



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: Lulu's Main Street Cafe	Permit # 001029
Address: 223 Main St, Tulelake CA 96134	
Permit Holder: Jeanette Brunner	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: 530-251-7325	E-mail: lulustulelake@gmail.com
Food Safety Certified Employee: stephanie miller	Expiration Date: 03/2028

		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.			
	4	Frozen Food			
	5	Pure Food			
	6	Reused Food			
	7	Transportation			
Food Storage	8	Storage Fac.			
	9	Refrig. Units			
	10	Thermometer			
	11	Hazardous Mat.			
	12	Spoils			
Uten./Equip.	13	Wash/ Sanitize			
	14	Equip. Condition			
	15	Utensil Condition			
Employee	16	Storage			
	17	Handwashing			
	18	Employee Hygiene			
	19	Employee Habits			
Water	20	Food Cert./ Card			
	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		X	
	31	Toilet Fac.			
	32	Janitorial Fac.			
Misc.	33	Lighting			
	34	Clothing - Linen			
	35	Signs			
	36	Misc.			

ROUTINE INSPECTION CONDUCTED ON THIS DATE

30) Observed grease and food debris between the fryer and grill in the hard to reach place in the food preparation area of the kitchen. Wash and sanitize as soon as possible.

5) Observed jars of jam stored in the reach-in refrigerator without labeling to identify the common name or indicate the preparation date. In house-made jam must be labeled with the common name and date marked. Correct immediately.

NOTE: The facility's 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.

Facility is selling the business by December 2025, new owners will need to apply for a permit to operate prior to opening.

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site
Received By (Print): jeannette brunner Received by (Signature): _____ Date: 10/28/2025
REHS (Print): Alexa Roche REHS (Signature): _____ Phone: 530-841-2117

Facility Name: Lulu's Main Street Cafe

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

(This area is currently blank, intended for listing health code violations and their corrections.)

Received By (Print): jeannette brunner	Received by (Signature):	Date: 10/28/2025
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REHS (Print): Alexa Roche	REHS (Signature):	Phone: 530-841-2117
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[Empty area for listing health code violations and correction details]

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jeannette brunner

Received by (Signature):

Date:
10/28/2025

REHS (Print):
Alexa Roche

REHS (Signature):

Phone:
530-841-2117