



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: Cornerstone Cafe	Permit # 000186
Address: 5759 Dunsmuir Ave, Dunsmuir, CA, 96025	
Permit Holder: Robert Wedaa	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: 310-740-2625	E-mail: info@rockit-foods.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.		X	X	<p style="text-align: center; font-weight: bold; margin-bottom: 10px;">ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>1) Observed a bag of chicken stored in water on the prep sink @ 67 degrees F. Hold all cold food @ 41 degrees F or colder. Voluntarily discarded.</p> <p>2) This chicken noted in the above violation, was thawing in a container of water. Thaw foods utilizing one of the approved methods: under cold running water, in the refrigerator, in the cooking process, or in the microwave and cooked immediately after. Ensure that the approved process is implemented immediately.</p> <p>3) Observed raw meats stored next to and store above ready to eat foods in all the freezer and refrigeration units. Always store raw meats below ready to eat foods. Corrected during inspection.</p> <p>13) Observed multiple working cloths stored on the food preparation surfaces throughout the facility, and no sanitation buckets in use. Store all working cloths in a sanitizer solution of 200 ppm Quat or 100 ppm Chlorine at all times when not in use. Dry cloths that are used to clean wet spills are to be placed in the sani-bucket after immediate use or placed in the dirty linen. Corrected during inspection.</p> <p>20) Facility currently doesn't have a food manager certificated holder. The employees have food handler cards, however the facility is required to have at least 1 food manager. Obtain a food manager certificate within 60 days. 2nd Notice.</p>
	2	Prep./ Service		X	X	
	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	X	
	14	Equip. Condition				
Employee	15	Utensil Condition				
	16	Storage				
	17	Handwashing				
	18	Employee Hygiene				
Water	19	Employee Habits				
	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): Robert Wedaa	Received by (Signature): _____ Date: 10/09/2025
REHS (Print): Rick Florendo	REHS (Signature): _____ Phone: 530-841-2114

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