



### 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: <b>Bistro 107</b>	Permit # <b>620948</b>
Address: <b>107 Chestnut St., Mt Shasta, CA</b>	
Permit Holder: <b>Brandy McKnight</b>	Permit To Operate: <input type="radio"/> Valid <input type="radio"/> Not Valid
Phone: <b>530-918-5353</b>	E-mail: <b>brandy724@sbcglobal.net</b>
Food Safety Certified Employee:	Expiration Date:

		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; font-weight: bold; margin-bottom: 10px;">ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>1) Observed food stored in deli prep cooler measured between 48-52 degrees F. Hold all cold food at 41 degrees F or colder. Food voluntarily discarded. 2ND NOTICE</p> <p>19) Observed employee drinking a beverage behind the bar in an open glass. Employees may only eat in approved areas, and employee drinks are permitted in other areas of the facility if they are covered. Correct asap.</p> <p>19) Observed employee cigarettes and lighters stored on food storage shelves. Personal employee items may only be stored in designated areas that are separate from the food preparation and storage areas. Correct asap.</p> <p>20) Food manager certification was not available for inspection. keep a copy of all food manager and food handler cards at the facility and readily available for inspection at all times. Correct asap.</p> <p>28) Observed door accessing deck area left open and without a screen. This door must remain shut at all times to prevent the harborage of flies and other.</p> <p>36) Facility has been operating without a current permit for more than a year. Facility has been given several warnings to obtain an operating permit. Please obtain an operating permit within 3 days to prevent further fees, fines, and possible closure of facility.</p> <p style="text-align: center; font-weight: bold; margin-top: 20px;">CONTINUE TO WORK ON PREVIOUSLY NOTED VIOLATIONS.</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.				
Uten./Equip.	12 Spoils				
	13 Wash/ Sanitize				
	14 Equip. Condition				
	15 Utensil Condition				
Employee	16 Storage				
	17 Handwashing				
	18 Employee Hygiene				
	19 Employee Habits		X		
Water	20 Food Cert./ Card		X		
	21 Water				
Waste	22 Cross Con.				
	23 Liquid Waste				
Vermin	24 Refuse				
	25 Rodents/ Insects				
Facilities	26 Animal/ Fowl				
	27 Ventilation				
	28 Doors		X		
	29 Floors				
	30 Walls - Ceilings				
	31 Toilet Fac.				
	32 Janitorial Fac.				
Misc.	33 Lighting				
	34 Clothing - Linen				
	35 Signs				
	36 Misc.		X		

MAJ = Major violation    OUT = Out of compliance    COS = Corrected on-site	
Received By (Print): <b>Brandy McKnight</b>	Date: <b>04/08/2024</b>
REHS (Print): <b>Rick Florendo</b>	REHS (Signature): _____ Phone: <b>530-841-2114</b>

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