



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: Bistro 107	Permit # 000110
Address: 107 Chestnut St., Mt Shasta, CA	
Permit Holder: Brandy McKnight	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: 530-918-5353	E-mail: mcbrendy40@gmail.com
Food Safety Certified Employee: Brandy McKnight	Expiration Date: 09/2029

		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 bacon held in deli prep cooler held at 58 degrees F. Hold all cold food at 41 degrees F or colder. Voluntarily discarded. 3rd Notice</p> <p>3) Observed raw meats stored next to and above ready to eat foods, such as cheesecake and berries, in two different freezer units and also in the bottom of the deli prep cooler. Always store raw meats below ready to eat foods. Corrected of Site.</p> <p>9,14) The lids on all three box freezers utilized in the facility have broken interiors that are no longer cleanable or serviceable. One of the lids is completely broken off the hinges and doesn't seal properly. One freezer has duct tape holding the inner liner onto the main body of the unit. This has been a problem that has been verbally noted in past inspections. All equipment is to maintained in a serviceable and cleanly manner at all times. Repair or replace within 60 days. 2nd Notice</p> <p>13) Observe sani-buckets located in the kitchen and in the bar area with <100 ppm Quat sanitizer. Maintain sanitizer at 200 ppm Quat or 100 ppm Chlorine at all times. Utilize test strips to ensure that the sanitizer concentration is correct. Correct immediately.</p> <p>14) Observed a new meat slicer in use at the facility that is not NSF or ANSI certified. All equipment is required to be ANSI certified and pre-approved by this department before installed in the facility. Provide a manufacturer specification sheet to this department for approval. Replacement with an ANSI certified slicer may be required.</p> <p>17) Observed no single-use paper towels available at the hand-washing station in the bar area. There is no dispenser installed to place single-use paper towels. Employees were using reusable cloth towels to dry their hands. Hand-washing stations are required to have single-use paper towels in a dispenser available at all times. Corrected during inspection. Install a dispenser asap.</p> <p>17) Observed no hot water in the bathroom for proper hand-washing. It was observed that the facility turned the water completely off because the faucet leaked. Not hot water is a potential closing violation. The bathrooms are required to have hot water, pump soap, and single-use paper towels in a dispenser made available to properly wash hands at all times. Employees turned the water on during inspection. Repair the leaking faucet immediately, and refrain from turning this hot water off during operation.</p>
	2				
	3		X	X	
	4				
	5				
	6				
	7				
Food Storage	8				
	9		X		
	10				
	11				
Uten./Equip.	12				
	13		X		
	14		X		
Employee	15				
	16		X		
	17		X		
Water	18				
	19				
Waste	20				
	21				
Vermin	22				
	23		X		
Facilities	24				
	25		X		
	26				
	27				
	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): Brandy McKnight	Received by (Signature): _____ Date: 09/22/2025
REHS (Print): Rick Florendo	REHS (Signature): _____ Phone: 530-841-2114

Facility Name: Bistro 107

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

25) Observed excessive flies in the facility. This is a potential closing violation, as flies are a huge vector of disease. An excess of 15 flies were observed in the facility during inspection. This facility is to be maintained in a manner to prevent the harborage of insects and rodents. Correct immediately. This is a repeat violation and will result in further administrative fines/fee, an administrative hearing, and potential permit revocation. 2nd Notice.

28) Observed the back door open to the service deck area. This has contributed to the harborage of flies in this facility and is a practice that cannot be allowed without fly control devices in place to prevent access to the facility. This means that the facility is required to install an air curtain or other effective prevention device to continue to use this door to facilitate service on the deck area.

It should be noted that employees are also utilizing the back door from the kitchen area on occasion. This door also doesn't have any fly prevention control devices. While the facility is utilizing authorized traps to attempt to control the fly population inside the facility, they will only be effective in combination with other methods of control.

16) Related to the above fly problem, the facility is currently using an outside bussing station right next to the deck door. This location is contributing to the attraction of the flies to the entrance of the facility. When the employees open the doors repeatedly or leave the doors open completely, these flies that are attracted to the area are entering the facility. I recommend not utilizing a buss station near the door. Either relocate the buss station far away from the doors or remove it completely.

29) Observed excessive build-up of grease and other dirt in hard to reach places. Maintain all floors, walls, and ceilings in a clean and serviceable condition at all times. Clean asap 2nd Notice.

Facility has replaced the deli-prep cooler and has plans to replace other broken equipment soon.

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