



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: The Garden Tap, Mt. Shasta	Permit # 000720
Address: 1172 S. Mount Shasta Blvd., Mount Shasta, CA, 96067	
Permit Holder: The Garden Tap, Mt. Shasta LLC	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: 530-568-8101	E-mail: gardentapmtshasta@gmail.com
Food Safety Certified Employee: Drew Wertzberger	Expiration Date: 04/2030

		MAJ	OUT	COS	
					The marked items represent Health Code violations and must be corrected as follows:
Protection Time/ Temp.	1		X	X	<p style="text-align: center; margin-top: 0;">ROUTINE INSPECTION CONDUCTED THIS DATE.</p> <p>1) Observed all food stored in the top portion of the deli preparation cooler measuring 49 degrees F. Food stored in the bottom portion measured @ 46 degrees F. Hold all cold food at 41 degrees F or colder. The employees may have left the refrigeration unit open too long, however this unit should be monitored to ensure the food is held at the appropriate temperature at all times. Move food to a working refrigeration unit and discontinue use if this deli prep cooler is not working sufficiently. Some food moved during inspection.</p> <p>9,14) Deli prep cooler noted above appears to be not working sufficiently to hold all cold food at the proper temperature. Discontinue use and repair unit if monitoring confirms that it is malfunctioning.</p> <p>2) Observed several containers of ground meat sitting on the counter and measuring @ 49 degrees F. This food should be stored in the refrigeration unit when not in use. Employees stated that the meat was just portioned from bulk. The refrigeration units that hold the bulk meats are working properly and measuring 40 degrees F or colder. This suggests that the food may have been held on the counter too long. Corrected during inspection.</p> <p>2) Observed additional food preparation occurring outside on the pizza slicing table. All food preparation is required to be performed inside the food facility, other than the cooking of the pizza in the outdoor oven. We have permitted the facility to slice the pizza on the table as well. Discontinue further food preparation outside facility.</p> <p>2,16) Observed pizza cutters stored in a container of water when not utilized for slicing pizzas after cooking. Store these cutters in a container of ice or exchange the cutter for a clean one at least once per hour. Corrected during inspection.</p> <p>3,8) Observed a freezer unit and other bulk food stored in an approved location away from the approved facility. All food must be stored in the approved facility, unless they are pressurized beverages. Move all food storage to the approved location asap.</p> <p>3) Observed numerous bulk foods that have been opened stored in the alternate storage. This storage is approved for foods that have not been opened and/or portioned from the original packaging. Once opened or portioned, the remaining bulk is required to be moved to the main food facility and stored properly there. Correct asap.</p>
	2		X		
	3		X		
	4				
	5				
	6				
	7				
Food Storage	8		X		
	9		X		
	10				
	11		X		
12					
Uten./Equip.	13		X		
	14		X		
	15				
Employee	16		X		
	17		X		
	18				
Water	19				
	20		X		
Waste	21				
	22				
Vermin	23				
	24				
Facilities	25				
	26				
	27		X		
	28		X		
	29		X		
	30				
Misc.	31				
	32				
	33				
	34				
	35				
	36				

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): Drew Wertzberger	Received by (Signature): _____ Date: 08/28/2025
REHS (Print): Rick Florendo	REHS (Signature): _____ Phone: 530-841-2114

Facility Name: The Garden Tap, Mt. Shasta

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

11) Observed a unlabeled spray bottle of chemical utilized for use on tables and other food prep surfaces. Operator states that it's sanitizer. Label all bottles used for chemicals that are portioned from their original container. 2nd NOTICE

13) Observed numerous working wash cloths sitting on the counter, in the sinks, and outside on pizza prep table. Hold all working wash cloths in the sanitizer when not in use. If a dry cloth is used to wipe a food preparation surface, it must be place in the dirty laundry bin immediately after use. Corrected during inspection.

14) Observed a soft serve ice cream machine installed on a table outside of the facility. Any new equipment must be pre-approved by this department for installation and use. No food preparation is permitted outside of the food facility. Soft serve ice cream requires a separate permit issued by the California Department of Food and Agriculture to prepare. Discontinue use of this machine and remove it from the facility immediately.

14) Observed duct tape used to hold sneeze guard to the butcher block near the pizza oven. Tape is not a cleanable surface and may not be used on food prep and storage counters. Removed tape and correct violation with sanitation and clean-ability in mind. Correct immediately.

17) Observed the hand washing station completely blocked by a bottle of sanitizer tablets, and multiple buckets of sanitizer water. This handwashing station must remain unblocked at all times. Handwashing is not permitted in any sink and this handwashing sink may not be utilized for anything other than handwashing. Corrected during inspection.

20) Observed numerous employees working in the facility that could not provide a copy of their food handling card. Facility did have some food handler cards available for inspection, but the facility was missing a majority of them for the employees currently working. Maintain a copy of all food handler cards for all employees that are working in this facility. All new employees are required to obtain a food handler card within 30 days of hire. Correct asap.

27) Observed the air condition leaking in the facility. Disposable plastic glasses have been duct taped to the unit to catch water that is dripping from the unit. Maintain all equipment in a serviceable condition at all times. Employee stated that a repairman has been scheduled to fix the unit. Repair or replace within 90 days.

28) Observed that the facility door and screen was tied open during the inspection while employees were preparing food. The wind curtain was also either inoperable or turned off at the time of the inspection. Keep this door closed at all times and ensure that the wind curtain is operating properly at all times to prevent the harborage of insects and rodents. Maintain all equipment in a serviceable condition at all times. Repair door, wind curtain, and screen within 90 days.

28) Observed that the pass-through windows are broken and and one is completely missing. These windows are required to be serviceable and self-closing at all times to prevent the harborage of insects. Equipment is again required to maintained in a serviceable condition at all times. Repair or replace immediately.

29) Observed excessive dirt and other throughout the facility on the floors, in between equipment, and in hard to reach places. Maintain all floors, walls, ceilings, and equipment in a cleanly manner at all times. Clean the entire facility asap. 2nd NOTICE

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