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: Fire Monkey Commissary Permit # 000787										
Address: 208 W. Miner Street, Yreka, CA 96097										
Permit	Hol	^{der:} Jessica Sh	aw	- 22		Permit To Operate: Valid Not Valid				
Phone	F	30-713-5660				E-mail: Jessica@firemonkeyindustries.com				
Funitation Date:										
DAVIGE. Petielson II 03/2029										
	1	Food Temp.	MAJ	001	cos	The marked items represent Health Code violations and must be corrected as follows:				
Protection Time/ Temp.	2	Prep./ Service	\vdash			ROUTINE INSPECTION CONDUCTED THIS DATE				
	3	Storage/ Disp.		X		2) Observed mixing houle and utaneil storage containers stored on the ground in the				
	4	Frozen Food				 Observed mixing bowls and utensil storage containers stored on the ground in the facility. Store utensils at least 6" off the floor. Correct immediately. 				
	5	Pure Food				nasiny, stars attribute at read to an are noon sometimens.				
	6	Reused Food				14) Observed a glassed light-bulb without a shield under the hood. Cover light bull				
	7	Transportation				a protective shield. Correct immediately.				
Food Storage	8	Storage Fac.				14) Observed the handwashing sink partially unhinged from the wall and is loosed.				
	9	Refrig. Units	E6 35			Maintain equipment in good repair. Repair within 30 days.				
	10	Thermometer				SERVICE SERVICE OF SERVICE AND AND SERVICE OF SERVICE OF SERVICE SERVI				
000	11	Hazardous Mat.				17) Observed no paper towel dispensers in placed at the handwashing station in kitchen				
ш	12	Spoils				and restroom. A complete handwashing station includes the following: hot running water, pump soap, and single-use paper towel in a dispenser. Correct immediately.				
Uten./Equip.	13	Wash/ Sanitize				pump soap, and single-use paper tower in a dispenser. Correct infinediately.				
	14	Equip. Condition		X		30) Observed dust buildup on the ceiling around the ventilation systems. Prevent				
ten.	15	Utensil Condition				contamination to food and food contact surfaces. Clean and sanitize immediately.				
Ď	16	Storage								
ë	17	Handwashing		X						
loye	18	Employee Hygiene								
Employee	1000	Employee Habits								
	20	Food Cert./ Card								
Water	21	Water	\sqcup							
	22	Cross Con.	Ш							
Waste	23	Liquid Waste								
	24	Refuse								
Vermin	To the same	Rodents/ Insects	$\vdash \vdash$							
Ve	- 1	Animal/ Fowl								
	27	Ventilation								
es	28	Doors								
Facilities		Floors								
Ξ.	30	Walls - Ceilings		X						
	31	Toilet Fac.	Н							
	32	Janitorial Fac.								
		Lighting								
Misc.	34	Clothing - Linen								
	-	Signs								
MA.I =		Misc. or violation C	UT =	Out o	of com	ppliance COS = Corrected on-site				
MAJ = Major violation OUT = Out of compliance COS = Corrected on-site Received By (Print): Received by (Signature): Date:										
Dave Peterson 05/09/2024										
REHS (Print): REHS (Signature): Phone: 530-841-2112										

Facility Name: Fire Monke	Fire Monkey Commissary											
The mark	The marked items represent Health Code violations and must be corrected as follows:											
	,											
Pageined Du / Drinth	Pagainad by (Cianatura)	Detail										
Received By (Print): Dave Peterson	Received by (Signature):	Date: 05/09/2024										
REHS (Print): Chalyn Dewey	REHS (Signature):	Phone: 530-841-2112										

Facility Name:	Fire Monkey Commis	ssary	
	The marked items re	present Health Code violations and must be c	orrected as follows:
	e Peterson	Received by (Signature):	Date: 05/09/2024
REHS (Print): Chalyn [Dewey	REHS (Signature):	Phone: 530-841-2112

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	ve Peterson	05/09/2024
REHS (Print): Chalyn D	REHS (Signature): Dewey	Phone: 530-841-2112