



### 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>Gazelle Elementary</b>	Permit # <b>000243</b>
Address: <b>25305 Gazelle Callahan Rd, Gazelle CA 96034</b>	
Permit Holder: <b>Gazelle Elementary</b>	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: <b>530-435-2321</b>	E-mail: <b>twilson@gazelle.k12.ca.us</b>
Food Safety Certified Employee: <b>Thomas Wilson</b>	Expiration Date: <b>06/2028</b>

		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;">ROUTINE INSPECTION CONDUCTED ON THIS DATE</p> <p>7) Observed meatballs recorded at 108 F on the temperature log during transportation of prepared foods from an off-site facility that provides meals for the school kitchen. Potentially hazardous foods shall be maintained at required temperature during transportation, hot foods at 135 F or above, cold foods at 41 F or below and dairy products at 45 F or below.</p>
	2	Prep./ Service			
	3	Storage/ Disp.			
	4	Frozen Food			
	5	Pure Food			
	6	Reused Food			
	7	Transportation		X	
Food Storage	8	Storage Fac.			<p>7) Observed temperature log for delivered foods did not include the time of departure from the off-site preparation location. A temperature log should be maintained to ensure that the food is departing and is received in the proper holding temperatures. Correct immediately.</p>
	9	Refrig. Units			
	10	Thermometer			
	11	Hazardous Mat.			
	12	Spoils			
Uten./Equip.	13	Wash/ Sanitize			
	14	Equip. Condition			
	15	Utensil Condition			
	16	Storage			
Employee	17	Handwashing			
	18	Employee Hygiene			
	19	Employee Habits			
	20	Food Cert./ Card			
Water	21	Water			
	22	Cross Con.			
Waste	23	Liquid Waste			
	24	Refuse			
Vermin	25	Rodents/ Insects			
	26	Animal/ Fowl			
Facilities	27	Ventilation	□		
	28	Doors	□		
	29	Floors	□		
	30	Walls - Ceilings	□		
	31	Toilet Fac.	□		
	32	Janitorial Fac.	□		
	33	Lighting	□		
Misc.	34	Clothing - Linen	□		
	35	Signs	□		
	36	Misc.	□		

MAJ = Major violation    OUT = Out of compliance    COS = Corrected on-site	
Received By (Print): <b>Emily Gordon</b>	Received by (Signature): _____ Date: <b>10/29/2025</b>
REHS (Print): <b>Alexa Roche</b>	REHS (Signature): _____ Phone: <b>530-841-2117</b>

**Facility Name:** Gazelle Elementary

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Received by (Signature):

Date:  
10/29/2025

REHS (Print):  
Alexa Roche

REHS (Signature):

Phone:  
530-841-2117

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