## 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: Strings Italian Cafe Permit # 000442											
Address: 322 W Miner St., Yreka CA 96097											
Permit Holder: Permit To Operate:  Dennis Faust  Not Valid  Not Valid											
Phone: 530-842-7704 E-mail: lisafaust80@yahoo.com											
Food Safety Certified Employee: Dennis Faust Expiration Date: 04/2028											
MAJ OUT COS The marked items represent Health Code violations and must be corrected as follows:											
Protection Time/ Temp.	1	Food Temp.	IVIAU	001	003	The marked items represent realth code violations and must be corrected as follows.					
		Prep./ Service				ROUTINE INSPECTION CONDUCTED THIS DATE					
		Storage/ Disp.		X	X						
		Frozen Food		,	,	<ol> <li>Observed raw foods stored next to or above ready eat foods in the walk-in freezer.</li> <li>Store ready-to-eat foods above or on separate shelves of raw meats. Corrected onsite.</li> </ol>					
	5	Pure Food				otore ready-to-cat loods above of oir separate sherves of raw meats. Corrected offsite.					
tect	6	Reused Food				13) Observed 0ppm chlorine concentration at the dishwasher. Maintain 50ppm of					
	7	Transportation		2	-	chlorine concentration at dishwasher at all times. Utilize test strips daily to test					
	8	Storage Fac.				disinfectant concentration daily and as needed. Corrected during inspection.					
age	9	Refrig. Units	E 25		-	14) Observed foam strips on bottom of the deli-prep cooler lid next to the cook's area.					
Food Storage	10	Thermometer				Foam is not an approved material in food preparation area. Maintain materials in food					
	11	Hazardous Mat.		1	9	preparation as to be smooth, durable, nonabsorbent, and easily cleanable. Remove					
	12	Spoils				strips and replace or correct within 90 days.					
Uten./Equip.	13	Wash/ Sanitize		X	X	14) Observed the right door gasket damaged at the food prep table next to the conveyor					
	14	Equip. Condition		×		oven. Maintain equipment in good repair. Repair or correct within 90 days.					
J.ue	15	Utensil Condition				ovon. Manitani oquipment in good topani tropan of contoct Manit co dayo.					
ž	16	Storage				14) Observed numerous dishwasher racks stored on the ground. Ensure all equipment					
m	17	Handwashing				as stored at least 6" off the floor. Correct immediately.					
Employee	18	Employee Hygiene		3		14) Observed the conveyor oven extending pass the type I hood. Ensure all parts of the					
mple	19	Employee Habits				equipment is at least 6" inside the hood. This distance is to be measured from the inside					
3	20	Food Cert./ Card				lip of the hood to outer edge of cooking surface. Repair or correct within 60 days. 2ND					
Water	21	Water				NOTICE.					
W	22	Cross Con.				A DEINIGRECTION FEE WILL BE ACCESSED FOR FUTURE NON COMPLIANCE					
Waste		Liquid Waste				A REINSPECTION FEE WILL BE ASSESSED FOR FUTURE NON-COMPLIANCE.					
	24	Refuse				29) Observed damaged or missing baseboards by the cooks, warewashing, and food					
Vermin	25	Rodents/ Insects				prep areas. Repair or replace within 90 days and ensure baseboards extend at least 4"					
Vel	26	Animal/ Fowl			6	at the junction of the floor and wall with a 3/8" radius coved at the base.					
	_	Ventilation	Ш			20) Observed the spiling in the ignitorial demaged and insulation materials exposed					
S	28	Doors	$\Box$	ć		30) Observed the ceiling in the janitorial damaged and insulation materials exposed.  Observed paint chipping on the walls in the this area. Maintain ceiling and walls as to be					
Facilities	Acres 1	Floors	ш	X		easily cleanable, durable, smooth, and nonabsorbent. Repair or correct within 90 days.					
Fa	30	Walls - Ceilings		X	-						
		Toilet Fac.	Ш			NOTE I THE WALL BY MICHIGAN					
		Janitorial Fac.			-	NOTE: Issued "Facility Inspection Notice" form.					
		Lighting									
Misc.		Clothing - Linen									
	_	Signs									
MA I -		Misc.	VIT -	Out	of con	pliance COS = Corrected on-site					
		or violation ( (Print):	701 -	Out (	JI CUII	pliance COS = Corrected on-site  Received by (Signature): Date:					
Lisa Fausts 10/01/2024											
REHS (Print): REHS (Signature): Phone: Chalyn Dewey 530-841-2112											

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	sa Fausts	10/01/2024
REHS (Print):	REHS (Signature): Phone	): 
Chalyn D	Dewey 530	)-841-2112

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