



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: Bogey's Cafe	Permit # 000780
Address: 1001 Squaw Valley Rd., McCloud, CA, 96057	
Permit Holder: Scott Remley and Aubrey Hagburg	Permit To Operate: <input checked="" type="radio"/> Valid <input type="radio"/> Not Valid
Phone: 530-905-2626	E-mail: scottremley@aol.com
Food Safety Certified Employee: Scott Remley	Expiration Date: 11/2027

		MAJ	OUT	COS		
					The marked items represent Health Code violations and must be corrected as follows:	
Protection Time/ Temp.	1	Food Temp.		X	X	<p style="text-align: center; font-weight: bold; margin-bottom: 10px;">ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>1) Observed numerous foods stored in deli prep coolers at 42-66 degrees F. Hold all cold food @ 41 degrees F or colder at all times. All out of temp foods voluntarily discarded during inspection.</p> <p>13) Observed all working wiping cloths sitting on food prep surfaces. Facility wasn't using any sanitizing solution to wipe food prep surfaces, nor utilizing sani-buckets for the working cloths. Facility must utilize sanitizer that is 100 ppm Chlorine or 200 ppm Quat to wipe all food prep surfaces and store all working wiping cloths. Facility may not perform any food preparation without sanitizer. Correct immediately.</p> <p>13) Observed floor mats being washed simultaneously as wares in the 3 compartment sink. These two activities may not happen simultaneously to avoid potential contamination of ware washing sinks and wares. Discontinue using the 3 compartment sink for the washing of floor mats. Correct immediately.</p> <p>13) Observed excessive build-up in hard to reach places on the meat slicer. Ensure to wash, rinse, and sanitize entire meat slicer when breaking it down for cleaning.</p>
	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		X		
	14	Equip. Condition				
	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				
Misc.	34	Clothing - Linen				
	35	Signs				
	36	Misc.				

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): Scott Remley	Received by (Signature): _____ Date: 07/10/2024
REHS (Print): Rick Florendo	REHS (Signature): _____ Phone: 530-841-2114

Facility Name: Bogey's Cafe

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

Received By (Print):
Scott Remley

Received by (Signature):

Date:
07/10/2024

REHS (Print):
Rick Florendo

REHS (Signature):

Phone:
530-841-2114

Facility Name: Bogey's Cafe

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

Empty space for listing health code violations and correction details.

Received By (Print): Scott Remley	Received by (Signature):	Date: 07/10/2024
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REHS (Print): Rick Florendo	REHS (Signature):	Phone: 530-841-2114
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