



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: Mike and Wanda's Steak House	Permit #
Address: 423 Modoc St Tulelake CA 96134	
Permit Holder: Mike and Wanda Webb	Permit To Operate: <input type="checkbox"/> Valid <input checked="" type="checkbox"/> Not Valid
Phone: 530-667-3226	E-mail: mikeandwandastulelake@gmail.com
Food Safety Certified Employee: Kimberly Cross	Expiration Date: 10/2028

		MAJ	OUT	COS	
Protection Time/ Temp.	1		X	X	<p style="text-align: center;">The marked items represent Health Code violations and must be corrected as follows:</p> <p>ROUTINE INSPECTION CONDUCTED ON THIS DATE</p> <p>1) Observed bacon, turkey lunch meat, and cheese between 46 F-49F. Hold all cold food at 41 F or colder. Dairy items may be held at 45 F or colder. Food was moved to a working portion of refrigeration unit and prep refrigerator lid closed during inspection. Corrected on-site.</p> <p>16) 2ND NOTICE: Observed fryer located outside of the ventilation system. A mechanical exhaust ventilation equipment shall be provided over all cooking equipment as required to effectively remove odors, smoke, steam, grease, heat, and vapors. Correct immediately.</p> <p>16) Observed broken lid to the ice machine. All kitchen equipment including ice machines should be smooth, durable, easily cleanable, and non-absorbent. Repair or replace within the next 60 days.</p> <p>2) Observed bowls with out handles used to portion flour in the storage area. Utilize scoops with a handle to prevent contamination of the food. Correct immediately.</p> <p>30) Observed missing ceiling tile in the food storage area. Ensure all ceiling surfaces are covered and sealed in order to prevent adulteration of food. Repair or replace within the next 30 days.</p>
	2		X		
	3				
	4				
	5				
	6				
	7				
Food Storage	8				
	9				
	10				
	11				
Uten./Equip.	12				
	13				
	14				
	15				
Employee	16		X		
	17				
	18				
	19				
Water	20				
	21				
Waste	22				
	23				
Vermin	24				
	25				
Facilities	26				
	27				
	28				
	29				
	30		X		
	31				
	32				
Misc.	33				
	34				
	35				
	36				

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site
Received By (Print): Lonnie Lemus Received by (Signature): _____ Date: 2/27/2024
REHS (Print): Alexa Roche REHS (Signature): _____ Phone: 530-841-2117

Facility Name: Mike and Wanda's Steak House

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Date:
2/27/2024

REHS (Print):
Alexa Roche

REHS (Signature):

Phone:
530-841-2117

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