



### 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: <b>Happy Camp High School</b>	Permit # <b>000252</b>
Address: <b>243 Indian Creek Rd, Happy Camp CA</b>	
Permit Holder: <b>Siskiyou Union School District</b>	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: <b>530-493-2697</b>	E-mail: <b>dculbert@sisuhd.net</b>
Food Safety Certified Employee:	Expiration Date:

		MAJ	OUT	COS	The marked items represent Health Code violations and must be corrected as follows:
Protection Time/ Temp.	1 Food Temp.				<p><b>FOLLOW-UP INSPECTION CONDUCTED THIS DATE</b></p> <p>During the previously noted inspection, it was observed that the Happy Camp High School kitchen, originally approved as a limited food service facility has undergone remodeling, including installation of new equipment and modifications to the plumbing. Any remodel of a school kitchen must receive prior approval through the required review process. This includes approval from the Division of the State Architect (DSA) for building and accessibility requirements, as well as from the Siskiyou County Environmental Health for food facility compliance.</p> <p>To proceed, submit plans to both DSA and Environmental health, and discontinue the use of unapproved equipment. The facility must revert to previously approved limited food service operation, which does not include assembling, cooking, heating, or thawing of potentially hazardous foods. Future operations will be dependent on DSA's approval of the remodel and completion of a plan review with Siskiyou County Environmental Health Department.</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				
	14 Equip. Condition				
	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				
	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): <b>Alfonso Garagarza</b>	Received by (Signature): _____ Date: <b>9/24/2025</b>
REHS (Print): <b>Alexa Roche</b>	REHS (Signature): _____ Phone: <b>530-841-2117</b>

**Facility Name:** Happy Camp High School

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

Received By (Print):  
Alfonso Garagarza

Received by (Signature):

Date:  
9/24/2025

REHS (Print):  
Alexa Roche

REHS (Signature):

Phone:  
530-841-2117

**Facility Name:** Happy Camp High School

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

[Empty area for listing violations and corrections]

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REHS (Print): **Alexa Roche**      REHS (Signature):      Phone: **530-841-2117**

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Received by (Signature):

Date:  
9/24/2025

REHS (Print):  
Alexa Roche

REHS (Signature):

Phone:  
530-841-2117