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	Na	me: Sisson Sc	ool			Permit # 000431					
Addres	S:	601 E Alma St	Mou	nt SI	nasta	a					
Permit Holder: MSUSD Permit To Operate: O Valid Not Valid											
Phone:		530-926-3846				E-mail:					
Food S		ty Certified Employ	/ee: r	Ovan	Par	dilla Expiration Date: 10/2028					
	Tyani adiia 10/2020										
Protection Time/ Temp.	1	Food Temp.	MAJ	X	COS	·					
		Prep./ Service	Н	X		ROUTINE INSPECTION CONDUCTED THIS DATE					
		Storage/ Disp.		x							
		Frozen Food	H	^							
	200	Pure Food	Н			1, 2) Observed sliced vegetables held in the salad bar ice bath measuring between					
tect	20000	Reused Food				41-50 degrees F. Ensure that the ice bath is prepared in a manner where the ice surrounds the container up to the highest level of the food held in it. Correct asap.					
Pro		Transportation									
	8	Storage Fac.									
age		Refrig. Units	E6 - 20			3) Observed raw tri-tip beef stored in the reach-in refrigerator on the top shelf next to					
Food Storage	Toward Co.	Thermometer				ready to eat bread/buns and above ready-to-eat food. Store all raw foods below					
poo		Hazardous Mat.				ready-to-eat food to prevent potential cross contamination. Correct immediately.					
P.	100	Spoils									
0.	9	Wash/ Sanitize									
quip	2222	Equip. Condition	T								
Uten./Equip.	-	Utensil Condition	H								
Ute		Storage				Note: Facility has installed new equipment, which is all NSF or ANSI certified. This					
	1000	Handwashing				equipment is approved for use. Manufacturer specification sheets for this equipment					
Employee	-	Employee Hygiene				will be requested if not on file already, with this department.					
nplc		Employee Habits									
ш		Food Cert./ Card									
ter	21	Water									
Water	22	Cross Con.									
ste	23	Liquid Waste									
Waste	24	Refuse									
Vermin	25	Rodents/ Insects									
Ven	26	Animal/ Fowl									
	27	Ventilation									
S	28	Doors									
Facilities	29	Floors									
Fac	30	Walls - Ceilings									
	31	Toilet Fac.									
	32	Janitorial Fac.									
	33	Lighting									
Misc	34	Clothing - Linen									
	35	Signs									
		Misc.									
)UT =	Out o	t com	ppliance COS = Corrected on-site					
Received By (Print): Received by (Signature): Date: Ryan Padilla 05/28/2024											
REHS (Print): REHS (Signature): Phone: Rick Florendo 530-841-2114											

Page 1 Last modified 4/12/2023

Facility Name: Sisson Scoo	I	
The marked	d items represent Health Code violations and must be co	rrected as follows:
Received By (Print):	Received by (Signature):	Date:
Ryan Padilla		05/28/2024
REHS (Print):	REHS (Signature):	Phone:

530-841-2114

Rick Florendo

Facility Name:	Sisson Scool	
	The marked items represent Health Code violations and must be corrected as follow	/S:
•		
	·	
Received By (Print):	Received by (Signature):	Date:
Rya	n Padilla	05/28/2024
RFHS (Print)	REHS (Signature):	Phone:

530-841-2114

Rick Florendo

Facility Name:	Sisson Scool	n Scool					
	The marked items re	epresent Health Code violations and must be	corrected as follows:				
		•					
	n Padilla	Received by (Signature):	Date: 05/28/2024				
REHS (Print): Rick Flor		REHS (Signature):	Phone: 530-841-2114				

530-841-2114