



Food Program Official Inspection Report
 SISKIYOU COUNTY
 COMMUNITY DEVELOPMENT DEPARTMENT
 Environmental Health Division
 806 S. Main Street
 Yreka, California 96097
 ph: (530) 841-2100, fax: (530) 841-4076

Facility Name: <u>Dave's Place</u>				CMHC#
Address: <u>11333 Mathews St. Fort Jones, CA</u>				
Permit Holder: <u>Dave Kurtz</u>				Permit To Operate: ☐ Valid ☐ Not Valid
Phone: <u>530-468-4567</u>		E-mail:		
Food Safety Certified Employee: <u>Dave Kurtz</u>				Expiration Date: <u>4/2028</u>

		MAJ	OUT	COS	
Protection Time/ Temp.	1 Food Temp.				The marked items represent Health Code violations and must be corrected as follows: <u>Routine inspection conducted this date.</u>
	2 Prep./ Service				
	3 Storage/ Disp.				
	4 Frozen Food				
	5 Pure Food				
	6 Reused Food				
	7 Transportation				
Food Storage	8 Storage Fac.				<u>17) Handwash sink not providing enough hot water. Need to fix (ASAP)</u>
	9 Refrig. Units				
	10 Thermometer				
	11 Hazardous Mat.				
Uten./Equip.	12 Spoils				<u>13) clean & sanitize can opener</u>
	13 Wash/ Sanitize				
	14 Equip. Condition				
	15 Utensil Condition				
Employee	16 Storage				<u>3) clean & sanitize ice cream scoops after each use.</u>
	17 Handwashing				
	18 Employee Hygiene				
	19 Employee Habits				
Water	20 Food Cert./ Card				<u>14) clean hood.</u>
	21 Water				
Waste	22 Cross Con.				
	23 Liquid Waste				
Vermis	24 Refuse				
	25 Rodents/ Insects				
Facilities	26 Animal/ Fowl				
	27 Ventilation				
	28 Doors				
	29 Floors				
	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): <u>Dave Kurtz</u>	Received by (Signature): <u>[Signature]</u>	Date: <u>4/09/25</u>
REHS (Print): <u>David Jackson</u>	REHS (Signature): <u>[Signature]</u>	Phone: <u>530-841-2114</u>