



# 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>Jason Friendly Foods CFO-B</b>		Permit # <b>000068</b>	
Address: <b>427 Lane Street, CA Yreka 96097</b>			
Permit Holder: <b>Jason Singleton</b>		Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid	
Phone: <b>530-340-1408</b>		E-mail: <b>jasonfriendlyfoods@gmail.com</b>	
Food Safety Certified Employee:			Expiration Date:

	MAJ	OUT	COS	The marked items represent Health Code violations and must be corrected as follows:																																																																																																																																																																																									
<table border="1" style="width:100%; border-collapse: collapse;"> <tr><td rowspan="7" style="writing-mode: vertical-rl; transform: rotate(180deg);">Protection Time/ Temp.</td><td>1</td><td>Food Temp.</td><td></td><td></td><td></td></tr> <tr><td>2</td><td>Prep./ Service</td><td></td><td></td><td></td></tr> <tr><td>3</td><td>Storage/ Disp.</td><td></td><td></td><td></td></tr> <tr><td>4</td><td>Frozen Food</td><td></td><td></td><td></td></tr> <tr><td>5</td><td>Pure Food</td><td></td><td></td><td></td></tr> <tr><td>6</td><td>Reused Food</td><td></td><td></td><td></td></tr> <tr><td>7</td><td>Transportation</td><td></td><td></td><td></td></tr> <tr><td rowspan="5" style="writing-mode: vertical-rl; transform: rotate(180deg);">Food Storage</td><td>8</td><td>Storage Fac.</td><td></td><td></td><td></td></tr> <tr><td>9</td><td>Refrig. Units</td><td></td><td></td><td></td></tr> <tr><td>10</td><td>Thermometer</td><td></td><td></td><td></td></tr> <tr><td>11</td><td>Hazardous Mat.</td><td></td><td></td><td></td></tr> <tr><td>12</td><td>Spoils</td><td></td><td></td><td></td></tr> <tr><td rowspan="4" style="writing-mode: vertical-rl; transform: rotate(180deg);">Uten./Equip.</td><td>13</td><td>Wash/ Sanitize</td><td></td><td></td><td></td></tr> <tr><td>14</td><td>Equip. Condition</td><td></td><td></td><td></td></tr> <tr><td>15</td><td>Utensil Condition</td><td></td><td></td><td></td></tr> <tr><td>16</td><td>Storage</td><td></td><td></td><td></td></tr> <tr><td rowspan="4" style="writing-mode: vertical-rl; transform: rotate(180deg);">Employee</td><td>17</td><td>Handwashing</td><td></td><td></td><td></td></tr> <tr><td>18</td><td>Employee Hygiene</td><td></td><td></td><td></td></tr> <tr><td>19</td><td>Employee Habits</td><td></td><td></td><td></td></tr> <tr><td>20</td><td>Food Cert./ Card</td><td></td><td></td><td style="text-align: center;">X</td></tr> <tr><td rowspan="2" style="writing-mode: vertical-rl; transform: rotate(180deg);">Water</td><td>21</td><td>Water</td><td></td><td></td><td></td></tr> <tr><td>22</td><td>Cross Con.</td><td></td><td></td><td></td></tr> <tr><td rowspan="2" style="writing-mode: vertical-rl; transform: rotate(180deg);">Waste</td><td>23</td><td>Liquid Waste</td><td></td><td></td><td></td></tr> <tr><td>24</td><td>Refuse</td><td></td><td></td><td></td></tr> <tr><td rowspan="2" style="writing-mode: vertical-rl; transform: rotate(180deg);">Vermin</td><td>25</td><td>Rodents/ Insects</td><td></td><td></td><td></td></tr> <tr><td>26</td><td>Animal/ Fowl</td><td></td><td></td><td></td></tr> <tr><td rowspan="7" style="writing-mode: vertical-rl; transform: rotate(180deg);">Facilities</td><td>27</td><td>Ventilation</td><td></td><td></td><td></td></tr> <tr><td>28</td><td>Doors</td><td></td><td></td><td></td></tr> <tr><td>29</td><td>Floors</td><td></td><td></td><td></td></tr> <tr><td>30</td><td>Walls - Ceilings</td><td></td><td></td><td></td></tr> <tr><td>31</td><td>Toilet Fac.</td><td></td><td></td><td></td></tr> <tr><td>32</td><td>Janitorial Fac.</td><td></td><td></td><td></td></tr> <tr><td>33</td><td>Lighting</td><td></td><td></td><td></td></tr> <tr><td rowspan="3" style="writing-mode: vertical-rl; transform: rotate(180deg);">Misc.</td><td>34</td><td>Clothing - Linen</td><td></td><td></td><td></td></tr> <tr><td>35</td><td>Signs</td><td></td><td></td><td></td></tr> <tr><td>36</td><td>Misc.</td><td></td><td></td><td></td></tr> </table>	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				15	Utensil Condition				16	Storage				Employee	17	Handwashing				18	Employee Hygiene				19	Employee Habits				20	Food Cert./ Card			X	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.			
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 ROUTINE INSPECTION CONDUCTED THIS DATE  20) Observed no food handler certificate on site for inspection. Provide a copy of food handlers card or obtain one within 60 days.  NOTE: Provided "Facility Inspection Notice" form. | | | |

MAJ = Major violation    OUT = Out of compliance    COS = Corrected on-site			
Received By (Print): <b>Jason Singleton</b>	Received by (Signature):	Date: <b>08/28/2024</b>	
REHS (Print): <b>Chalyn Dewey</b>	REHS (Signature):	Phone: <b>530-841-2112</b>	

**Facility Name:** Jason Friendly Foods CFO-B

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

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