



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: Baldovinos	Permit #
Address: 418 N. Mt. Shasta Blvd., Mount Shasta, CA, 96067	
Permit Holder: Jeff & Sue Baldo	Permit To Operate: <input type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: 916-541-3706	E-mail: sbaldo@sbcglobal.net
Food Safety Certified Employee:	Expiration Date:

		MAJ	OUT	COS	
					The marked items represent Health Code violations and must be corrected as follows:
Protection Time/ Temp.	1	Food Temp.			<p style="text-align: center; font-weight: bold; margin-bottom: 10px;">PRE-OPENING INSPECTION CONDUCTED THIS DATE</p> <p>This facility is approved to open with the following conditions:</p> <ol style="list-style-type: none"> 1) Install a self-closing device and sweeper on the restroom door. 2) Address/repair the gaps in the doors that lead to outside of the building. These doors should close and seal to prevent potential insect and rodent access to the facility. 3) Seal the concrete frame around the floor sink located in the kitchen. 4) Seal around drainage pipes where they transition through the wall under the kitchen hand washing station to eliminate access to the interior portion of the wall. 5) Install an air curtain over the doors that will be used to access the outside dining area. 6) Obtain a food manager certification within 60 days. All other employees need to obtain a food handler card within 30 days of hire. 7) Obtain any necessary permits and licenses from all regulatory agencies with jurisdictional oversight of this facility.
	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.			
Utens./Equip.	12	Spoils			
	13	Wash/ Sanitize			
	14	Equip. Condition			
	15	Utensil Condition			
Employee	16	Storage			
	17	Handwashing			
	18	Employee Hygiene			
	19	Employee Habits			
Water	20	Food Cert./ Card			
	21	Water			
Waste	22	Cross Con.			
	23	Liquid Waste			
Vermin	24	Refuse			
	25	Rodents/ Insects			
Facilities	26	Animal/ Fowl			
	27	Ventilation			
	28	Doors			
	29	Floors			
	30	Walls - Ceilings			
	31	Toilet Fac.			
	32	Janitorial Fac.			
Misc.	33	Lighting			
	34	Clothing - Linen			
	35	Signs			
	36	Misc.			

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site		
Received By (Print): Sue Baldo	Received By (Signature):	Date: 09/10/2024
REHS (Print): Rick Florendo	REHS (Signature):	Phone: 530-841-2114