



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: Tootsie's Breakfast Spot	Permit # 001118
Address: 5853 Dunsmuir Ave, Dunsmuir, CA, 96025	
Permit Holder: Irma Pineda	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: 530-209-6061	E-mail: etrapozzano@gmail.com
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 style="text-align: center; font-weight: bold; margin-bottom: 20px;">ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>17) Observed that the food preparation sink is currently used for hand-washing and other operations such as the sani-bucket with sanitizer placed inside the preparation sink. This sink may only be utilized for food preparation only. Use the hand-washing sink for hand-washing.</p> <p>14) Observed that the hand-washing sink has been moved next to the 3 compartment sink and is not easily accessible because the dishwasher's location partially blocks the access. Additionally, the hand-washing sink may not be located in this location as it is required to be a minimum of 24" from the drain board of the ware-washing sink or a splash guard is installed that extends from the wall to the leading edge of the ware-washing sink drain board. Correct within 60 days.</p> <p>Note: I recommend moving the hand-washing sink next to the preparation sink and where the microwave is currently located. This would be the most accessible location within the kitchen and would not require the installation of a splash guard.</p> <p>20) Observe no food manager certification available for inspection at the time of this inspection. Obtain a food manager certification within 60 days to avoid any penalties.</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.				
Uten./Equip.	12 Spoils				
	13 Wash/ Sanitize				
	14 Equip. Condition		X		
	15 Utensil Condition				
Employee	16 Storage				
	17 Handwashing		X		
	18 Employee Hygiene				
	19 Employee Habits				
Water	20 Food Cert./ Card		X		
	21 Water				
Waste	22 Cross Con.				
	23 Liquid Waste				
Vermin	24 Refuse				
	25 Rodents/ Insects				
Facilities	26 Animal/ Fowl				
	27 Ventilation				
	28 Doors				
	29 Floors				
	30 Walls - Ceilings				
	31 Toilet Fac.				
	32 Janitorial Fac.				
Misc.	33 Lighting				
	34 Clothing - Linen				
	35 Signs				
	36 Misc.				

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site
Received By (Print): Erika Trapozzano Received by (Signature): _____ Date: 09/29/25
REHS (Print): Rick Florendo REHS (Signature): _____ Phone: 530-841-2114

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Date:
09/29/25

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