



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: The Garden Tap, Mt. Shasta	Permit # 000720
Address: 1172 S. Mount Shasta Blvd., Mount Shasta, CA, 96067	
Permit Holder: The Garden Tap, Mt. Shasta LLC	Permit To Operate: <input checked="" type="radio"/> Valid <input type="radio"/> Not Valid
Phone: 530-568-8101	E-mail: gardentapmtshasta@gmail.com
Food Safety Certified Employee: Kori Sabalow	Expiration Date: 12/2023

		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.		X	
Uten./Equip.	12	Spoils			
	13	Wash/ Sanitize		X	
	14	Equip. Condition		X	
	15	Utensil Condition			
Employee	16	Storage			
	17	Handwashing			
	18	Employee Hygiene			
	19	Employee Habits			
Water	20	Food Cert./ Card		X	
	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		X	
	30	Walls - Ceilings		X	
	31	Toilet Fac.			
	32	Janitorial Fac.			
Misc.	33	Lighting			
	34	Clothing - Linen			
	35	Signs			
	36	Misc.			

ROUTINE INSPECTION CONDUCTED THIS DATE

11) Observed a unlabeled spray bottle of chemical utilized for use on tables and other food prep surfaces. Operator states that it's sanitizer. Label all bottles used for chemicals that are portioned from their original container.

14) Seal all bare wood in the facility and any food prep surfaces. Butcher block and other tight grained wood doesn't require to be sealed, but these types of surfaces are required to be serviceable condition that is without cracks. Repair/replace before opening next season. 2ND NOTICE

13) Observed utensils stored between the wall and food preparation cooler. These utensils are contaminated with dust, dirt, old food, and all else that is present between the machine and wall. Store all utensils in a manner to protect them from contamination. Correct asap.

13) Observed magnetic knife hold is dirty. All knives stored on this holder is potentially contaminated and will need to be washed, rinsed, and sanitized. Magnetic knife holder will also need to be washed, rinsed, and sanitized prior to use. Correct asap.

20) Food manager certificate is expired. Obtain a new food manager certificate within 60 days to avoid potential fines.

29, 30) Observed excessive dirt on the floors and walls. Maintain floors in a cleanly and serviceable condition at all times. Clean asap.

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): Kori Sabalow	Received by (Signature): _____ Date: 09//24/2024
REHS (Print): Rick Florendo	REHS (Signature): _____ Phone: 530-841-2114

Facility Name: The Garden Tap, Mt. Shasta

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Received By (Print): Kori Sabalow Received by (Signature): Date: 09//24/2024

REHS (Print): Rick Florendo REHS (Signature): Phone: 530-841-2114

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