



### 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>Fire Monkey Catering Services</b>	Permit # <b>000193</b>
Address: <b>2401 E Oberlin Rd., Yreka, CA 96097</b>	
Permit Holder: <b>Jessica Shaw</b>	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: <b>530-713-5660</b>	E-mail: <b>jessica@firemonkeyindustries.com</b>
Food Safety Certified Employee: <b>Teri Morrison</b>	Expiration Date: <b>09/2024</b>

		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			
	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**

13) Observed sanitizer spray bottle with chlorine concentration above 200ppm. Maintain chlorine concentration at 100ppm for manual disinfectant and 50ppm for mechanical disinfectant. Correct immediately.

14) Observed bare wood pallets in the walk-in refrigerator. Ensure food contact surfaces to be nonabsorbent, durable, easily cleanable, and smooth. Repair or correct within 30 days.

29) Observed the finished to the walk-in refrigerator pilling. Ensure the floor is finished to be smooth, easily cleanable, nonporous, and durable. Repair or correct within 90 days.

29) Observed cracks in the foundation and damages to the floor in the walk-in freezer. Ensure the floor is finished to be smooth, easily cleanable, nonporous, and durable. Repair or correct within 180 days.

MAJ = Major violation    OUT = Out of compliance    COS = Corrected on-site	
Received By (Print): <b>Jessica Shaw</b>	Received by (Signature): _____ Date: <b>04/23/2024</b>
REHS (Print): <b>Chalyn Dewey</b>	REHS (Signature): _____ Phone: <b>530-841-2112</b>

**Facility Name:** Fire Monkey Catering Services

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Received by (Signature):

Date:  
04/23/2024

REHS (Print):  
Chalyn Dewey

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Phone:  
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