



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: Seiad Cafe	CMHC# 621559
Address: Hwy 96 Seiad Velley	
Permit Holder: Heather Lange	Permit To Operate: <input type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: 530-496-3360	E-mail:
Food Safety Certified Employee: Heather Lange	Expiration Date: 5/2023

		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.		X	X	
	4 Frozen Food				
	5 Pure Food		X	9X	
	6 Reused Food				
	7 Transportation				
Food Storage	8 Storage Fac.				3) Store raw meats on the bottom shelf of the refrigerator.
	9 Refrig. Units				
	10 Thermometer				
	11 Hazardous Mat.				
	12 Spoils				
Uten./Equip.	13 Wash/ Sanitize				5) Storage of cooked bacon must not be on egg crates, because of the possibility of cross contamination. Voluntarily discarded.
	14 Equip. Condition				
	15 Utensil Condition				
	16 Storage				
Employee	17 Handwashing				8) Remove all non-essential items in food storage area.
	18 Employee Hygiene				
	19 Employee Habits				
	20 Food Cert./ Card				
Water	21 Water				
	22 Cross Con.				
Waste	23 Liquid Waste				
	24 Refuse				
Vermir	25 Rodents/ Insects				
	26 Animal/ Fowl				
Facilities	27 Ventilation				
	28 Doors				
	29 Floors				
	30 Walls Ceilings				
	31 Toilet Fac.				
	32 Janitorial Fac.				
	33 Lighting				
Misc.	34 Clothing - Linen				
	35 Signs				
	36 Misc.				

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site

Received By (Print): Heather Lange	Received by (Signature):	Date:
REHS (Print): Dave Jackson	REHS (Signature):	Phone: