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

Address: 79 S Weed Blvd, Weed CA 96094 Permit Hidder: Robert West Image: Strate S	Facility Name: Ellie's Espresso Permit # 000220									
Robert West Note: Leprande Leprande Leprande Development of the colspan="2">Speciation Date::: 07/2023 Food Softer Contined Employee::: Julia Fernandez The marked terms represent Health Code violations and must be corrected as follows: ROUTINE INSPECTION CONDUCTED ON THIS DATE 14 Preserved the buildup of food debris in the reach-in refrigerators and freezers throughout the facility, Maritani al equipment as to be sanitary and in good serviceable condition at all times. Clean and sanitize as soon as possible. 16 Reserved Food 14) Observed the buildup of food debris on the softrage and shelving equipment in the next 30 days. 11 Issues Food 13,14) Observed buildup of food debris on the softrage and shelving equipment in the both food preparation areas. Repair bare wood, them wash and sanitize equipment to the soft days. 11 Issues Food 13,14) Observed HoulEHOLD USE ONLY baster over. Ensure equipment utilized are ANSI or NSF certified. Remove or replace these units and provide manufacturer out sheets for preaproval. 11 Issues Contain 29,30) Observed excessive build of dirt, dust and food debris in the kitchen area. Ensure floors are serviceable. Colanable. Repair within 90 days. 13 Improve House Endo 29,00 Observed bases. Aniantia facility is in a cleanable state. Correct immediately. 14 Species Lonion <	Address: 79 S Weed Blvd, Weed CA 96094									
Toresting Certified Employee: Julia Fermandez Expiration Date: 07/2023 Ford Sarliery Certified Employee: Julia Fermandez Reprint The marked items represent Health Code violations and must be corrected as follows: ROUTINE INSPECTION CONDUCTED ON THIS DATE 1 Form Service 14) Observed the buildup of food debris in the reach-in refrigerators and freezers throughout the facility, Marithan all equiperment as to be sanitary and in good serviceable condition at all times. Clean and sanitize as soon as possible. 7 Transportation Areas: Repair bare wood, shoring throughout the entire facility. Ensure these surfaces to be smooth, durable, nonabsorbent, and easily cleanable. Repair or replace within the next 30 days. 8 Barage Fac. 13 14) Observed brouserHol Using of tood debris on the storage and sherving equipment in the both food preparation areas. Repair bare wood, then wash and sanitize equipment as manufacturer specifications are stated. Correct immediately. 11 Barage Continuity 24 3000 29.00) Observed excessive build of dirt, dust and food debris in the kitchen area. Ensure floors are serviceable, cleanable. Repair or repair within 90 days. 21.00 11 Barage Continuity 29.00) Observed excessive build of dirt, dust and food debris in the kitchen area. Ensure floors are serviceable, cleanable, and nonabsorbent. Repair within 90 days. 21.00 11 Barage Corr Cand 29.00 20.00 <td< td=""><td>Permi</td><td colspan="7"></td></td<>	Permi									
Officient Cost Officient Cost <th colspan<="" td=""><td>Phone</td><td colspan="8">Phone: E-mail: rbwestir68@gmail.com</td></th>	<td>Phone</td> <td colspan="8">Phone: E-mail: rbwestir68@gmail.com</td>	Phone	Phone: E-mail: rbwestir68@gmail.com							
The marked items represent Health Code violations and must be corrected as follows: ROUTINE INSPECTION CONDUCTED ON THIS DATE 1 Prove Service 14 Prove Service 14 Prove Service 14 Observed the buildup of food debris in the reach-in refigerators and freezers throughout the facility. Ensure these surfaces to be samilary and in good serviceable condition at all times. Clean and sanitize as soon as possible. 1 10 Deserved bare wood shelving throughout the entire facility. Ensure these surfaces to be smooth, durable, nonabsorbent, and easily cleanable. Repair or replace within the both food preparation areas. Repair bare wood, then wash and sanitize equipment as manufacturer specifications are stated. Correct immediately. 13 14 Observed HOUSEHOLD USE ONLY toaster oven. Ensure depuipment utilized are ANSI or NSF to function the sum and sanitize equipment at shear food to reach places. Maintain facility is in a cleanable state. Correct immediately. 14 Strange Ea 29,00) Observed excessive build of dirt, dust and food debris in the kitchen area. Ensure floors are serviceable, cleanable, and nonabsorbent. Repair within 90 days. 19 The indoversing 29,00) Observed ears and damages to the linoleum of the floors in the kitchen area. Ensure floors are serviceable, cleanable, and nonabsorbent. Repair within 90 days. 19 To reprove Hubits 10 20 20 Observed tears and damages to the linoleum of the floors in the kitchen area. Ensure floor	Food	Safet	ty Certified Emplo	oyee:	Iulia	Fern	andez	Expiration Date: 07/2023		
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REHS (Print): REHS (Signature): Phone: Alexa Roche 530-841-2117	Received by (Print): Received by (Signature): Date: Bob West 2/9/2024						2/9/2024			
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The marked items represent Health Code violations and must be corrected as follows:	Facility Name:	Ellie's Espresso			
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Alexa Roche Page 3		530-841-2117

Facility Name:	Ellie's Espresso	
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