



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: Bogey's Cafe	Permit # 000780
Address: 1001 Squaw Valley Rd., McCloud, CA, 96057	
Permit Holder: Scott Remley and Aubrey Hagburg	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: 530-905-2626	E-mail: scottremley@aol.com
Food Safety Certified Employee: Scott Remley	Expiration Date: 11/2027

		MAJ	OUT	COS	
					The marked items represent Health Code violations and must be corrected as follows:
Protection Time/Temp.	1		X		<p style="text-align: center; margin: 0;">ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>1) Observed food held in top of deli prep cooler at 48 degrees F. Hold all cold food at 41 degrees F at all times. Correct immediately. 2nd Notice.</p> <p>3) Observed raw meats stored next to and above ready-to-eat foods located in the reach in refrigeration unit. Observed cases of food stored on the floor of the walk-in refrigerator. Store all food at least 6" off the floors and ensure that all raw meats/proteins are stored below ready to eat foods. Correct immediately.</p> <p>13) Observed many working wiping cloths sitting on food prep surfaces in the kitchen area. Sani-buckets located in the kitchen area had 0 ppm sanitizer in the solution in use. Facility must utilize sanitizer that is 100 ppm Chlorine or 200 ppm Quat to wipe all food prep surfaces and store all working wiping cloths. Facility may not perform any food preparation without sanitizer. 2nd Notice. Corrected during inspection.</p> <p>Further investigation revealed that the sanitizer dispenser was completely empty of any sanitizing solution. Employees failed to check to ensure solution was dispensed correctly. Utilize test strips to ensure that all sanitizing solutions are maintained at the proper concentration at all times.</p> <p>13) Observed excessive build-up in hard to reach places on the meat slicer and can opener. Ensure to wash, rinse, and sanitize entire meat slicer and other equipment when breaking it down for cleaning. Clean asap. 2nd Notice</p>
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Food Storage	8				
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	11				
Uten./Equip.	12				
	13		X	X	
	14				
	15				
Employee	16				
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Water	20				
	21				
	22				
Waste	23				
	24				
Vermin	25				
	26				
Facilities	27				
	28				
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	33				
Misc.	34				
	35				
	36				

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): Aubrey Hagberg	Received by (Signature): _____ Date: 09/10/2025
REHS (Print): Rick Florendo	REHS (Signature): _____ Phone: 530-841-2114

Facility Name: Bogey's Cafe

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

Received By (Print): **Aubrey Hagberg** Received by (Signature): Date: **09/10/2025**

REHS (Print): **Rick Florendo** REHS (Signature): Phone: **530-841-2114**

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