



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: The Wine Bar and Bistro	Permit # 000465
Address: 314 S Broadway Yreka CA 96097	
Permit Holder: Sunshine Betts	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: 530-905-0063	E-mail: winebarandbistro21@gmail.com
Food Safety Certified Employee: Sunshine Betts	Expiration Date: 08/2027

		MAJ	OUT	COS	
					The marked items represent Health Code violations and must be corrected as follows:
Protection Time/ Temp.	1	Food Temp.			
	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		X	
	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		X	
	31	Toilet Fac.			
	32	Janitorial Fac.			
	33	Lighting			
Misc.	34	Clothing - Linen			
	35	Signs			
	36	Misc.			

ROUTINE INSPECTION CONDUCTED THIS DATE

13) Observed a slimy film buildup in the ice machine. Discontinue use, dispose of all ice, and clean and sanitize according to manufacturers instruction. Correct immediately.

30) Observed holes to ceiling panels above the standup reach-in refrigeration or freezer. Maintain ceilings in the food facility to be smooth, durable, cleanable, and nonabsorbent. Repair within 90 days.

NOTE: Observed 2 convention ovens in the kitchen not under an exhaust hood or ventilation system. The ovens are currently used to toast bread and heat cheese. Should the cooking process produce sufficient smoke, vapors, grease, steam, or heat that becomes a health and safety hazard, a change in operation and lack of ventilation system will be reevaluated.

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site
Received By (Print): Sunshine Betts Received by (Signature): _____ Date: 02/06/2024
REHS (Print): Chalyn Dewey REHS (Signature): _____ Phone: 530-841-2112

Facility Name: The Wine Bar and Bistro

The marked items represent Health Code violations and must be corrected as follows:

Received By (Print): Sunshine Betts	Received by (Signature):	Date: 02/06/2024
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REHS (Print): Chalyn Dewey	REHS (Signature):	Phone: 530-841-2112
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Facility Name: The Wine Bar and Bistro

The marked items represent Health Code violations and must be corrected as follows:

[Empty area for listing health code violations and correction details]

Received By (Print): Sunshine Betts	Received by (Signature):	Date: 02/06/2024
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REHS (Print): Chalyn Dewey	REHS (Signature):	Phone: 530-841-2112
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Facility Name: The Wine Bar and Bistro

The marked items represent Health Code violations and must be corrected as follows:

(This area is currently blank, intended for listing health code violations and their corrections.)

Received By (Print): Sunshine Betts	Received by (Signature):	Date: 02/06/2024
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