



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: Yak Shack		Permit # 000731				
Address: 401 Mount Shasta Blvd., Mount Shasta, CA, 96067						
Permit Holder: Alyssa Williams		Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid				
Phone: 530-209-5542		E-mail: awilliams26@icloud.com				
Food Safety Certified Employee:		Expiration Date:				
		The marked items represent Health Code violations and must be corrected as follows:				
Protection Time/ Temp.	1	Food Temp.				<p>ROUTINE INSPECTION CONDUCTED THIS DATE.</p> <p>2) Observed numerous paper cups used as scoops for for various food products throughout the facility. Utilize scoops with handles for all food prep. Ensure that the handles for the scoops doesn't touch the food. Correct immediately.</p> <p>11) Observed a couple of bottles of chemicals that have been portioned from the original container that were unlabeled. Label all chemical bottles. Correct immediately.</p> <p>11) Observed liquid dish soap stored on a shelf labeled "cleaning products" located above the food preparation sink and surfaces. Store all cleaning products in a designated area that is not above any food handling areas or food storage areas. Corrected during inspection.</p> <p>13) Observed numerous working wiping cloths stored on food prep surfaces throughout the facility. Store these working cloths in a sanitizer solution of 200 ppm Quat or 100 ppm Chlorine when not in use. Correct immediately.</p> <p>13) Observed pink buildup on the inside of the ice machine. Maintain ice machine in a cleanly manner at all times. Check ice machine more frequently to monitor when the machine requires cleaning. Clean in accordance with manufacturer's instructions, asap.</p> <p>24) Observed back dumpster area is littered with cardboard and other trash and with the lids of the dumpster left open. Ensure all trash is discarded inside the container and the lids are kept closed at all times. Corrected during inspection.</p> <p>36) Observed that the concrete pathways between the kitchen and food storage areas is soiled heavily with grease, dirt, and other build-up. Ensure this area is maintained in a cleanly manner at all times. Clean asap.</p>
	2	Prep./ Service		X		
	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.		X		
Uten./Equip.	12	Spoils				
	13	Wash/ Sanitize		X		
	14	Equip. Condition				
Employee	15	Utensil Condition				
	16	Storage				
	17	Handwashing				
	18	Employee Hygiene				
Water	19	Employee Habits				
	20	Food Cert./ Card				
Waste	21	Water				
	22	Cross Con.				
Vermin	23	Liquid Waste				
	24	Refuse		X	X	
Facilities	25	Rodents/ Insects				
	26	Animal/ Fowl				
	27	Ventilation				
	28	Doors				
	29	Floors				
	30	Walls - Ceilings				
	31	Toilet Fac.				
Misc.	32	Janitorial Fac.				
	33	Lighting				
	34	Clothing - Linen				
	35	Signs				
	36	Misc.		X		

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site

Received By (Print): Bobby Malanga	Received by (Signature):	Date: 04/21/2025
REHS (Print): Rick Florendo	REHS (Signature):	Phone: 530-841-2114

Facility Name: Yak Shack

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