



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: LOGE Camps Cafe				Permit # 000565	
Address: 1612 S. Mount Shasta Blvd., Mount Shasta, CA, 96067					
Permit Holder: LOGE Camp Co.				Permit To Operate: ☒ Valid ☐ Not Valid	
Phone: 530-926-5596		E-mail: shasta@logecamps.com			
Food Safety Certified Employee: Christian Mehmen				Expiration Date: 03/2028	

		MAJ	OUT	COS	
					The marked items represent Health Code violations and must be corrected as follows:
Protection Time/ Temp.	1 Food Temp.				ROUTINE INSPECTION CONDUCTED THIS DATE. 9) Observed domestic refrigerator in use to hold food that is utilized in the cafe portion of this business. This equipment is not approved for use. All equipment is required to be commercial and ANSI certified. Additionally, all equipment is required to be pre-approved by this department prior to installation or use in the facility. Remove all the food that is stored in this unit, discontinue using the refrigerator, and remove the refrigeration unit from the food facility storage area immediately. 2ND NOTICE 13) Observed no sanitizer available for use to wipe counters or sanitize wares. Facility had a sani-bucket available but was not used. Ensure sanitizer is available at all times for wiping counters and equipment. 2ND NOTICE. Corrected during inspection. 13) Observed multiple working wiping cloths sitting on the espresso machine. These cloths are required to be stored in a sani-bucket with 200 ppm Quat. or 100 ppm Chlorine when not in use. If dry wiping cloths are used to wipe up spills, etc...then those cloths are required to be placed in the dirty laundry after one use. 2ND NOTICE. 14) The dishwasher is currently not utilized because it's not dispensing sanitizer. All equipment is required to be maintained in a cleanly manner and in good repair. Replace or repair within 60 days. 14) The ice machine is currently broken. All equipment is required to be maintained in a cleanly manner and in good repair. Replace or repair within 60 days. 13, 16) Observed sheet pans stored on top of the convection oven. There is an accumulation of dirt/dust on this surface which indicates that it's not cleaned/sanitized sufficiently to utilize for the storage of utensils. Wash, rinse, sanitize the wares immediately and clean and sanitize the top of the oven if used for storage. 2ND NOTICE 15) Observed cups without handles used to scoop food from bulk in multiple containers throughout the facility. Utilize proper scoops with handles to dispense food from bulk at all times. Also, ensure all scoops used to dispense food from bulk, that are stored in the food, are stored in a manner where the handles do not touch the food product. Correct immediately.
	2 Prep./ Service				
	3 Storage/ Disp.				
	4 Frozen Food				
	5 Pure Food				
	6 Reused Food				
	7 Transportation				
Food Storage	8 Storage Fac.				
	9 Refrig. Units		X		
	10 Thermometer		X		
	11 Hazardous Mat.				
	12 Spoils				
Uten./Equip.	13 Wash/ Sanitize		X		
	14 Equip. Condition		X		
	15 Utensil Condition		X		
	16 Storage		X		
Employee	17 Handwashing				
	18 Employee Hygiene				
	19 Employee Habits				
	20 Food Cert./ Card		X	X	
Water	21 Water				
	22 Cross Con.				
Waste	23 Liquid Waste				
	24 Refuse				
Vermin	25 Rodents/ Insects				
	26 Animal/ Fowl				
Facilities	27 Ventilation				
	28 Doors		X		
	29 Floors		X		
	30 Walls - Ceilings		X		
	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
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Received By (Print): Christian Mehmen		Received by (Signature):	Date: 04/07/2025
REHS (Print): Rick Florendo		REHS (Signature):	Phone: 530-841-2114

Facility Name: LOGE Camps Cafe

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

10) Facility currently doesn't have a thermometer to measure the temperature of any prepared foods or to monitor the holding temperatures of and food that is stored. Temperature of all foods must be monitored to ensure that they are held and prepared to appropriate temperatures. Obtain a thermometer to measure food temps immediately. It is recommended that you obtain a infrared scanning thermometer easily scan surface temperatures of stored/prepared food as well as having a stick thermometer to measure internal temperatures. 2ND NOTICE

20) Employee currently on shift says they have a food handler's card, but it was not available for inspection. Keep a copy of all employee food handler cards on file for inspection at all times. Employees who handle food or ware are required to obtain a food handler's card within 30 days of hire. Corrected during inspection.

29) Observed damage to the vinyl flooring in the deli preparation area. Maintain all floors as to be smooth, durable, easily cleanable, and non-absorbent. Repair floor within 30 days. 2ND NOTICE

29) Observed excessive dirt and debris on the floors of the food storage area located near the garage. Maintain floors in a cleanly manner at all times. Correct immediately. 2ND NOTICE

28) Observed an excessive gap in the door between the garage and the food storage area. This gap is large enough to allow vermin to enter the food storage area. To prevent harborage of vermin, insects, and other potential forms of contamination, modify/repair door(s) into the food storage area to ensure it is tight fitting and no gap is observable. Repair within 30 days. 2ND NOTICE

30) Observed chips in the wall surfaces around the ware-washing sink, exposing spots of bare drywall. Ensure that all wall surfaces around this ware-washing area are smooth, durable, easily cleanable, and non-absorbent. Repair within 30 days.

Future non-compliance will result in reinspection fees, an administrative hearing, and potential permit revocation.

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