



**Food Program Official Inspection Report**  
 SISKIYOU COUNTY  
 COMMUNITY DEVELOPMENT DEPARTMENT  
 Environmental Health Division  
 806 S. Main Street  
 Yreka, California 96097  
 ph: (530) 841-2100, fax: (530) 841-4076

Facility Name: <b>KARUK SENIOR PROGRAM</b>	CMHC#
Address: <b>HWY 96 &amp; 2ND AVE. HAPPY CAMP CA</b>	
Permit Holder: <b>KARUK SENIOR PROGRAM</b>	Permit To Operate: <input type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: <b>530-493-2508</b>	E-mail:
Food Safety Certified Employee: <b>Melanie Niemi</b>	Expiration Date: <b>10/27</b>

		MAJ	OUT	COS	The marked items represent Health Code violations and must be corrected as follows:
Protection Time/ Temp.	1 Food Temp.				<b>Routine inspection conducted this date</b>
	2 Prep./ Service				
	3 Storage/ Disp.				
	4 Frozen Food				
	5 Pure Food				
	6 Reused Food				
	7 Transportation				
Food Storage	8 Storage Fac.				<b>satisfactory at present Time</b>
	9 Refrig. Units				
	10 Thermometer				
	11 Hazardous Mat.				
	12 Spoils				
Uten./Equip.	13 Wash/ Sanitize				<b>Melanie will be leaving soon. New person in charge will have to obtain a Safe Food Handling certification. Card for this class was issued</b>
	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				
Vermih	25 Rodents/ Insects				
	26 Animal/ Fowl				
Facilities	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): <b>Hazel Hockaday</b>	Received by (Signature): <i>[Signature]</i>	Date: <b>11/06/24</b>
REHS (Print): <b>David Jackson</b>	REHS (Signature): <i>[Signature]</i>	Phone: <b>530-841-2114</b>