



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: Yaks on the Five	Permit # 000488
Address: 4917 Dunsmuir Ave., Dunsmuir, CA	
Permit Holder: Mike Kerns	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: 530-678-3517	E-mail: yaksbills@gmail.com
Food Safety Certified Employee: Sarah Kerns	Expiration Date: 06/2027

		MAJ	OUT	COS	
					The marked items represent Health Code violations and must be corrected as follows:
Protection Time/Temp.	1		X		<p style="text-align: center; font-weight: bold; margin-bottom: 10px;">ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>1) Observed sauces held in the sandwich prep cooler on the cook line held at 46F. Hold all cold food at 41 degrees F or colder. The cooler appears to be working well, but operators should try to keep the lid closed as much as possible to ensure that the proper temperatures are held. Correct asap.</p> <p>13, 14) Observed excessive buildup of dirt, grease, and other on most of the equipment utilized in the facility ranging from the can opener to all the storage bins. Maintain all equipment in a cleanly manner at all times. Clean and sanitize asap.</p> <p>14, 28, 29, 30) Observed buildup of dirt, grease, and other on the tabels, walls, floors, ceilings, and other hard to reach places. Maintain food facility is serviceable and clean at all times. Clean asap.</p> <p>29) Repairs have been made to the floors in areas noted in the previous inspection. However, there are more areas of the floor that will need repaired as well. Repair asap.</p> <p>30) Observed several areas of the ceiling that are damaged and in immediate need of repair. Some areas have been addressed already, but the remaining damaged areas need repairs immediatly to avoid potential contamination falling down into the food or on food prep surfaces.</p>
	2				
	3				
	4				
	5				
	6				
	7				
Food Storage	8				
	9				
	10				
	11				
Uten./Equip.	12				
	13		X		
	14		X		
	15				
Employee	16				
	17				
	18				
	19				
Water	20				
	21				
Waste	22				
	23				
Vermin	24				
	25				
Facilities	26				
	27				
	28		X		
	29		X		
	30		X		
	31				
	32				
Misc.	33				
	34				
	35				
	36				

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

Facility Name: Yaks on the Five

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

Received By (Print):
Sarah Kerns

Received by (Signature):

Date:
10/09/2025

REHS (Print):
Rick Florendo

REHS (Signature):

Phone:
530-841-2114

Facility Name: Yaks on the Five

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

Received By (Print):
Sarah Kerns

Received by (Signature):

Date:
10/09/2025

REHS (Print):
Rick Florendo

REHS (Signature):

Phone:
530-841-2114

Facility Name: Yaks on the Five

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

Received By (Print):
Sarah Kerns

Received by (Signature):

Date:
10/09/2025

REHS (Print):
Rick Florendo

REHS (Signature):

Phone:
530-841-2114