



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: Smoked Tomato Pie				Permit # 000770	
Address: Smoked Tomato Pie, LLC					
Permit Holder: Smoked Tomato Pie, LLC				Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid	
Phone: 530-841-7119		E-mail: thefolks@smokedtomatopie.com			
Food Safety Certified Employee: Kathleen T. Gebhardt				Expiration Date: 11/2028	

		MAJ	OUT	COS	
Protection Time/ Temp.	1 Food Temp.				<p style="text-align: center;">The marked items represent Health Code violations and must be corrected as follows:</p> <p style="text-align: center; font-weight: bold;">ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>3) Observed raw eggs stored above beverages in the walk-in refrigerators. Store raw eggs below ready-to-eat foods. Correct immediately.</p> <p>13) Observed 0ppm chlorine in sani-bucket at the front handwashing station. Ensure sani-bucket holds a concentration of 100ppm chlorine or 200ppm QAC. Utilize test strips to measure disinfectant solution at least every 2hrs or as needed. Corrected onsite.</p> <p>13) Observed working clothes used to wipe food contact surfaces stored on a push cart handle. To disinfect multi-use wash cloths, store it in sani-bucket with a sanitizing solution mentioned above. Corrected onsite.</p> <p>29) Observed floor surfaces are not coved at the juncture of the floor and wall throughout the kitchen and . Per CRFC 114268, floor surfaces in all areas in which food is prepared, prepackaged, or stored, where any utensil is washed, where refuse or garbage is stored, and handwashing areas shall be coved at the juncture of the floor and wall with a 3/8" minimum radius coving and extend up the wall at least 4". Repair or correct within 90 days.</p>
	2 Prep./ Service				
	3 Storage/ Disp.		X		
	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		X	X	
	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				
	28 Doors				
	29 Floors		X		
	30 Walls - Ceilings				
	31 Toilet Fac.				
	32 Janitorial Fac.				
	33 Lighting				
Misc.	34 Clothing - Linen				
	35 Signs				
	36 Misc.				

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): Kathleen Gebhardt	Received by (Signature): _____ Date: 03/03/2025
REHS (Print): Chalyn Dewey	REHS (Signature): _____ Phone: 530-841-2112

Facility Name: Smoked Tomato Pie

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

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