

## 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

| Facility Name: SMOKED TOMATO PIE      |       |                   |            |        | IATO PIE  | CMHC#                             |
|---------------------------------------|-------|-------------------|------------|--------|---|-----------------------------------|
| Addre                                 | ss:   | 106 RANG          | CH LN      | STI    | E D   |                                   |
| Permit Holder: SMOKED TOMATO PIE, LLC |       |                   |            |        |   | Permit To Operate:<br>☐ Not Valid |
| Phone                                 | :     | 530-841-7         | 119        |        | E-mail: THEFOLKS@SMOKEDTO                         | MATOPIE.COM                       |
|                                       |       |                   |            |        | -   | Expiration Date:                  |
|                                       |       | 1                 | MAJ OUT    | cos    | ROBERT GEBHARDT                                   |                                   |
| Protection Time/ Temp.                | 1     | Food Temp.        |            |        |   |                                   |
|                                       | 2     | Prep./ Service    |            |        | ROUTINE INSPECTION CONDUCTED C                    | ON THIS DATE.                     |
|                                       | 3     | Storage/ Disp.    |            |        |   |                                   |
|                                       | 4     | Frozen Food       |            |        |   |                                   |
|                                       | 5     | Pure Food         |            |        |   |                                   |
|                                       | 6     | Reused Food       |            |        |   |                                   |
|                                       | 7     | Transportation    |            |        | 5005  |                                   |
| Food Storage                          | 8     | Storage Fac.      |            |        | ALL FOOD HANDLING SATISFACTORY AT P               | RESENT TIME.                      |
|                                       | 9     | Refrig. Units     |            |        |   |                                   |
|                                       | 10    | Thermometer       |            |        |   |                                   |
|                                       | 11    | Hazardous Mat.    |            |        |   |                                   |
|                                       | 12    | Spoils            |            |        |   |                                   |
| Uten./Equip.                          | 13    | Wash/ Sanitize    |            |        |   |                                   |
|                                       | 14    | Equip. Condition  |            |        |   |                                   |
|                                       | 15    | Utensil Condition |            |        |   |                                   |
|                                       | 16    | Storage           |            |        |   |                                   |
| Employee                              | 17    | Handwashing       |            |        |   |                                   |
|                                       | 18    | Employee Hygiene  |            |        |   |                                   |
|                                       | 19    | Employee Habits   |            |        |   |                                   |
|                                       | 20    | Food Cert./ Card  |            |        |   |                                   |
| Water                                 | 21    | Water             |            |        |   |                                   |
|                                       | 22    | Cross Con.        |            |        |   |                                   |
| Waste                                 | 23    | Liquid Waste      |            |        |   |                                   |
|                                       | 24    | Refuse            |            |        |   |                                   |
| Vermin                                | 25    | Rodents/ Insects  |            |        |   |                                   |
|                                       | 26    | Animal/ Fowl      |            |        |   |                                   |
| Facilities                            | 27    | Ventilation       |            |        |   |                                   |
|                                       | 28    | Doors             |            |        |   |                                   |
|                                       | 29    | Floors            |            |        |   |                                   |
|                                       | 30    | Walls - Ceilings  |            |        |   |                                   |
|                                       | 31    | Toilet Fac.       |            |        | NOTE: FACILITY IS INSTRUCTED TO DESIGNATE AN      | NATE AN AREA FOR                  |
|                                       | 32    | Janitorial Fac.   |            |        |   |                                   |
|                                       | 33    | Lighting          |            |        | EMDLOVEES TO HANG ADDONS WHEN LEAVING KITCHEN     | WING KITCHEN FOR                  |
| Misc.                                 | 34    | Clothing - Linen  |            |        | EMPLOYEES TO HANG APRONS WHEN LEAVING KITCHEN FOR |                                   |
|                                       | 35    | Signs             |            |        |   |                                   |
|                                       | 36    | Misc.             |            |        | BREAK/RESTROOM.                                   |                                   |
| MAJ =                                 | Majo  | or violation OU   | T = Out of | compli | ance COS = Corrected on-site                      |                                   |
| Receive                               | ed By | (Print): KATH     | LEEN       | GE     | BHARDT Received by (Signature)                    | Date: 2/10/2022                   |
| REHS                                  | (Prin | t):<br>ZAKIY      | A RA       | HH.    | REHS (Signature):                                 | Phone: 841-2112                   |
| _                                     |       |                   | _          | _      | · · · · · · · · · · · · · · · · · · ·             |                                   |