## TY OF SISKILL

## **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

Permit To Operate:    Permit To Operate:   Permit T	Facility Name: Gigi's Diner Permit #						Permit #				
Naffail Burstein	Address: 424 Hwy A-12 Grenada CA 96038										
Food Selety Certified Employee:    Selective Certified Employee:   Expiration Date:	Permit Holder: Naftali Burstein										
The marked items represent Health Code violations and must be corrected as follows:  ROUTINE INPSECTION CONDUCTED ON THIS DATE  2 Prep / Service 3 Storaged Topp 4 Frozen Food 5 Pure Food 6 Roused Food 7 Transportation 7 Transportation 8 Storage Fac. 1 Toemmeter 1 The marked items represent Health Code violations and must be corrected as follows:  ROUTINE INPSECTION CONDUCTED ON THIS DATE 21) Observed no hot water at the hand washing sink in the food preparation area. Water temperature was measured at 61.4 F. As stated in code 113953 (c) of the California Retail Food Code, hand-washing facilities shall be equipped to provide warm water within 15 seconds and the temperature should reach 100 F. In the event that the current water heater is insufficient with providing hot water continuously to all sinks in the facility, the installation of heaters or other providing hot water continuously to all sinks in the facility, the installation of heaters or other providing hot water continuously to all sinks in the facility, the installation of heaters or other equipment may be required. Corrected on-site.  13) Obtain the correct sanitizing testing strips for the dishwasher. 16) Observed plastic tables that are cracked, uneven, and appear worn or unclean are being used for food preparation and storage. Equipment should be smooth, durable, cleanableAll equipment must be commercial ANSI certified and pre-approved by this department. Remove asap. Provide cut sheets to this department for any newly proposed equipment.  13) (14) Observed excessive buildup of grease, debris, dirt on major equipment in the kitchen such as meat silicer, shelving, can opener, and other major equipment. Maintain all equipment free of debris and in a cleanable state. Clean and sanitize to the manufacturer specifications.  10) Doserved a gap at the corner of the back door large enough for vermin and insects to enter. Ensure facility is enforced to prevent entrances of vermin. Repair or correct within 90 days.  10) Toest Cent. Card 10) Doserved Proving	Phone:	3	323-822-6600				E-mail: 8226600@gmail.com				
Properties   Pro	Food S	Hardy And And Andreas Statistic Control Contro									
Proprior Service   2   2   Observed no hot water at the hand washing sink in the food preparation area. Water temperature was measured at 61.4 F. As stated in code 113953 (c) of the California Retail Food Code, hand-washing facilities shall be equipped to provide warm water within 15 seconds and the temperature should reach 100 F. In the event that the current water heater is insufficient with providing hot water continuously to all sinks in the facility, the installation of heaters or other equipment may be required. Corrected on-site.				MAJ	OUT	cos	The marked items represent Health Code violations an	d must be corrected as follows:			
2 Perpt Service   2 Perpt Service   3 Storage Disp   2 Perpt Service   3 Storage Disp   2 Perpt Service   3 Storage Disp   2 Perpt Service   3 Pure Food   4 Percent Food   4 Percent Food   4 Percent Food   4 Percent Food   5 Pure Food   4 Percent Food   5 Pure Food   4 Percent Food   6 Perus Ef Pood   7 Transportation   7 Transportation   9 Perus Effect   7 Perus Effet	ď.	1	Food Temp.				ROUTINE INPSECTION CONDUCT	ED ON THIS DATE			
8 Storage Fac.   13) Obtain the correct sanitizing testing strips for the dishwasher.   16) Observed plastic tables that are cracked, uneven, and appear worm or unclean are being used for food preparation and storage. Equipment should be smooth, durable, cleanableAll equipment must be commercial ANSI certified and pre-approved by this department. Remove asap. Provide cut sheets to this department for any newly proposed equipment.   13, 14) Observed excessive buildup of grease, debris, dirt on major equipment in the kitchen such as meat slicer, shelving, can opener, and other major equipment. Maintain all equipment free of debris and in a cleanable state. Clean and sanitize to the manufacturer specifications.   13, 14) Observed excessive buildup of grease, debris, dirt on major equipment in the kitchen such as meat slicer, shelving, can opener, and other major equipment. Maintain all equipment free of debris and in a cleanable state. Clean and sanitize to the manufacturer specifications.   13, 14) Observed agap at the corner of the back door large enough for vermin and insects to enter.   20) 2ND NOTICE: Obtain Food Manager Certification within the next 14 days.   21 Water	Lem	2	Prep./ Service								
8 Storage Fac.   13) Obtain the correct sanitizing testing strips for the dishwasher.   16) Observed plastic tables that are cracked, uneven, and appear worm or unclean are being used for food preparation and storage. Equipment should be smooth, durable, cleanableAll equipment must be commercial ANSI certified and pre-approved by this department. Remove asap. Provide cut sheets to this department for any newly proposed equipment.   13, 14) Observed excessive buildup of grease, debris, dirt on major equipment in the kitchen such as meat slicer, shelving, can opener, and other major equipment. Maintain all equipment free of debris and in a cleanable state. Clean and sanitize to the manufacturer specifications.   13, 14) Observed excessive buildup of grease, debris, dirt on major equipment in the kitchen such as meat slicer, shelving, can opener, and other major equipment. Maintain all equipment free of debris and in a cleanable state. Clean and sanitize to the manufacturer specifications.   13, 14) Observed agap at the corner of the back door large enough for vermin and insects to enter.   20) 2ND NOTICE: Obtain Food Manager Certification within the next 14 days.   21 Water	n Time/ 1	3	Storage/ Disp.								
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Refrig Units   13   Oblain the correct sanitizing testing strips for the dishwasher.   13   One month of the month of th		7	Transportation								
Tell Spoils   Te	Φ	8	Storage Fac.				12) Obtain the correct conitizing testing string for the dishur	ashar.			
Tell Spoils   Te	orag	9	Refrig. Units				13) Obtain the correct sanitizing testing strips for the dishwasher.				
Tell Spoils   Te	Ste	10	Thermometer		i.		16) Observed plastic tables that are cracked, uneven, and a	appear worn or unclean are being used			
Tell Spoils   Te	Vermin Waste Water Employee Uten./Equip. Food Storage		TILL SHAPE TO THE TENED				for food preparation and storage. Equipment should be sm	ooth, durable, cleanableAll equipment			
Section   Condition   13,14) Observed excessive buildup of grease, debris, dirt on major equipment in the kitchen such as meat slicer, shelving, can opener, and other major equipment. Maintain all equipment free of debris and in a cleanable state. Clean and sanitize to the manufacturer specifications.   13,14) Observed excessive buildup of grease, debris, dirt on major equipment in the kitchen such as meat slicer, shelving, can opener, and other major equipment. Maintain all equipment free of debris and in a cleanable state. Clean and sanitize to the manufacturer specifications.   20   20   20   20   20   20   20   2	Address Nermin Waste Water Employee Uten./Equip. Food Storage Protection Time/ Temp.	12	Spoils								
10 Storage   17 Handwashing   X   20   20   20   20   20   20   20	./Equip.	13	Wash/ Sanitize		X		cut sheets to this department for any newly proposed equip	ment.			
10 Storage   17 Handwashing   X   20   20   20   20   20   20   20		14	Equip. Condition				13.14) Observed excessive buildup of grease, debris, dirt o	n major equipment in the kitchen such			
10 Storage   17 Handwashing   X   20   20   20   20   20   20   20	ten.		Acceptance of the control of the con								
18   Employee Hygiene   19   Employee Hygiene   19   Employee Habits   20   Food Cert/ Card   21   Water   22   Cross Con.   24   Refuse   24   Refuse   25   Rodents/ Insects   26   Animal/ Fowl   27   Ventilation   28   Doors   29   Rodents/ Insects   27   Ventilation   28   Doors   29   Rodents/ Insects   29   Rodents/ Insects   29   Rodents/ Insects   29   Rodents/ Insects   20   Ro		16	Storage				debris and in a cleanable state. Clean and sanitize to the m	anufacturer specifications.			
Second Cert / Card   Second	9	200	Control and the control and the control		Х		20) 2ND NOTICE: Obtain Food Manager Cortification within	the port 14 days			
Second Cert / Card   Second	olo	1000		$\vdash$			20) 2ND NOTICE. Obtain Food Manager Certification Within	Title flext 14 days.			
Secretary Secr	Em	-	10 10				25) Observed a gap at the corner of the back door large en	ough for vermin and insects to enter.			
Section of the property of t	_	1000	and a residual and a character process to the state of th	$\vdash$		$\overline{}$	Ensure facility is enforced to prevent entrances of vermin. F	Repair or correct within 90 days.			
Section of the property of t	Water Employee	Charles .	- 1977 FB-15	$\vdash$	Х	_	20, 20) Observed below throughout the entire facility and a	argo enoning on the well all are large			
25   Rodents/ Insects   X   29,30) 2ND NOITCE: Observed broken and loose floor tiles throughout the facility. Replace or repair within the next 90 days.    27   Ventilation   28   Doors   29   Floors   X   30   Walls - Cellings   X   31   Toilet Fac.   32   Janitorial Fac.   33   Lighting   34   Clothing - Linen   35   Signs   36   Misc.   MAJ = Major violation   OUT = Out of compliance   COS = Corrected on-site	o >										
25   Rodents/ Insects   X   29,30) 2ND NOITCE: Observed broken and loose floor tiles throughout the facility. Replace or repair within the next 90 days.    27   Ventilation   28   Doors   29   Floors   X   30   Walls - Cellings   X   31   Toilet Fac.   32   Janitorial Fac.   33   Lighting   34   Clothing - Linen   35   Signs   36   Misc.   MAJ = Major violation   OUT = Out of compliance   COS = Corrected on-site	Misc. Facilities Vermin Waste Water Employee Uten./Equip. Food Storage			$\vdash$				ioned to provon on another in the			
27 Ventilation 28 Doors 29 Floors X X 30 Walls - Ceilings X 31 Toilet Fac. 31 Janitorial Fac. 33 Lighting 35 Signs 36 Misc.  MAJ = Major violation OUT = Out of compliance COS = Corrected on-site  Received By (Print): Received by (Signature): Phone:  Received Received By (Print): Response of the compliance Cost of the	> _⊑	- 4			~		5-50 (000) KA 5/46 <b>330</b>				
27 Ventilation 28 Doors 29 Floors X X 30 Walls - Ceilings X 31 Toilet Fac. 31 Janitorial Fac. 33 Lighting 35 Signs 36 Misc.  MAJ = Major violation OUT = Out of compliance COS = Corrected on-site  Received By (Print): Received by (Signature): Phone:  Received Received By (Print): Response of the compliance Cost of the	Permit He Hone: Facilities Vermin Waste Water Employee Uten./Equip. Food Storage Protection Time/ Temp.			$\vdash$	^			throughout the facility. Replace or			
28 Doors 29 Floors X 30 Walls - Ceilings X 31 Toilet Fac. 32 Janitorial Fac. 33 Lighting 35 Signs 36 Misc.  MAJ = Major violation OUT = Out of compliance COS = Corrected on-site  Received By (Print): Prad seltzer  REHS (Print): REHS (Signature): Phone:	>					0	repair within the next 90 days.				
29 Floors X 30 Walls - Ceilings X 31 Toilet Fac. 32 Janitorial Fac. 33 Lighting 34 Clothing - Linen 35 Signs 36 Misc.  MAJ = Major violation OUT = Out of compliance COS = Corrected on-site Received By (Print): Received by (Signature): Date:  Received By (Print): Received by (Signature): Phone:	Misc. Facilities Vermin Waste Water Employee Uten./Equip. Food Storage		ST-ACH BASH FO				29,30) Observed excessive dust, dirt, and food debris				
31 Toilet Fac. 32 Janitorial Fac. 33 Lighting 34 Clothing - Linen 35 Signs 36 Misc.  MAJ = Major violation OUT = Out of compliance COS = Corrected on-site  Received By (Print):  Received by (Signature):  Phone:					X						
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32 Janitorial Fac. 33 Lighting  34 Clothing - Linen  35 Signs  36 Misc.  MAJ = Major violation OUT = Out of compliance COS = Corrected on-site  Received By (Print):  Received by (Signature):  Received by (Signature):  Phone:	-				/\						
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Received By (Print):    Date:   2/21/2024		36	Misc.								
brad seltzer 2/21/2024  REHS (Print): REHS (Signature): Phone:	MAJ = Major violation OUT = Out of compliance COS = Corrected on-site										
REHS (Print):  Alexa Roche  REHS (Signature):  Phone: 530_841_2117	Received By (Print): Received by (Signature): Date:  brad seltzer 2/21/2024										
330-041-2117	REHS (Print): Alexa Roche					REHS (Signature):	Phone: 530-841-2117				

Facility Name:	Gigi's Diner	
	The marked items represent Health Code violations and	d must be corrected as follows:
	•	
	ad seltzer	Date: 2/21/2024
REHS (Print): Alexa Ro	REHS (Signature):	Phone: 530-841-2117

Facility Name:	Gigi's Diner	
	The marked items represent Health Code violations and must be corrected as follows:	
Received By (Print):	Received by (Signature): Date:	2/21/2024
REHS (Print):	REHS (Signature): Phone	

530-841-2117

Alexa Roche

Facility Name:	Gigi's Diner	
	The marked items represent Health Code violations and must be corrected a	as follows:
	· ·	
Received By (Print): bra	Received by (Signature): ad seltzer	Date: 2/21/2024
REHS (Print): Alexa Ro	REHS (Signature): oche	Phone: 530-841-2117