



# 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: <b>Yaks on the Five</b>	Permit # <b>000488</b>
Address: <b>4917 Dunsmuir Ave., Dunsmuir, CA</b>	
Permit Holder: <b>Mike Hearn</b>	Permit To Operate: <input checked="" type="radio"/> Valid <input type="radio"/> Not Valid
Phone: <b>530-678-3517</b>	E-mail: <b>yaksbills@gmail.com</b>
Food Safety Certified Employee: <b>Sarah Kerns</b>	Expiration Date: <b>06/2027</b>

		MAJ	OUT	COS		
					The marked items represent Health Code violations and must be corrected as follows:	
Protection Time/Temp.	1	Food Temp.		X	X	<p style="text-align: center; font-weight: bold; margin-bottom: 10px;">ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>1) Observed numerous foods stored inside the reach-in preparation refrigerators on the food preparation line measuring between 46-49 degrees F. Hold all cold food at 41 degrees F or colder. Food moved to a working refrigerator during inspection.</p> <p>2) Observed plastic cups without handles utilized to portion food from bulk. Utilize scoops with handles to avoid bare hand contact with the food as it is portioned from bulk. Correct immediately.</p> <p>14, 29, 30) Observed buildup of dirt, dust, and grease on shelving units, walls, floors, and hard to reach places. Maintain food facility is serviceable and clean at all times. Correct immediately.</p> <p>29) Observed the finish on the floors throughout the kitchen has peeled off the wood. Maintain floors in a smooth, durable, easily cleanable, and non-absorbent condition. Repair within 90 days.</p> <p>30) Observed a large hole in the wall above a food preparation area. Observed other damage to walls throughout the facility. Maintain walls in a smooth, durable, easily cleanable, and non-absorbent condition. Repair within 90 days.</p>
	2	Prep./ Service		X		
	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.				
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		X		
	31	Toilet Fac.				
Misc.	32	Janitorial Fac.				
	33	Lighting				
	34	Clothing - Linen				
	35	Signs				
	36	Misc.				

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

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