



# 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>Cafe Maddalena</b>	Permit #
Address: <b>5801 Sacramento Ave, Dunsmuir, CA, 96025</b>	
Permit Holder: <b>Daljit Khangura</b>	Permit To Operate: <input type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: <b>530-235-2725</b>	E-mail: <b>maddalenamanagement@gmail.com</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 style="text-align: center; font-weight: bold; margin: 0;">PRE-OPENING INSPECTION CONDUCTED THIS DATE</p> <p>This facility is approved to open with the following conditions:</p> <p>Within the next 2 weeks, complete the entire list of repairs and changes outlined during this inspection to include, but not limited to,</p> <ul style="list-style-type: none"> <li>-install flooring in required areas</li> <li>-install preparation sink</li> <li>-repair and paint ceiling and walls</li> <li>-replace shelving</li> <li>-replace countertops</li> <li>-all other identified maintenance problems</li> </ul> <p>In addition, obtain a food manager certification within 60 days, and all employees obtain a food handler card within 30 days of hire.</p> <p>Please obtain any necessary permits and licenses as required by all regulatory agencies with jurisdictional oversight of this facility.</p>	
	2	Prep./ Service				
	3	Storage/ Disp.				
	Food Storage	4	Frozen Food			
		5	Pure Food			
		6	Reused Food			
		7	Transportation			
8		Storage Fac.				
Uten./Equip.	9	Refrig. Units				
	10	Thermometer				
	11	Hazardous Mat.				
	12	Spoils				
Employee	13	Wash/ Sanitize				
	14	Equip. Condition				
	15	Utensil Condition				
	16	Storage				
Water	17	Handwashing				
	18	Employee Hygiene				
	19	Employee Habits				
	20	Food Cert./ Card				
Waste	21	Water				
	22	Cross Con.				
Vermin	23	Liquid Waste				
	24	Refuse				
Facilities	25	Rodents/ Insects				
	26	Animal/ Fowl				
	27	Ventilation	<input type="checkbox"/>			
	28	Doors	<input type="checkbox"/>			
Misc.	29	Floors	<input type="checkbox"/>			
	30	Walls - Ceilings	<input type="checkbox"/>			
	31	Toilet Fac.	<input type="checkbox"/>			
	32	Janitorial Fac.	<input type="checkbox"/>			
Misc.	33	Lighting	<input type="checkbox"/>			
	34	Clothing - Linen	<input type="checkbox"/>			
	35	Signs	<input type="checkbox"/>			
	36	Misc.	<input type="checkbox"/>			

MAJ = Major violation    OUT = Out of compliance    COS = Corrected on-site
Received By (Print): <b>Lindsey Willson</b> Received by (Signature): _____      Date: <b>10/09/2025</b>
REHS (Print): <b>Rick Florendo</b> REHS (Signature): _____      Phone: <b>530-841-2114</b>

**Facility Name:** Cafe Maddalena

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Received by (Signature):

Date:  
10/09/2025

REHS (Print):  
Rick Florendo

REHS (Signature):

Phone:  
530-841-2114

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