

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 Wine Bar and Bistro Permit #   000465										
Address: 314 S Broadway Yreka CA 96097										
Permit	Permit Holder: Permit To Operate: Valid Valid Not Valid									
	Phone: 530-905-0063 E-mail: winebarandbistro21@gmail.com									
Food	Safe	ty Certified Emplo	yee: g	Sunsl	nine	Betts	Expiration Date: 08/2027			
			MAJ	<u>г г</u>		The marked items represent Health Code violations and r				
b.	1	Food Temp.								
Protection Time/ Temp.	2	Prep./ Service				ROUTINE INSPECTION CONDUCTED	THIS DATE			
"hel	3	Storage/ Disp.								
L TIL	4	Frozen Food				14) Observed 2 medium duty Cadco convection ovens				
ction	5	Pure Food				over the equipment. Ovens with a factory-set thermosta				
rote	6	Reused Food	_			exhaust ventilation system to effectively remove cooking odors, smoke, steam, g heat, and/or vapors. Install an exhaust hood over equipment or replace with a ver- hood equipment within 180 days. Send manufacture spec sheets for pre-approve to purchase and installation. 2ND NOTICE.				
<u> </u>	7	Transportation	_							
ge	8	Storage Fac.	-							
Food Storage	9	Refrig. Units	+							
d St	8 8	Thermometer				30) Observed numerous belos en colling's accustio pan	als above the reach in			
Foo		Hazardous Mat.	+			30) Observed numerous holes on ceiling's acoustic panels above the reach-in refrigerator and freezer. Maintain ceilings as to be smooth, durable, easily cleanable,				
		Spoils	2		_	and nonabsorbent. Repair within 60 days. 2ND NOTICE				
Uten./Equip.	1000	Wash/ Sanitize	-							
./Ec	14		+	Х						
Uter	100580	Utensil Condition	+			A REINSPECTION FEE WILL BE ASSESSED FOR FU	TURE NON-COMPLIANCE			
_		Storage	-							
/ee	-	Handwashing Employee Hygiene	el la							
Employee	20.000	Employee Habits								
Ē		Food Cert./ Card	-							
ы		Water	+							
Water		Cross Con.	1							
		Liquid Waste	-							
Waste	_	Refuse	1							
	25	Rodents/ Insects	+							
Vermin		Animal/ Fowl								
-	27	Ventilation								
(0)	28	Doors								
Facilities	29	Floors								
Fac	30	Walls - Ceilings		X						
	31	Toilet Fac.				NOTE: Issued "Facility Inspection Notice" form.				
	32	Janitorial Fac.				]				
	33	Lighting								
°.	34	Clothing - Linen								
Misc.	35	Signs								
		Misc.								
	MAJ = Major violation OUT = Out of compliance COS = Corrected on-site   Received By (Print): Received by (Signature): Date:									
		Sunshi	ne B	etts		Received by (Signature):	Date: 10/01/2024			
REHS	REHS (Print): REHS (Signature): Phone: 530-841-2112									
_							Last modified 4/42/2022			

Last modified 4/12/2023

Facility Name:	The Wine Bar and Bistro	
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The marked items represent Health Code violations and must be corrected as follows:

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Received By (Print):	Received by (Signature):	Date:
Sunshine Betts		10/01/2024
REHS (Print):	REHS (Signature):	Phone:
Chalyn Dewey		530-841-2112
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Facility Name:	The Wine Bar and Bistro	N				
	The marked items repres	sent Health Code violations and must b	be corrected as follows:			
		<u>к</u>				
Received By (Print):		Received by (Signature):	Date:			
Sun	shine Betts		10/01/2024	4		
REHS (Print):		REHS (Signature):	Phone:			
Chalyn	Dewey		530-841-2112	2		
Page 3						

Facility Name:	The Wine Bar and Bistro			
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		с.		
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Sur	shine Betts			10/01/2024
REHS (Print):		REHS (Signature):		Phone:
Chalyn [	Dewey			530-841-2112