



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: Gigi's Diner	Permit #
Address: 424 Hwy A-12 Grenada CA 96038	
Permit Holder: Naftali Burstein	Permit To Operate: <input type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: 3238226600	E-mail: 8226600@gmail.com
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.			<p>PRE-OPENING INSPECTION CONDUCTED ON THIS DATE</p> <p>This facility is conditionally approved to open when the following is completed:</p> <ol style="list-style-type: none"> 1) Repair or replace broken tiles throughout the facility 2) Seal opening in the walk-in refrigerator 3) Clean and sanitize fan screen in the walk-in refrigerator 4) Remove and seal flaking paint on the metal door to the walk-in freezer 5) Repair leak from the freezer compressor causing ice to drip onto the storage racks. 6) Remove all household food equipment items 7) Keep all proof of pest control records on-site 8) Observed meat slicer with build up of food debris. Clean and sanitize all cooking equipment to manufacturer specifications. 9) Before the purchase any other facility equipment, contact this office. 10) In the dining area: seal doors in order to prevent the entrance of vectors, seal holes, close-off exposed electrical, install self-closing devices and sweepers on the doors for the restroom. 11) Install prep sink 12) Obtain Food Manager Certification with the next 60 days. <p>Obtain any necessary permits or licenses as required by all other agencies with regulatory oversight of this facility.</p> <p>Contact this department, when all requirements are met, to schedule a opening inspection.</p>
	2	Prep./ Service			
	3	Storage/ Disp.			
	4	Frozen Food			
	5	Pure Food			
	6	Reused Food			
	7	Transportation			
Food Storage	8	Storage Fac.			
	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.			
	32	Janitorial Fac.			
	33	Lighting			
Misc.	34	Clothing - Linen			
	35	Signs			
	36	Misc.			

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	Date: 2/1/2024
Received By (Print): Naftali Burstein	Received by (Signature): _____
REHS (Print): Alexa Roche	REHS (Signature): _____
	Phone: 530-841-2117

Facility Name: Gigi's Diner

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Received By (Print):
Naftali Burstein

Received by (Signature):

Date:
2/1/2024

REHS (Print):
Alexa Roche

REHS (Signature):

Phone:
530-841-2117

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