



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: Sparky's Taphouse		Permit # 000574
Address: 316 N. Mt. Shasta Blvd., Mount Shasta, CA, 96067		
Permit Holder: Lilo Cooks, LLC		Permit To Operate: ☒ Valid ☐ Not Valid
Phone: 530-918-6015		E-mail: yaksbusiness1@gmail.com
Food Safety Certified Employee:		Expiration Date:

		MAJ	OUT	COS	The marked items represent Health Code violations and must be corrected as follows:
Protection Time/ Temp.	1 Food Temp.		X	X	ROUTINE INSPECTION CONDUCTED THIS DATE. 1) Observed various foods stored in the cook line deli prep cooler @ 52 degrees F. Observed various foods stored in a countertop cold holding cooler @ 60 degrees F. Hold all cold food @ 41 degrees F or colder. Food voluntarily discarded. 13) Observed numerous working wiping cloths sitting on food prep surfaces. Utilize a sani-bucket to store these working cloths in 200 ppm Quat or 100 ppm Chlorine sanitizer when not in use. 13) Observed 0 ppm sanitizer used to sanitize wares in the bar area. No test strips were available to measure concentration of sanitizer, either. Ensure the sanitizer solutions used to sanitize wares is 200 ppm Quat or 100 ppm Chlorine, utilizing test the appropriate test strips. Correct during inspection. 14) Observed the entire faucet falling out of the fixture of the handwashing sink located in the kitchen. This handwashing sink is critical for the safe handling of food and wares in the kitchen. It must be maintained in a good repair. Replace or repair the faucet immediately. 14) Observed an excessive amount of time (>3 minutes) for hot water to reach the handwashing sink located near the pizza preparation area. This sink is required to have hot water at all times. Repair asap. 20) Facility doesn't have an employee that holds a current food manager certification. Obtain a food manager certification within 60 days. 28) Observed the back door access to the kitchen propped open. This door is to remained closed at all times when not in use to prevent harborage of insects, rodents, dust, and other potential contaminants to the facility. Corrected during inspection.
	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				
	10 Thermometer				
	11 Hazardous Mat.				
	12 Spoils				
Uten./Equip.	13 Wash/ Sanitize		X		
	14 Equip. Condition		X		
	15 Utensil Condition				
	16 Storage				
Employee	17 Handwashing				
	18 Employee Hygiene				
	19 Employee Habits				
	20 Food Cert./ Card		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				
	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): Alyssa Williams	Received by (Signature): Date: 04/15/2025
REHS (Print): Rick Florendo	REHS (Signature): Phone: 530-841-2114

Facility Name: Sparky's Taphouse

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

Received By (Print): Alyssa Williams	Received by (Signature):	Date: 04/15/2025
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REHS (Print): Rick Florendo	REHS (Signature):	Phone: 530-841-2114
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