



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: Lucky Miller	Permit #
Address: 5841 Dunsmuir Ave, Dunsmuir, CA, 96025	
Permit Holder: Jason Miller	Permit To Operate: <input type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: 530-605-5139	E-mail: luckymillersdeli@gmail.com
Food Safety Certified Employee:	Expiration Date:

		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; font-weight: bold; margin-bottom: 10px;">PRE-OPENING INSPECTION CONDUCTED THIS DATE.</p> <p>This facility is approved to open when the following conditions are completed:</p> <ul style="list-style-type: none"> - Create a 1" air gap on the plumbing of the warewashing sink. - Install baseboard molding on the new wall in the warewashing area. - Paint the unfinished surface of the new wall. - Install a sweeper or other weather stripping to seal up the door to the back storage/restroom area. - Install a light shield, bulb shields, or plastic LED lighting in the fixture above the heat lamps. - Install covers on all the missing electrical plug and light switches. - Repair missing strips of wood on the dining room floor. - Finish cleaning the facility. - Obtain a food manager certification within 60 days. - Obtain an operating permit from this department. <p>Please obtain all permits and licenses from all agencies that have jurisdictional oversight of this facility.</p>
	2	Prep./ Service			
	3	Storage/ Disp.			
	4	Frozen Food			
	5	Pure Food			
	6	Reused Food			
	7	Transportation			
Food Storage	8	Storage Fac.			
	9	Refrig. Units			
	10	Thermometer			
	11	Hazardous Mat.			
	12	Spoils			
Uten./Equip.	13	Wash/ Sanitize			
	14	Equip. Condition			
	15	Utensil Condition			
	16	Storage			
Employee	17	Handwashing			
	18	Employee Hygiene			
	19	Employee Habits			
	20	Food Cert./ Card			
Water	21	Water			
	22	Cross Con.			
Waste	23	Liquid Waste			
	24	Refuse			
Vermin	25	Rodents/ Insects			
	26	Animal/ Fowl			
Facilities	27	Ventilation	<input type="checkbox"/>		
	28	Doors	<input type="checkbox"/>		
	29	Floors	<input type="checkbox"/>		
	30	Walls - Ceilings	<input type="checkbox"/>		
	31	Toilet Fac.	<input type="checkbox"/>		
	32	Janitorial Fac.	<input type="checkbox"/>		
	33	Lighting	<input type="checkbox"/>		
Misc.	34	Clothing - Linen	<input type="checkbox"/>		
	35	Signs	<input type="checkbox"/>		
	36	Misc.	<input type="checkbox"/>		

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): Jason Miller	Received by (Signature): _____ Date: 10/07/2024
REHS (Print): Rick Florendo	REHS (Signature): _____ Phone: 530-841-2114

Facility Name: Lucky Miller

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

Received By (Print):
Jason Miller

Received by (Signature):

Date:
10/07/2024

REHS (Print):
Rick Florendo

REHS (Signature):

Phone:
530-841-2114

Facility Name: Lucky Miller

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REHS (Signature):

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

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