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: Carter's S	weets	& Eats	Permit # 000738				
Addres	SS:	316 W. Miner	St., Yı	eka, C	A 96097				
Permit Holder: Veronica Carter Permit To Operate: Valid Not Valid									
Phone: 530-643-9697 E-mail: vkcarter22@gmail.com									
Food S	Safe	ty Certified Employ	/ee:		Expiration Date:				
		120 120 120	I san i I c	OUT COS	The marked items represent Health Code violations and must be corrected as follows:				
100*1	1	Food Temp.	IVIAJ	101 003	The marked items represent riedith Code violations and must be corrected as follows.				
dwe	2	Prep./ Service	5	×	ROUTINE INSPECTION CONDUCTED THIS DATE				
9/ Te	3	Storage/ Disp.	1 3	\sim	2) Observed chemicals stored above clean wares and ware washing area. Stored				
Protection Time/ Temp.	4	Frozen Food		_	 chemicals below utensils and 3 compartment sink, or in designated chemical st area. Correct immediately. 	orage			
lo	- 20	Pure Food		_	area. Correct infinediately.				
tect	18000	Reused Food	1	_	11) Observed unmarked working spray bottles in the chemical storage area. Er				
Pro	7	Transportation			bottles are marked with common name to prevent mishandling of hazardous managed				
	8	Storage Fac.		_	Correct immediately.				
age	9	Refrig. Units	180 - 20	_	13) Observed 400ppm QAC in a working spray bottle. Ensure sanitizer has a concentration of 200ppm QAC or 100ppm chlorine. Utilize test strips to measur				
Stora	10	Thermometer	+	_					
po		Hazardous Mat.		×	sanitizer concentration. Correct asap.	/ Incasarc			
R	100.00	Spoils				g - 195			
Employee Uten./Equip. Food Storage		Wash/ Sanitize		X	14) Observed bare wood shelving used for food storage in the back warewashi				
	2000	Management Control of the Control of		X	storage area. Maintain raw wood as to be easily cleanable, non-absorbent, smodurable. Seal or cover all bare wood surfaces within the next 30 days.	ooth, and			
n./E		Utensil Condition			durable. Sear of cover all bare wood surfaces within the flext 50 days.				
Ute	, STORY	Storage	1	\rightarrow	14) Observed a non-ANSI certified Zokop ice maker in the back food storage a	Discontinue use,			
	17	Handwashing			Ensure all equipment utilize in facility are ANSI or NSF certified. Discontinue us				
yee	18				remove from facility, and replace within 90 days. Provide cut sheets of new equ				
nplo	19	Employee Habits			for pre-approval prior to purchase and installation.	hase and installation.			
ш		Food Cert./ Card		X	20) Observed no Food Safety (Manager) Certificate. Obtain one within 60 days	and			
ter	21	Water			ensure a copy is on site.	itimi oo aayo ana			
Water	22	Cross Con.							
Waste	23	Liquid Waste			29) Observed the 3-compartment sink plumbed into a floor sink without a 1" air	r sink with a 1" air gap above the 2ND NOTICE. A REINSPECTION			
Wa	24	Refuse			Ensure the 3-comp sink is plumbed indirectly into floor sink with a 1" air gap ab rim of the floor sink. Correct or repair within 90 days. 2ND NOTICE. A REINSP				
nin	25	Rodents/ Insects			FEE WILL BE ASSESSED FOR FUTURE NON-COMPLIANCE.				
Vermin	26	Animal/ Fowl			TEL MED BEMODESES FOR FOREMOR SOME EN MODE.				
	27	Ventilation			30) Observed numerous paper posters on the wall above the handwash sink ar				
S	28	Doors			equipment in the food prep area in the front. Maintain non-food contact surface				
-acilities	29	Floors		×	easily cleanable, nonabsorbent, durable, and smooth. Laminate, seal, or remove within 30 days.	r remove posters			
Fac	30	Walls - Ceilings			within 30 days.				
	31	Toilet Fac.			NOTE: 1) Facility has 2 soft serve machines. One is in used and the other is pendir used per building permit approval for electrical. If building permit is required, then for is required to obtain approved plan check with health department prior to construction.				
	32	Janitorial Fac.							
	33	Lighting							
Ċ.	34	Clothing - Linen			2) "Facility Inspection Notice" form issued.				
Misc.	35	Signs							
		Misc.							
			OUT = C	Out of cor					
Received By (Print): Received by (Signature): Date: 08/29/2024									
REHS (Print	Chalyn Dew	еу		REHS (Signature): Phone: 530-841-211	12			

Facility Name:	Carter's Sweets & Eats	
	The marked items represent Health Code violations and must be corrected as follows:	
Descrived Des (Detail)	Pageinad by (Cignoture):	
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REHS (Print):	REHS (Signature): Phone	э:
Chalyn D	Dewey 53	0-841-2112

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