



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: Cottonwood Creek Pizza	Permit # 000189
Address: 14724 Hornbrook Rd., Hornbrook, CA 96044	
Permit Holder: Betty Miller	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: 530-475-0864	E-mail: boopandron@aol.com
Food Safety Certified Employee: Denise Rue	Expiration Date: 11/2029

		MAJ	OUT	COS	
					The marked items represent Health Code violations and must be corrected as follows:
Protection Time/Temp.	1	Food Temp.			<p style="text-align: center; margin: 0;">ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>13) Observed facility is using test strips designed for pool and spa to test chlorine sanitizer in spray bottle. These strips only measure up to 10ppm free chlorine. Again, proper allowable chlorine sanitizer is 100ppm. Obtain correct chlorine test strips immediately.</p> <p>14) Observed numerous fly swatters hanging on the water pipe turning valves above hand wash station and portable island next to oven. Eliminate contaminating clean equipment and food surfaces with insect fragments by utilizing other insect control devices (example UV light with gel traps, fly ribbons, air curtains above doors, etc). Install insect control devices in locations as to not be over food or utensil handling area, clean equipment, linens, and unwrapped single-use articles. Removed during inspection.</p> <p>30) Observed dust, dirt, spider webs, dead insects, and other contaminants on the wall and electrical/conduit pipe behind the conveyor oven. Maintain facility in a clean manner at all times. Wash, clean and/or sanitize immediately.</p>
	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	X	
	15	Utensil Condition			
	16	Storage			
Employee	17	Handwashing			
	18	Employee Hygiene			
	19	Employee Habits			
	20	Food Cert./ Card			
Water	21	Water			
	22	Cross Con.			
Waste	23	Liquid Waste			
	24	Refuse			
Vermin	25	Rodents/ Insects			
	26	Animal/ Fowl			
Facilities	27	Ventilation			
	28	Doors			
	29	Floors			
	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	
Received By (Print): Denise Rue	Received by (Signature): _____ Date: 08/22/2025
REHS (Print): Chalyn Dewey	REHS (Signature): _____ Phone: 530-841-2112

Facility Name: Cottonwood Creek Pizza

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

Received By (Print):
Denise Rue

Received by (Signature):

Date:
08/22/2025

REHS (Print):
Chalyn Dewey

REHS (Signature):

Phone:
530-841-2112

Facility Name: Cottonwood Creek Pizza

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

Empty space for listing health code violations and correction actions.

Received By (Print): Denise Rue	Received by (Signature):	Date: 08/22/2025
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REHS (Print): Chalyn Dewey	REHS (Signature):	Phone: 530-841-2112
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