



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

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| Facility Name: Harvest Restaurant | Permit # 000416 |
| Address: 1121 S. Mount Shasta Blvd., Mount Shasta, CA, 96067 | |
| Permit Holder: Todd Anthis | Permit To Operate: <input checked="" type="radio"/> Valid <input type="radio"/> Not Valid |
| Phone: 530-926-2813 | E-mail: todda@americorinc.net |
| Food Safety Certified Employee: Sarah McCreary | Expiration Date: 03/2028 |

| | | 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; margin-top: 0;">ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>2) Observed scoop without a handle use to portion Baby Lima Beans from bulk. Utilize scoops that have handles to avoid potential contamination of food. Correct immediately.</p> <p>2) Observed scoop buried under ice inside the ice machine. Utilize and store this scoop in a manner that is not going to contaminate the ice in the machine. This scoop may be stored inside the ice with the handle up as long as the handle doesn't touch the ice. Otherwise, store the scoop in an area or container that is free from contamination.</p> <p>3) Observed open containers/bags of flour/beans and other food store on the floor of the food storage room. Store all food at least 6" off the ground. Correct immediately.</p> <p>3) Observed multiple containers/bags of food that are stored in the food storage area completely open, exposing the bulk food to potential contaminants. Observed numerous foods stored inside refrigeration units that are uncovered as well. Cover all food to ensure that it's protected at all times. Correct immediately.</p> <p>5) Observed an open container of flour noted above with a dead insect in it. This container was left uncovered and is now contaminated. Discard immediately.</p> <p>11) Observed bottles of unlabeled chemicals stored in the kitchen area. Label all chemical bottles to help ensure proper storage and use. 2ND NOTICE</p> <p>14) All handles and doors of all the refrigeration units in the storage room are excessively dirty. One unit is heavily blackened with and soil, grease, or other contamination. Clean and sanitize immediately.</p> <p>14) Observed a refrigeration unit in use located in storage room still containing the protective sticky film on the surrounding outside. This surface is not cleanable and the film needs to be removed. Correct asap.</p> <p>29) Observed excessive build-up of dirt, grease, and other in hard to reach places throughout the facility. Maintain floors in a clean and serviceable condition at all times. Clean asap.</p> | |
| | 2 | Prep./ Service | | X | | |
| | 3 | Storage/ Disp. | | X | | |
| | 4 | Frozen Food | | | | |
| | 5 | Pure Food | | X | | |
| | 6 | Reused Food | | | | |
| | 7 | Transportation | | | | |
| Food Storage | 8 | Storage Fac. | | | | |
| | 9 | Refrig. Units | | | | |
| | 10 | Thermometer | | | | |
| | 11 | Hazardous Mat. | | X | | |
| | 12 | Spoils | | | | |
| Uten./Equip. | 13 | Wash/ Sanitize | | | | |
| | 14 | Equip. Condition | | X | | |
| | 15 | Utensil Condition | | | | |
| Employee | 16 | Storage | | | | |
| | 17 | Handwashing | | | | |
| | 18 | Employee Hygiene | | | | |
| Water | 19 | Employee Habits | | | | |
| | 20 | Food Cert./ Card | | | | |
| Waste | 21 | Water | | | | |
| | 22 | Cross Con. | | | | |
| Vermin | 23 | Liquid Waste | | | | |
| | 24 | Refuse | | | | |
| Facilities | 25 | Rodents/ Insects | | | | |
| | 26 | Animal/ Fowl | | | | |
| | 27 | Ventilation | | | | |
| | 28 | Doors | | | | |
| | 29 | Floors | | X | | |
| | 30 | Walls - Ceilings | | | | |
| Misc. | 31 | Toilet Fac. | | | | |
| | 32 | Janitorial Fac. | | | | |
| | 33 | Lighting | | | | |
| | 34 | Clothing - Linen | | | | |
| | 35 | Signs | | | | |
| | 36 | Misc. | | | | |

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| MAJ = Major violation OUT = Out of compliance COS = Corrected on-site | |
| Received By (Print): Aaron McChesney | Received by (Signature): _____ Date: 06/05/2023 |
| REHS (Print): Rick Florendo | REHS (Signature): _____ Phone: 530-841-2114 |

Facility Name: Harvest Restaurant

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

Received By (Print): Aaron McChesney Received by (Signature): Date: 06/05/2023

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

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Empty space for listing health code violations and correction details.

| | | |
|---|--------------------------|---------------------|
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|---|--------------------------|---------------------|

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|--------------------------------|-------------------|------------------------|
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|--------------------------------|-------------------|------------------------|