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 | Eacility Name: Up-N-Running Espresso Mobile Permit # 000543 | | | | | | | | | | |
|---|---|-------------------------------|-------|-----|--------|--|--|--|--|--|--|
| Address: 6534 Dunsmuir Ave., Dunsmuir, CA, 96025 | | | | | | | | | | | |
| Permit | Hol | ^{der:} Launi Hubb | ard | | | Permit To Operate: Valid Not Valid | | | | | |
| Phone: | Phone: 530-782-3412 E-mail: dunsmuirgrace@gmail.com | | | | | | | | | | |
| Food Safety Certified Employee: Launi Hubbard Expiration Date: 01/2029 | | | | | | | | | | | |
| MAJ OUT COS The marked items represent Health Code violations and must be corrected as follows: | | | | | | | | | | | |
| Protection Time/ Temp. | 1 | Food Temp. | IVIAU | 001 | 000 | The marked terms represent reduct oode violations and must be confected as follows: | | | | | |
| | Visits | Prep./ Service | | | | ROUTINE INSPECTION CONDUCTED THIS DATE | | | | | |
| e/T | 3 | Storage/ Disp. | | X | | | | | | | |
| <u>ŭ</u> | 4 | Frozen Food | | | | 3) Observed the mobile operation not fully using their commissary for support of the | | | | | |
| tion | 5 | Pure Food | | | | mobile trailer. Food is prepared in the commissary kitchen in bulk and then stored in the | | | | | |
| otec | 6 | Reused Food | | | | mobile and at the operator's private residence. At the end of the operating period, all | | | | | |
| Pro | 7 | Transportation | | | | food is to be removed from the mobile and stored properly at the commissary. No food | | | | | |
| (Cas) | 8 | Storage Fac. | | | | is permitted to be stored in any other location other than the commissary when the mobile is not in operation. Facility may not serve any food from this mobile that has | | | | | |
| age | _ | Refrig. Units | - A | | | been held or prepared in a location other than the permitted commissary. | | | | | |
| Food Storage | 10 | Thermometer | | | | been note of property in a research earth and the permitted commissionly. | | | | | |
| poc | 11 | Hazardous Mat. | | | | 13) Observed sanitizer solution prepared in the 3-comp sink @ >100 ppm Quat. | | | | | |
| ıĽ | 12 | Spoils | | | | Sanitizer concentrations of Quat. should be 200 ppm. at all times. Store all working | | | | | |
| ď | 9 9 | Wash/ Sanitize | | X | | wiping cloths in the solution when not in use. Dry wiping cloths are to be placed in the dirty laundry after using once. Correct immediately. 2ND NOTICE | | | | | |
| Uten./Equip. | 14 | Equip. Condition | | | | dirty lauridry after dsing once. Correct infinediately. 2ND NOTICE | | | | | |
| en./I | 15 | Utensil Condition | | | | 14) Observed the operator rinsing their hands in the sanitizer solution instead of utilizing | | | | | |
| ž | 16 | Storage | | | | the hand washing sink. Utilize the hand washing station for proper hand washing that | | | | | |
| an an | 17 | Handwashing | | X | X | uses warm running water, pump soap, and single use paper towels. Correct | | | | | |
| oye | 18 | Employee Hygiene | | | | immediately. 2ND NOTICE | | | | | |
| Employee | 19 | Employee Habits | | | | 14) Observed no hot water available for hand washing. Operator stated that the water | | | | | |
| ш | 20 | Food Cert./ Card | | | | was turned off because the mobile was not utilized while vacationing, and there was a | | | | | |
| Water | 21 | Water | | | | risk of the pipes freezing while gone. This hand washing station must have hot water at | | | | | |
| × | 22 | Cross Con. | | | | all times while operating. Mobile was ordered close temporarily until hot water was | | | | | |
| Waste | 23 | Liquid Waste | | | | restored. Ensure that this hand washing station is operation before opening the mobile for business each day. Corrected during inspection. | | | | | |
| | 24 | Refuse | | | | for business each day. Corrected during inspection. | | | | | |
| Vermin | 25 | Rodents/ Insects | | | | | | | | | |
| Ver | 26 | Animal/ Fowl | | | | Note: This mobile is not currently operating within the requirements of the California | | | | | |
| | 27 | Ventilation | | | | Retail Food Code regarding distance to restrooms, utilizing the commissary for food | | | | | |
| S | 28 | Doors | | | | storage, and utilizing the commissary for proper servicing. | | | | | |
| -acilities | 29 | Floors | | | | The current location is an approved storage location for the mobile unit that has access | | | | | |
| Fa | 30 | Walls - Ceilings | | | | to a sewage clean-out to dump waste tanks, and access to fresh water to refill storage | | | | | |
| | 31 | Toilet Fac. | | | | tanks. However, continue to work with this department to meet operational requirements | | | | | |
| | 32 | Janitorial Fac. | | | | of all mobile codes not cited above. | | | | | |
| | | Lighting | | | | | | | | | |
| SC. | 34 | Clothing - Linen | Ш | | | | | | | | |
| Misc. | 35 | Signs | | | | | | | | | |
| | | Misc. | Щ | 0 : | , | | | | | | |
| | | | UI = | Out | of com | pliance COS = Corrected on-site | | | | | |
| Received By (Print): Received by (Signature): Date: Launi Hubbard 11/12/2024 | | | | | | | | | | | |
| REHS (Print): REHS (Signature): Phone: 530-841-2114 | | | | | | | | | | | |

Page 1 Last modified 4/12/2023

| Facility Name: Up-N-Running | Espresso Mobile | |
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| The marked in | tems represent Health Code violations and must be co | rrected as follows: |
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Rick Florendo

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