



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: Strings Italian Cafe	Permit # 000442
Address: 322 W Miner Street Yreka CA 96097	
Permit Holder: Dennis Faust	Permit To Operate: <input checked="" type="radio"/> Valid <input type="radio"/> Not Valid
Phone: 530-842-7704	E-mail: lisafaust80@yahoo.com
Food Safety Certified Employee: Dennis Faust	Expiration Date: 04/2028

		MAJ	OUT	COS	The marked items represent Health Code violations and must be corrected as follows:
Protection Time/ Temp.	1 Food Temp.		X		<p style="text-align: center; margin: 0;">ROUTINE INSPECTION CONDUCTED ON THIS DATE</p> <p>1) Observed cold foods in the deli prep cooler next to the cooking stove measuring at 47F. Hold cold foods at 41F or below. Correct immediately.</p> <p>14) Observed water pooling on the bottom of the cabinet in the deli-prep above. Maintain equipment in good repair, clean, and fully serviceable. Corrected during inspection.</p> <p>14) Observed the vinyl around the deli prep cooler mentioned above broken, exposing bare wood underneath. Observed a buildup of grease on the bare wood. Ensure the finishes to the prep cooler to be smooth, easily cleanable, nonabsorbent, and durable. Repair or correct within 90 days.</p> <p>14) Observed dust buildup around the compressor and guard in the walk-in refrigerator, freezer, and deli prep coolers. Observed buildup of dust or grease around multiple shelving equipments, including ansul system. Maintain these units in a clean, sanitize, and/or fully operable at all times. Correct immediately.</p> <p>14) Observed a pizza cooking equipment extending out of the type I hood, outside of one of the fire suppression nozzle . Ensure this unit is installed atleast 4" inside the hood an all sides. Repair or correct within 90 days.</p> <p>28) Observed service door to the kitchen with rough edges and bare wood. Requirements pertaining the kitchen swinging door shall be smooth, durable, nonabsorbent, and cleanable. Repair or replace as soon as possible. 2ND NOTICE</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		X		
	15 Utensil Condition				
Employee	16 Storage				
	17 Handwashing				
	18 Employee Hygiene				
	19 Employee Habits				
Water	20 Food Cert./ Card				
	21 Water				
	22 Cross Con.				
Waste	23 Liquid Waste				
	24 Refuse				
Vermin	25 Rodents/ Insects				
	26 Animal/ Fowl				
Facilities	27 Ventilation				
	28 Doors		X		
	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	
Received By (Print): Lisa Faust	Received by (Signature): _____ Date: 03/06/2025
REHS (Print): Chalyn Dewey	REHS (Signature): _____ Phone: 530-841-2112

Facility Name: Strings Italian Cafe

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Received by (Signature):

Date:
03/06/2025

REHS (Print):
Chalyn Dewey

REHS (Signature):

Phone:
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