



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: Zephyr Books and Coffee	Permit # 000496
Address: 328 W Miner Street, Yreka CA 96097	
Permit Holder: Danielle Cannon	Permit To Operate: <input type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: 530-598-2584	E-mail: zephyrbookscoffee@gmail.com
Food Safety Certified Employee: Rachel D. Scott	Expiration Date: 09/2027

		MAJ	OUT	COS	
					The marked items represent Health Code violations and must be corrected as follows:
Protection Time/ Temp.	1	Food Temp.			
	2	Prep./ Service			
	3	Storage/ Disp.		X	X
	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		X	
	14	Equip. Condition		X	
Employee	15	Utensil Condition			
	16	Storage			
	17	Handwashing			
	18	Employee Hygiene			
Water	19	Employee Habits			
	20	Food Cert./ Card		X	
Waste	21	Water			
	22	Cross Con.			
Vermin	23	Liquid Waste			
	24	Refuse			
Facilities	25	Rodents/ Insects			
	26	Animal/ Fowl			
	27	Ventilation			
	28	Doors			
	29	Floors			
	30	Walls - Ceilings			
	31	Toilet Fac.			
Misc.	32	Janitorial Fac.			
	33	Lighting			
	34	Clothing - Linen			
	35	Signs			
	36	Misc.			

3) Observed raw bacon and eggs stored above or next to croissants. Store raw eggs below cooked food, on separate shelf, or arranged where cross contamination is prevented. Corrected onsite.

13) Observed food accumulating on the bottom of refrigeration units, sliding door tracks, and door gaskets at the front service station and kitchen. Maintain equipment in a cleanly manner at all times. Wash, clean and sanitize according to manufacturer instructions immediately.

14) Observed installation of two new equipment (one double stack Moffat convection oven and Avantco double countertop induction range) without pre-approval. Ensure all new or replaced equipment are pre-approved by this department prior to installation and use. Submit manufacturers spec sheet to the following email: cdewey@co.siskiyou.ca.us.

20) Facility was unable to provide food handler cards (FHC) of employees when requested. Ensure all employees that handles food obtain FHC within 30 days of hire and maintain a copy of certificates onsite.

Note: The facility's food permit to operate is currently invalid and remains unpaid for the 2025 year. To avoid further accrual of late fees, the permit must be brought into compliance as soon as possible. An invoice has been handed to operator.

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): Danielle Cannon	Received by (Signature): _____ Date: 10/02/2025
REHS (Print): Chalyn Dewey	REHS (Signature): _____ Phone: 530-841-2112

Facility Name: Zephyr Books and Coffee

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

Received By (Print):
Danielle Cannon

Received by (Signature):

Date:
10/02/2025

REHS (Print):
Chalyn Dewey

REHS (Signature):

Phone:
530-841-2112

Facility Name: Zephyr Books and Coffee

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

Received By (Print):
Danielle Cannon

Received by (Signature):

Date:
10/02/2025

REHS (Print):
Chalyn Dewey

REHS (Signature):

Phone:
530-841-2112

Facility Name: Zephyr Books and Coffee

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

Received By (Print):
Danielle Cannon

Received by (Signature):

Date:
10/02/2025

REHS (Print):
Chalyn Dewey

REHS (Signature):

Phone:
530-841-2112