



### 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>Sparky's Taphouse</b>	Permit # <b>000574</b>
Address: <b>316 N. Mt. Shasta Blvd., Mount Shasta, CA, 96067</b>	
Permit Holder: <b>Lilo Cooks, LLC</b>	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: <b>530-918-6015</b>	E-mail: <b>yaksbusiness1@gmail.com</b>
Food Safety Certified Employee: <b>Nicole Leach</b>	Expiration Date: <b>10/2030</b>

		MAJ	OUT	COS	
					The marked items represent Health Code violations and must be corrected as follows:
Protection Time/ Temp.	1		X	X	<p style="text-align: center; margin-top: 0;"><b>ROUTINE INSPECTION CONDUCTED THIS DATE.</b></p> <p>1) <b>2nd Notice</b>- Observed various foods stored in the cook line deli prep cooler at 52F-60F. Observed various foods stored in a countertop cold holding cooler at 52F at pizza station. Hold cold food at 41F or colder. Avoid stacking food above the container fill line. Food voluntarily discarded.</p> <p>2) Observed ice scoop stored in the ice bin with handle touching the ice at pizza prep area or scope touching a bottle at the bar. Store scoop in a manner to prevent contamination of equipment either in a container that is washed and sanitized daily or in the ice with handle above the ice. Scoops washed and sanitized during inspection.</p> <p>3) Observed raw food stored next to or above ready-to-eat food in the kitchen and walk-in refrigerator. Store raw food below ready-to-eat food. Correct immediately.</p> <p>13) Observed numerous working wiping cloths sitting on food prep surfaces at pizza station. Observed no sani-bucket in use at this food prep area. Utilize a sani-bucket to store these working cloths in 200ppm quaternary ammonium chloride (QAC) or 100ppm chlorine (Cl) sanitizer solution when not in use. Corrected during inspection.</p> <p>13) Observed less than 50ppm Cl sanitizer at the bar and kitchen dishwasher. Maintain 50ppm Cl at all times. Utilize the 3-compartment sink to sanitize wares according to concentration mentioned above. Utilize test strips. Repair or correct within 90 days.</p> <p>13) <b>2nd Notice</b>- Observed no test strips were available to measure concentration of QAC or Cl sanitizer. Obtain test strips immediately.</p> <p>14) Observed the pizza prep cooler not holding cold food to temperature. Maintain equipment in good repair and fully serviceable. Service the equipment and or replace if unserviceable. Submit manufacturer spec sheet to this department prior to installation or use. Repair or correct within 90 days.</p> <p>14) Observed an induction countertop stove located on the prep counter used without a hood. Ensure all equipment that produces steam, heat, vapors, odors, and etc is used under an exhaust hood. Repair or correct within 90 days.</p> <p><b>Future non-compliance to repeat violations will result in additional reinspection fees, an administrative hearing, and potential permit revocation.</b></p>
	2		X		
	3		X		
	4				
	5				
	6				
	7				
Food Storage	8				
	9				
	10				
	11				
Uten./Equip.	12				
	13		X		
	14		X		
Employee	15				
	16				
	17				
	18				
Water	19				
	20				
Waste	21				
	22				
Vermin	23				
	24				
Facilities	25				
	26				
	27				
	28				
	29				
	30				
	31				
Misc.	32				
	33				
	34				
	35				
	36				

MAJ = Major violation    OUT = Out of compliance    COS = Corrected on-site	
Received By (Print): <b>Vyoliete Valverde</b>	Received by (Signature): _____ Date: <b>10/22/2025</b>
REHS (Print): <b>Chalyn Dewey</b>	REHS (Signature): _____ Phone: <b>530-841-2112</b>

**Facility Name:** Sparky's Taphouse

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

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Received by (Signature):

Date:  
10/22/2025

REHS (Print):  
Chalyn Dewey

REHS (Signature):

Phone:  
530-841-2112

**Facility Name:** Sparky's Taphouse

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

[Empty area for listing health code violations and correction details]

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REHS (Print): Chalyn Dewey	REHS (Signature):	Phone: 530-841-2112
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