walls - Ceilings			
31 Toilet Fac.			
32 Janitorial Fac.			
33 Lighting			
34 Clothing - Linen			
34     Clothing - Linen       35     Signs			
36 Misc.			
MAJ = Major violation OUT = Out of compliance COS = Corrected on-site			
Received By (Print): Received by (Signature): Date: Jeanette Brunner 11/8/2023			
REHS (Print): REHS (Signature): Phone: 530-841-2117			

Facility Name:	Lulu's Main Street C	afe
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The marked items represent Health Code violations and must be corrected as follows:

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Received By (Print): Jeanette Brunner	Received by (Signature):	Date: 11/8/2023
REHS (Print): Alexa Roche	REHS (Signature):	Phone: 530-841-2117
Page 2		

Facility Name:	Lulu's Main Street Ca	afe		
	The marked items re	present Health Code violation	ns and must be corrected as follows	:
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Received By (Print):	nette Brunner	Received by (Signature):	]	Date: 11/8/2023
REHS (Print): Alexa R	oche	REHS (Signature):	I	<sup>&gt;</sup> hone: 530-841-2117
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Facility Name:	Lulu's Main Street Cafe	
	The marked items represent Health Code violations and	I must be corrected as follows:
Received By (Print):	Received by (Signature):	Date:
Jea	nette Brunner	11/8/2023
REHS (Print): Alexa Ro	REHS (Signature):	Phone: 530-841-2117