



### 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>Dunsmuir Elementary</b>	Permit # <b>000207</b>
Address: <b>4760 Siskiyou Ave. Dunsmuir, CA</b>	
Permit Holder: <b>Dunsmuir Elementary</b>	Permit To Operate: <input checked="" type="radio"/> Valid <input type="radio"/> Not Valid
Phone: <b>530-235-4828</b>	E-mail: <b>dhalley@dunsmuir.k12.ca.us</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		X	X	<p style="text-align: center; font-weight: bold; margin-bottom: 10px;">ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>1) Observed sandwiches @ 50 degrees F, sliced tomatoes @ 54 degrees F, portioned salsa @ 55 degrees F. Hold all cold food @ 41 degrees F or colder. Milk may be held @ 45 degrees F or colder. Food voluntarily discarded.</p> <p>13) Observed no sanitizer in use during inspection. Quat bucket measured 0 ppm Quat sanitizer. Use sanitizer in the concentration of 200 ppm Quat or 100 ppm Chlorine at all times during operation. Utilize test strips to ensure that the concentration is always accurately maintained. Corrected during inspection.</p> <p>13) Observed dishwasher dispensing 0 ppm Chlorine. This machine is required to dispense sanitizer at least 50 ppm Chlorine. Discontinue use of the dishwasher for sanitizing and utilized the dishwashing sink to sanitize all wares. Ensure that dishes are washed, rinsed, and sanitized properly. For the manual sanitizing of ware, utilize a concentration of 200 ppm Quat or 100 ppm Chlorine. Use test strips to ensure the concentration is correct. Wares should be fully submerged in the sanitizer for a minimum of 1 minute for Quat, or 30 seconds for Chlorine.</p> <p>17,19) Observed student helpers serving lunch with their long hair unrestrained. Restrain hair with hair nets, hats, or other manner to ensure the hair doesn't contaminate the food or service area. Corrected during inspection.</p> <p>In addition to restraining hair, ensure that all student helpers utilize proper handwashing techniques include ensuring the use of soap and warm water, and washing their hands long enough to sing "happy birthday" twice.</p> <p>20) Facility doesn't have a food manager certificate holder since 2024. Obtain a food manager certificate within 60 days to avoid future fines/penalties.</p> <p>5, 25) Observed a box of peaches that contained fruit flies. This facility is required to ensure that all food is held or handled to remain pure and the facility maintained to prevent the harborage of insects, rodents, and other vermin. Food voluntarily discarded and moved out of the facility during inspection.</p>	
	2					
	3					
	4					
	5			X		
	6					
	7					
Food Storage	8					
	9					
	10					
	11					
Uten./Equip.	12					
	13		X			
	14					
Employee	15					
	16					
	17		X			
	18					
Water	19		X			
	20		X			
Waste	21					
	22					
Vermin	23					
	24					
Facilities	25		X	X		
	26					
	27					
	28					
	29					
	30					
	31					
Misc.	32					
	33					
	34					
	35					
	36					

MAJ = Major violation    OUT = Out of compliance    COS = Corrected on-site	Date: <b>09/25/2025</b>
Received By (Print): <b>Sandra Hood</b>	Received by (Signature): _____
REHS (Print): <b>Rick Florendo</b>	REHS (Signature): _____
	Phone: <b>530-841-2114</b>

**Facility Name:** Dunsmuir Elementary

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