



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: First and Last Chance Saloon	Permit # 000233
Address: 14734 Hornbrook Rd., Hornbrook, CA 96044	
Permit Holder: Betty Miller	Permit To Operate: <input checked="" type="radio"/> Valid <input type="radio"/> Not Valid
Phone: 530-475-3338	E-mail: boopandron@aol.com
Food Safety Certified Employee: NA	Expiration Date:

		MAJ	OUT	COS	
					The marked items represent Health Code violations and must be corrected as follows:
Protection Time/ Temp.	1	Food Temp.			
	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			
	16	Storage			
Employee	17	Handwashing			
	18	Employee Hygiene			
	19	Employee Habits		X	X
	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		X	
	30	Walls - Ceilings			
	31	Toilet Fac.			
	32	Janitorial Fac.			
	33	Lighting			
Misc.	34	Clothing - Linen			
	35	Signs			
	36	Misc.			

ROUTINE INSPECTION CONDUCTED THIS DATE

14) Observed ice intended to be used for consumption stored next to beverage tubes with no separation in the ice box at the bar. Install a partitioning device to prevent contamination of food/ice. Discard the ice and correct immediately.

19) Observed personal items on the counter at the bar that is between the handwashing and warewashing station, in which is continuously attached. Store personal items in a suitable area where contamination of equipment cannot occur. Corrected onsite.

29) Observed debris or dust buildup on the floor and in hard-to-reach places below the counter at the service station. Clean and sanitize as soon as possible.

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): Betty Miller	Received by (Signature): _____ Date: 04/12/2024
REHS (Print): Chalyn Dewey	REHS (Signature): _____ Phone: 530-841-2112

Facility Name: First and Last Chance Saloon

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Received By (Print):
Betty Miller

Received by (Signature):

Date:
04/12/2024

REHS (Print):
Chalyn Dewey

REHS (Signature):

Phone:
530-841-2112

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