



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: Zephyr Books and Coffee	Permit # 000496
Address: 328 W Miner Street, Yreka CA 96097	
Permit Holder: Danielle Cannon	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: 530-598-2584	E-mail: zephyrbookscoffee@gmail.com
Food Safety Certified Employee: Rachel D Scott	Expiration Date: 09/2027

		MAJ	OUT	COS	
					The marked items represent Health Code violations and must be corrected as follows:
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		X	
	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		X	
	26	Animal/ Fowl			
Facilities	27	Ventilation			
	28	Doors			
	29	Floors			
	30	Walls - Ceilings		X	
	31	Toilet Fac.			
	32	Janitorial Fac.			
	33	Lighting			
Misc.	34	Clothing - Linen			
	35	Signs			
	36	Misc.			

ROUTINE INSPECTION CONDUCTED THIS DATE

14) Observed bare wood used to level a shelving rack next to the water heater. Ensure raw wood is finished as to be smooth, nonabsorbent, durable, and easily cleanable. Repair within 90 days.

14) Observed 2 convection ovens utilized without an exhaust hood over the equipment. Ovens with a factory-set thermostat that produces that exceeds 250F requires an exhaust ventilation system over all cooking equipment to effectively remove cooking odors, smoke, steam, grease, heat, and vapors. Ensure equipment is placed at least 6" of all side within the hood system. Repair or correct within 90 days. 2ND NOTICE.

A REINSPECTION FEE IS ASSESSED FOR NON-COMPLIANCE.

25) Observed rodent droppings in hard-to-reach places throughout the kitchen and food storage area. Maintain facility in a clean manner at all times. Clean and sanitize immediately.

30) Observed numerous paper menus on the wall in the barista food prep area in the front. Maintain surfaces in food prep areas as to be easily cleanable, nonabsorbent, durable, and smooth. Laminate, seal, or remove posters within 30 days.

NOTE:

1) Facility has installed a new AVANTCO ice machine without pre-approval. In the future, send manufacturers cut/spec sheets for pre-approval prior to purchase and installation.

2) Issued "Facility Inspection Notice" form.

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): Rachel Scott	Received by (Signature): _____ Date: 09/06/2024
REHS (Print): Chalyn Dewey	REHS (Signature): _____ Phone: 530-841-2112

Facility Name: Zephyr Books and Coffee

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

Received By (Print):
Rachel Scott

Received by (Signature):

Date:
09/06/2024

REHS (Print):
Chalyn Dewey

REHS (Signature):

Phone:
530-841-2112

Facility Name: Zephyr Books and Coffee

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

Received By (Print):
Rachel Scott

Received by (Signature):

Date:
09/06/2024

REHS (Print):
Chalyn Dewey

REHS (Signature):

Phone:
530-841-2112

Facility Name: Zephyr Books and Coffee

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

Received By (Print):
Rachel Scott

Received by (Signature):

Date:
09/06/2024

REHS (Print):
Chalyn Dewey

REHS (Signature):

Phone:
530-841-2112