## **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

Gonzo's Breakfast House Gonzo's Breakfast House											
Address: 715 N Main Street, Yreka CA 96097											
Permit	Hol	<sup>der:</sup> Gustavo G	onza	ılez a	and I	∕larilou Arreola	Permit To Operate:  Valid Not Valid				
	550-605-9191 gusgonzo@notnaii.com										
Food Safety Certified Employee: Marilou Arreola Expiration Date: 02/2029											
ō.	1	Food Temp.		X	X	DOLITING INCREATION CONDUCT	TER ON THIS RATE				
Lem	2	Prep./ Service		X		ROUTINE INSPECTION CONDUC	TED ON THIS DATE				
tion Time/ T	3	Storage/ Disp.		X		1) Observed sliced and shredded cheese at 53F at the	e deli-prep cooler. Hold cold foods				
	4	Frozen Food									
	5	Pure Food				·					
otec	6	Reused Food									
Pre	7	Transportation									
a)	8	Storage Fac.									
Ad Be Second Storage Protection Time/ Temp.  Page 1	9	Refrig. Units					o in an ioo baan and oanning				
	10	Thermometer				. ,					
	11	Hazardous Mat.									
	12	Spoils									
<u>.d</u>	13	Wash/ Sanitize		X		arilou Arreola    Permit To C	ection.				
Equi	14	Equip. Condition		X		13) Observed numerous working clothes stored on the	prep table. Place working and not				
	15	Utensil Condition									
	16	Storage									
Ф	17	Handwashing									
) ye	18	Employee Hygiene									
mp	19	Employee Habits					idiacturers cut/spec sneet for preapproval				
Ш	20	Food Cert./ Card				prior to parenace.					
ter	21	Water									
	22	Cross Con.									
ste	23	Liquid Waste				correct within 90 days.					
Wa	24	Food Temp.   No.   Out Cos   The marked items represent Health Code violations and must be corrected as follow   Prepry Service   X   X	charging into the floor sink without								
	25	Rodents/ Insects				a 1" air gap. Ensure these discharge pipes/tubes are p	mbed indirectly with a 1" air				
Ver	26	Animal/ Fowl				Arreola  E-mail: gusgonzo@hotmail.com  Expiration Date: 02/2  ROUTINE INSPECTION CONDUCTED ON THIS DATE  1) Observed sliced and shredded cheese at 53F at the deli-prep cooler. Hold cat 41F or below. Dairy can be held at 45F or below. Corrected during inspection  2) Observed cooked potatoes at 72F covered and cooling in the refrigerator. E of the following methods are utilized to rapidly cool foods: placed in a shallow pseparating food into smaller/thinner portion, using rapid cooling devices, using paddles, using ice as an ingredient, inserting containers in an ice bath and stirr frequently. Correct immediately.  3) Observed raw meats and eggs store above ready to eat food in the reach in refrigerator in the kitchen and cabinet below the deli-prep cooler. Ensure ready food is stored above raw meat. Corrected during inspection.  13) Observed numerous working clothes stored on the prep table. Place working heavily soiled wash cloths in the sani-bucket when not is used. Corrected onsit 14) Observed Household Use Only equipment (blender and crock pot). Utilize equipment that has been ANSI or NSF certified. Discontinue use or replace will ANSI/NSF certified equipment. Submit manufacturers cut/spec sheet for preap prior to purchase.  14, 30) Observed bare wood throughout the prep area and wall in the dry store Maintain the finishes to be smooth, cleanable, nonabsorbent, and durable. Recorrect within 90 days.  14) Observed the prep sink and ice machine tubes discharging into the floor sin a 1" air gap. Ensure these discharge pipes/tubes are plumbed indirectly with a gap. Repair or correct within 90 days.  14) Observed the air gap to the liquid discharge pipe for the 3-compartment sire dishwasher is far from the floor sink causing liquid and waste to splash outside sink. Lengthen the indirect plumbing (atleast 1" air gap) closer to the rim of the morphiance COS = Corrected on-site  Received by (Signature):  03/14/2024	•				
	27	Ventilation				Agrilou Arreola  E-mail: gusgonzo@hotmail.com  The marked items represent Health Code violations and must be corrected as for ROUTINE INSPECTION CONDUCTED ON THIS DATE at 41F or below. Dairy can be held at 45F or below. Corrected during insignation fooling in the refrigeration of the following methods are utilized to rapidly cool foods: placed in a shapearating food into smaller/thinner portion, using rapid cooling devices, paddles, using ice as an ingredient, inserting containers in an ice bath an frequently. Correct immediately.  3) Observed raw meats and eggs store above ready to eat food in the refrigerator in the kitchen and cabinet below the deli-prep cooler. Ensure food is stored above raw meat. Corrected during inspection.  13) Observed numerous working clothes stored on the prep table. Place heavily soiled wash cloths in the sani-bucket when not is used. Corrected ANSI/NSF certified equipment. Submit manufacturers cut/spec sheet for prior to purchase.  14, 30) Observed bare wood throughout the prep area and wall in the dry Maintain the finishes to be smooth, cleanable, nonabsorbent, and durable correct within 90 days.  14) Observed the prep sink and ice machine tubes discharging into the flant air gap. Ensure these discharge pipes/tubes are plumbed indirectly upgap. Repair or correct within 90 days.  14) Observed the air gap to the liquid discharge pipe for the 3-compartmedishwasher is far from the floor sink causing liquid and waste to splash o sink. Lengthen the indirect plumbing (atleast 1" air gap) closer to the rim liquid and waste to splash o sink. Lengthen the indirect plumbing (atleast 1" air gap) closer to the rim liquid and waste to splash o sink. Lengthen the indirect plumbing (atleast 1" air gap) closer to the rim liquid and liquid and waste to splash o sink. Lengthen the indirect plumbing (atleast 1" air gap) closer to the rim liquid and liquid and waste to splash o sink. Lengthen the indirect plumbing (atleast 1" air gap) closer to the rim liquid and liquid and liquid and liquid and liqu					
Facilities Vermin Waste Water	28	Doors									
	29	Floors									
Fас	30	Walls - Ceilings				gap					
	31	Toilet Fac.									
	32	Janitorial Fac.									
	33	Lighting									
č.	34	Clothing - Linen									
	35	Signs									
			)UT =	Out	of con		Data				
Keceive	ea By	Marilou	Arre	ola		Received by (Signature):					
REHS (Print): REHS (Signature): Phone: 530-841-2112						Phone: 530-841-2112					
5.00 511 2112							Chaigh Dewey				

Facility Name:	Gonzo's Breakfast House	
	The marked items represent Health Code violations and must be corrected as follow	S:
•		
Received By (Print):	Received by (Signature):	Date:
	arilou Arreola	03/14/2024
REHS (Print): Chalyn D	REHS (Signature):	Phone: 530-841-2112
J, 11 D		

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REHS (Print): Chalyn [	REHS (Signature): P	hone: 530-841-2112

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REHS (Print): Chalyn D	REHS (Signature): Dewey	Phone: 530-841-2112