



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: Mike & Tony's	Permit # 000324
Address: 501 South Mount Shasta Blvd., Mount Shasta, CA 96067	
Permit Holder: Derek Dornsife	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: 530-926-4792	E-mail: ddornsife@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.		X	X	<p style="text-align: center; margin: 0;">ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>1) Observed moldy zucchinis at 48F in the deli-prep cooler in the cook's area. Ensure food served to public is pure and cold foods are held at 41F or below. Food voluntarily discarded.</p> <p>8) Observed paint chipping off dry storage shelves, exposing raw wood underneath. Ensure shelves are sealed and finished as to be smooth, nonporous, cleanable, and durable. Repair or correct within 30 days.</p> <p>11) Observed unlabeled spray bottle in food prep area. Ensure all spray bottles are marked or labeled with a common name. Correct asap.</p> <p>14) Observed liquid pooling from condenser inside the bottom cabinet of the double-door deli-prep cooler in the food prep area. Maintain unit in good repair, fully serviceable, and not a source of contamination. Repair or correct within 90 days.</p> <p>14) Observed temporary protective tape on the condenser unit to the reach-in refrigerator. Remove tape, clean and sanitize immediately.</p> <p>14) Observed a domestic Whirlpool refrigerator in the host area. Ensure all equipment are commercial and ANSI certified. Discontinue use, remove, and replace immediately. Submit manufacturer spec sheet to department for approval prior to purchase and installation.</p> <p>20) Observed no Food Safety Certificate. Obtain one within 60 days and maintain a copy onsite for inspection.</p> <p>20) Observed no Food Handler Cards. Ensure all employees obtain a food handler card within 30 days of hire and maintain a copy onsite for inspection.</p> <p>29) Observed the warewashing sinks and ice well indirectly plumbed without a 1" airgap in the bar area. Ensure equipment are plumbed with at least a 1" airgap above rim of floor sink. Correct within 30 days.</p> <p>29, 30) Observed food buildup on the floor and dust buildup on the fan guards and ceiling in the walk-in refrigerator. Maintain equipment in clean manner and not a source of contamination. Clean and sanitize immediately .</p>
	2	Prep./ Service				
	3	Storage/ Disp.				
	4	Frozen Food				
	5	Pure Food		X	X	
	6	Reused Food				
	7	Transportation				
Food Storage	8	Storage Fac.		X		
	9	Refrig. Units				
	10	Thermometer				
	11	Hazardous Mat.		X		
Uten./Equip.	13	Wash/ Sanitize				
	14	Equip. Condition		X		
	15	Utensil Condition				
Employee	16	Storage				
	17	Handwashing				
	18	Employee Hygiene				
	19	Employee Habits				
Water	20	Food Cert./ Card		X		
	21	Water				
Waste	22	Cross Con.				
	23	Liquid Waste				
Vermin	24	Refuse				
	25	Rodents/ Insects				
Facilities	26	Animal/ Fowl				
	27	Ventilation				
	28	Doors				
	29	Floors		X		
	30	Walls - Ceilings				
	31	Toilet Fac.				
	32	Janitorial Fac.				
Misc.	33	Lighting				
	34	Clothing - Linen				
	35	Signs				
	36	Misc.				

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

Facility Name: Mike & Tony's

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

Empty space for listing health code violations and correction details.

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