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	Na	me: Gigi's Cafe	e Fio	rucc	i	Permit # 000337			
Addres	SS:	indian district	The second		9	Mount Shasta CA 96067			
Permit Holder: Permit To Operate: Valid Not Valid									
Phone		30-918-6006				E-mail:			
Food S	100	ty Certified Employ	/ee:			Expiration Date:			
ĭ	1	Food Temp.	MAJ	X	COS	The marked items represent Health Code violations and must be corrected as follows:			
		Prep./ Service		^	^	ROUTINE INSPECTION CONDUCTED ON THIS DATE			
	-	Storage/ Disp.				1) Observed cut melon and fresh salsa at 65 F. Hold cold foods at 41 F or below.			
	200	Frozen Food	H	×		Voluntarily discarded.			
	- 20	Pure Food		x					
	CONTRA	Reused Food		^		1) Observed sausage, cheese, beans, and other food items at 48 F - 49 F. Hold cold			
	-	Transportation				foods at 41 F or dairy at 45 F and below. Move to a working refrigeration unit. Corrected			
		Storage Fac.				on-site.			
	-	Refrig. Units	- 20 E			4,5) Observed raw fish, chicken, and meat stored above or next to ready eat foods in			
	Contract of	Thermometer				the stand-up freezer. Store ready to eat foods above raw foods. Correct immediately.			
	11	Hazardous Mat.				47) 01			
		Spoils				17) Observed employees using a prep sink designated for food preparation to wash their hands. A prep sink cannot be used for handwashing, it is designated soley for food			
Uten./Equip.	3 3	Wash/ Sanitize				preparation to prevent corss-contamination. Wash and santize before being used for its			
	14	Equip. Condition				intended purpose.			
en./	15	Utensil Condition	l l						
ž	16	Storage				20) 2ND NOTICE: Obtain a Food Manager certification within the next 60 days.			
(I)	17	Handwashing		X		29) Observed buildup of grease, dust, and food scraps on the floors and hard to reach			
oye	18	Employee Hygiene				places throughout the kitchen, food storage, walk-in refrigerator, and hard to reach			
Employee	19	Employee Habits				places. Maintain floors in a clean manner at all times. Correct as soon as possile.			
	20	Food Cert./ Card		X					
Water		Water				30) Observed a hole/opening large enough for vermin or dust to enter above food prep area. A cardboard covering is being used to cover a part of the opening. Repiar, Seal or			
Š	_	Cross Con.				patch the opening and ensure the wall to have a finish that is smooth, durable,			
Waste	$\overline{}$	Liquid Waste	Ш			nonabsorbent, and easily cleanable. Repair or correct within 60 days.			
3	-	Refuse							
Vermin	100000	Rodents/ Insects							
Ne Ne		Animal/ Fowl							
		Ventilation							
es	8 8	Doors			0				
-acilities		Floors		X					
T,	-	Walls - Ceilings	\vdash	X					
		Toilet Fac.			,				
	32	Janitorial Fac.							
		Lighting Clothing - Linen							
Misc.	1000								
2	- Catholic A	Signs							
MAJ =		Misc. or violation C	DUT =	Out c	of con	npliance COS = Corrected on-site			
	Received By (Print): Received by (Signature): Date: Jose Caballero 12/202/2024								
REHS (Print): REHS (Signature): Phone: 530-841-2117									

Facility Name:	Gigi's Cafe Fiorucci							
	The marked items represent Health Code violations and must be corrected as follows:	ows:						
Received By (Print): Jo	Received by (Signature): ose Caballero	Date: 12/202/2024						
REHS (Print): Alexa Ro	REHS (Signature): oche	Phone: 530-841-2117						

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