



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: Shenaniganz Eat. Drink. Play	Permit # 000855
Address: 612 S Main St., Yreka CA 96097	
Permit Holder: Aimee Lantz	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: 530-572-1500	E-mail: shenaniganz.eat.drink.play@gmail.com
Food Safety Certified Employee: Aimee Lantz	Expiration Date: 10/2023

		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 ON THIS DATE</p> <p>3) Observed raw beef, beef patties, bacon, and steaks stored above cheese and cabbage. Observed frozen raw beef stored next to or above frozen ready-to-eat foods. Observations were found in the Whirlpool refrigerator-freezer combination unit. Store ready-to-eat foods above raw foods and in different shelves. Corrected onsite.</p> <p>14) Observed Whirlpool equipment mentioned above is a "Household Use Only" equipment. Ensure equipment is commercial and ANSI certified. Discontinue use, remove immediately, and replace equipment within 60 days. Provide spec sheet of equipment for pre-approval prior to purchase and installation. 2ND NOTICE.</p> <p>9) Observed liquid dripping from the condenser and into a drip tray in the walk-in refrigerator. Observed food stored directly below drip area. Maintain equipment in good repair, fully operable, and not a source of contamination. Repair within 60 days. Foods were removed to different location. 2ND NOTICE.</p> <p>11) Observed a Raid bottle stored below the ware-washing sink. Raid is a toxic chemical when consumed and/or inhaled. Utilize specifically approved insecticides for use in food facility or seek professional pest control services. Removed during inspection.</p> <p>14) Observed the deep fryer and stove extending pass the exhaust hood. Ensure all parts of the equipment is at least 6" inside the hood. This distance is to be measured from the inside lip of the hood to outer edge of cooking surface. Repair or correct within 90 days.</p> <p>14) Observed raw wood shelving in the food storage area. Ensure raw wood is finished as to be smooth, durable, nonabsorbent, and cleanable. Repair or replace within 60 days.</p> <p>14) Observed the vinyl on the table below the plate warmer at the pass-thru window damaged and raw wood exposed. Maintain equipment in good repair as to be nonabsorbent, cleanable, durable, and smooth. Repair or correct within 90 days.</p> <p>29) Observed excessive buildup of grease, dust, dirt, and food debris on the floors in hard to reach places in the cook's, host, and bar area. Observed live ants on the floor below the food prep table. Maintain facility in a clean manner at all times. Clean and sanitize immediately.</p>	
	2	Prep./ Service		X		
	3	Storage/ Disp.		X		X
	4	Frozen Food				
	5	Pure Food				
	6	Reused Food				
	7	Transportation				
Food Storage	8	Storage Fac.				
	9	Refrig. Units		X		
	10	Thermometer				
	11	Hazardous Mat.		X		X
Uten./Equip.	12	Spoils				
	13	Wash/ Sanitize				
	14	Equip. Condition		X		
Employee	15	Utensil Condition				
	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				
	31	Toilet Fac.				
Misc.	32	Janitorial Fac.				
	33	Lighting		X		
	34	Clothing - Linen				
	35	Signs				
	36	Misc.				

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): Bucky Lantz	Received by (Signature): _____ Date: 10/03/2024
REHS (Print): Chalyn Dewey	REHS (Signature): _____ Phone: 530-841-2112

Facility Name: Shenaniganz Eat. Drink. Play

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

29) Observed the finishes on the floors damaged and flaking throughout the kitchen, host's prep and bar area. Maintain floors in a manner as to be smooth, easily cleanable, durable, and nonabsorbent. Repair or correct within 90 days.

29) Observed missing baseboards at the prep sink area and wall in front of the ice machine. Ensure baseboards extend at least 4" at the junction of the floor and wall with a 3/8" radius coved at the base. Repair or replace within 90 days.

33) Observed no lighting source underneath the cooking range and in the walk-in refrigerator. Area where food is prepared requires at least 50 foot candle at the surface, and 10 foot candle where food is stored. Repair or provide a light source in these areas within 60 days. 2ND NOTICE.

A REINSPECTION FEE WILL BE ASSESSED ON FUTURE NON-COMPLIANCE.

NOTE: Issued "Facility Inspection Notice" form.

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[Empty area for listing health code violations and correction details]

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