



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: Misty's Wet Yer Whistle	Permit # 000333
Address: 401 S Main Street, Yreka CA 96097	
Permit Holder: Misty Thibaudeau	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: 530-842-0221	E-mail: mistealynn@aol.com
Food Safety Certified Employee: Misty Thibaudeau	Expiration Date: 06/2024

		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 THIS DATE</p> <p>1) Observed cold foods at 47F-49F in the reach-in fridge in the front. Hold cold foods at 41F or below. Correct immediately.</p> <p>2) Observed non-food items on the prep sink's drain board. Prep sink, including its drainboard can only be used for food prep only. Remove these articles and clean and sanitize the prep station immediately.</p> <p>9) Observed water pooling and wash cloths used to absorb the liquid on the bottom cabinet of the deli-prep cooler. Observed water pooling with brown rust spots on the bottom of the reach-in refrigerator in the kitchen. Maintain equipment in a clean manner and good repair. Repair or correct within 90 days.</p> <p>13) Observed the handwashing station in the front obstructed with a blender container and lid. Observed this handwashing station utilized for warewashing. Handwashing station can only be used strictly for handwashing. Clean and sanitize the immediately. Utilize the 3-compartment sink to wash dirty wares.</p> <p>13) The 3rd compartment of the warewashing station is used for handwashing in the kitchen. Ensure this compartment is clean and sanitized between changing task and reduce warewashing in bulk.</p> <p>14) Observed "Household Use Only" equipment (food processor, bread maker, ice cream/yogurt maker, and KitchenAid blender). Only utilize NSF/ANSI certified equipment. Remove immediately. If equipment are to be replaced, submit cut sheets or manufacturer's spec sheets for preapproval prior to purchase.</p> <p>14) Observed numerous unused equipment (oven, deli refrigerator, Avantico flat top) or rubbish throughout the facility. Remove unused or broken equipment to prevent harborage of insects or rodents. Correct within 90 days.</p> <p>14) Observed bare wood crates on shelf above the warewashing area. Ensure the wood is finished to be nonporous, smooth, cleanable, and durable. Repair within 90 days.</p> <p>33) Observed a broken light shield in the kitchen. Repair light shield to prevent contamination of food or food prep area. Repair within 90 days.</p> <p>36) 2024 Permit to operate has not been renewed. Renew permit immediately.</p>
	2 Prep./ Service		X		
	3 Storage/ Disp.				
	4 Frozen Food				
	5 Pure Food				
	6 Reused Food				
	7 Transportation				
Food Storage	8 Storage Fac.				
	9 Refrig. Units		X		
	10 Thermometer				
	11 Hazardous Mat.				
	12 Spoils				
Uten./Equip.	13 Wash/ Sanitize		X		
	14 Equip. Condition		X		
	15 Utensil Condition				
	16 Storage				
Employee	17 Handwashing				
	18 Employee Hygiene				
	19 Employee Habits				
	20 Food Cert./ Card				
Water	21 Water				
	22 Cross Con.				
Waste	23 Liquid Waste				
	24 Refuse				
Vermin	25 Rodents/ Insects				
	26 Animal/ Fowl				
Facilities	27 Ventilation				
	28 Doors				
	29 Floors				
	30 Walls - Ceilings				
	31 Toilet Fac.				
	32 Janitorial Fac.				
	33 Lighting		X		
Misc.	34 Clothing - Linen				
	35 Signs				
	36 Misc.		X		

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	Date: 04/11/2024
Received By (Print): Misty Thibaudeau	Received by (Signature): _____
REHS (Print): Chalyn Dewey	REHS (Signature): _____
	Phone: 530-841-2112

Facility Name: Misty's Wet Yer Whistle

The marked items represent Health Code violations and must be corrected as follows:

[Empty area for listing health code violations and correction details]

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Received by (Signature):

Date:
04/11/2024

REHS (Print):
Chalyn Dewey

REHS (Signature):

Phone:
530-841-2112