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										
Addres	SS:	423 Modoc St	Tule	lake	CA 9	96134				
Permit Holder: Mike and Wanda Webb Permit To Operate: Valid Valid Not Valid										
Phone: 530-667-3226 E-mail: mikeandwandastulelake@gmail.com										
Food Safety Certified Employee: Kimberly Cross Expiration Date: 10/2028										
MAJ OUT COS The marked items represent Health Code violations and must be corrected as follows:										
Protection Time/ Temp.	1	Food Temp.	IVIAU	X	X	·				
		Prep./ Service		X		ROUTINE INSPECTION CONDUCTED ON THIS DATE				
	_	Storage/ Disp.				1) Observed bacon, turkey lunch meat, and cheese between 46 F-49F. Hold all cold food at 41 F c				
		Frozen Food				colder. Dairy items mat be held at 45 F or colder. Food was moved to a working portion of				
	5	Pure Food				refrigeration unit and prep refrigerator lid closed during inspection. Corrected on-site.				
tect	6	Reused Food				16) 2ND NOTICE: Observed fryer located outside of the ventilation system. A mechanical exhaust				
Pro	7	Transportation				ventilation equipment shall be provided over all cooking equipment as required to effectively				
	-	Storage Fac.				remove odors, smoke, steam, grease, heat, and vapors. Correct immediately.				
age		Refrig. Units								
Food Storage		Thermometer				16) Observed broken lid to the ice machine. All kitchen equipment including ice machines should				
poc	11	Hazardous Mat.				be smooth, durable, easily cleanable, and non-absorbent. Repair or replace within the next 60 days.				
Ро		Spoils				l				
Uten./Equip.	13	Wash/ Sanitize				2) Observed bowls with out handles used to portion flour in the storage area. Utilize scoops with a				
	14	Equip. Condition				handle to prevent contamination of the food. Correct immediately.				
en./E	15	Utensil Condition				30) Observed missing ceiling tile in the food storage area. Ensure all ceiling surfaces are covered				
Ť	16	Storage		X		and sealed in order to prevent adulteration of food. Repair or replace within the next 30 days.				
Φ.	17	Handwashing				 				
oye	18	Employee Hygiene								
Employee	19	Employee Habits								
Ш	20	Food Cert./ Card								
Water	21	Water								
Wa	22	Cross Con.								
Waste	23	Liquid Waste								
Wa	24	Refuse								
Vermin	25	Rodents/ Insects								
Ver	26	Animal/ Fowl								
	27	Ventilation		<u> </u>						
Se	28	Doors								
-acilities	29	Floors			Ш					
Га	30	Walls - Ceilings		X	Ш					
	31	Toilet Fac.								
	32	Janitorial Fac.		<u> </u>	<u> </u>					
		Lighting		<u> </u>	<u> </u>					
Misc.		Clothing - Linen								
		Signs	Н							
MA I -		Misc.		Out	of oor	poligonea COS – Corrected on-site				
MAJ = Major violation OUT = Out of compliance COS = Corrected on-site Received By (Print): Received by (Signature): Date:										
Lonnie Lemus 2/27/2024										
REHS (REHS (Signature): Phone: 530-841-2117									

Facility Name:	Mike and Wanda's Steak Ho	ouse			
	The marked items represent	Health Code violations and must be cor	rected as follows:		
Received By (Print):	R	eceived by (Signature):	Date:		
	nnie Lemus	· · · · · · · · · · · · · · · · · · ·	2/27/2024		
REHS (Print): Alexa Ro	che	REHS (Signature):	Phone: 530-841-2117		

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Loni	nie Lemus	2/27/2024						
REHS (Print):	REHS (Signature):	Phone:						

530-841-2117

Alexa Roche

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