



Food Program Official Inspection Report
 SISKIYOU COUNTY PUBLIC HEALTH
 & COMMUNITY DEVELOPMENT
 806 S. Main Street
 Yreka, California 96097
 ph: (530) 841-2100, fax: (530) 841-4076

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| Facility Name: <u>Up-N-Running Espresso Mobile</u> | CMHC# |
| Address: <u>4004 Woodward Ln., Dunsmuir CA</u> | |
| Permit Holder: <u>Lauri D. Hubbard</u> | Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid |
| Phone: <u>530-782-3412</u> | E-mail: <u>dunsmuirgrace@gmail.com</u> |
| Food Safety Certified Employee: <u>Lauri Hubbard</u> | Expiration Date: <u>3/2023</u> |

| | | MAJ | OUT | COS | The marked items represent Health Code violations and must be corrected as follows: |
|------------------------|----------------------|-----|-----|-----|--|
| Protection Time/ Temp. | 1 Food Temp. | | | | Routine Inspection Conducted This Date |
| | 2 Prep./ Service | | | | |
| | 3 Storage/ Disp. | | | | |
| | 4 Frozen Food | | | | |
| | 5 Pure Food | | | | |
| | 6 Reused Food | | | | |
| | 7 Transportation | | | | |
| Food Storage | 8 Storage Fac. | | | | 16.) Observed ice scoop stored on counter. Ice scoop must be stored in a container that is washed, rinsed, and sanitized daily. |
| | 9 Refrig. Units | | | | |
| | 10 Thermometer | | | | |
| | 11 Hazardous Mat. | | | | |
| | 12 Spoils | | | | |
| Uten./ Equip. | 13 Wash/ Sanitize | | | | 17.) Observed dirty blender lid in hand washing sink. Employee was washing hands in the ware washing sink. The hand wash station must only be used for hand washing and all employees must wash their hands in the handwashing sink. |
| | 14 Equip. Condition | | | | |
| | 15 Utensil Condition | | | | |
| | 16 Storage | | X | | |
| Employee | 17 Handwashing | | X | | 18.) Observed dirty blender lid in hand washing sink. Employee was washing hands in the ware washing sink. The hand wash station must only be used for hand washing and all employees must wash their hands in the handwashing sink. |
| | 18 Employee Hygiene | | | | |
| | 19 Employee Habits | | | | |
| | 20 Food Cert./ Card | | | | |
| Water | 21 Water | | | | 19.) Observed dirty blender lid in hand washing sink. Employee was washing hands in the ware washing sink. The hand wash station must only be used for hand washing and all employees must wash their hands in the handwashing sink. |
| | 22 Cross Con. | | | | |
| Waste | 23 Liquid Waste | | | | 20.) Observed dirty blender lid in hand washing sink. Employee was washing hands in the ware washing sink. The hand wash station must only be used for hand washing and all employees must wash their hands in the handwashing sink. |
| | 24 Refuse | | | | |
| Vermir | 25 Rodents/ Insects | | | | 21.) Observed dirty blender lid in hand washing sink. Employee was washing hands in the ware washing sink. The hand wash station must only be used for hand washing and all employees must wash their hands in the handwashing sink. |
| | 26 Animal/ Fowl | | | | |
| Facilities | 27 Ventilation | | | | Note: Sanitation buckets should be used for wiping clothes. Clothes should not be sitting on counter. |
| | 28 Doors | | | | |
| | 29 Floors | | | | |
| | 30 Walls - Ceilings | | | | |
| | 31 Toilet Fac. | | | | |
| | 32 Janitorial Fac. | | | | |
| | 33 Lighting | | | | |
| Misc. | 34 Clothing - Linen | | | | Note: Sanitation buckets should be used for wiping clothes. Clothes should not be sitting on counter. |
| | 35 Signs | | | | |
| | 36 Misc. | | | | |

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| MAJ = Major violation OUT = Out of compliance COS = Corrected on-site | |
| Received By (Print): <u>Lauri Hubbard</u> | Received by (Signature): <u>[Signature]</u> Date: <u>2-16-19</u> |
| REHS (Print): <u>Rick Florendo</u> | REHS (Signature): <u>[Signature]</u> Phone: <u>842-2114</u> |