



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: Lily's Restaurant	Permit # 000301
Address: 1013 S. Mount Shasta Blvd., Mount Shasta, CA, 96067	
Permit Holder: Jon Herfindahl	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: 530-926-3372	E-mail: jdherf@yahoo.com
Food Safety Certified Employee: Mary Herfindahl	Expiration Date: 02/2030

		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;">ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>1) Observed numerous cold foods between 45F-47F at the deli cooler at prep line and walk-in refrigerator in the kitchen. Hold cold food at 41F or colder. Correct ASAP.</p> <p>1) Observed hollandaise sauce at 120F held at hot table. Observed soup at 60F in walk-in refrigerator in the kitchen. Hold hot foods at 135F or hotter. Voluntarily discarded.</p> <p>2) Observed facility vacuum sealed meats, shrimp, and fish without a HACCP-ROP license from the state CDPH-FDB department. Facility is not approved to vacuum package food unless a state HACCP Plan/ROP license is obtained. Cease vacuum sealing products ASAP. Contact CDPH-FDB to obtain ROP HACCP plan license. All sealed packages were opened and discarded during inspection.</p> <p>14) Observed a vacuum sealer equipment that was never approved by this department located at the basement. Discontinue use of equipment until it has been approved.</p> <p>14) Observed tape on the corners of deli cooler lid and used to hold damaged gasket of deli cooler door at prep line. Maintain equipment in good repair and fully serviceable. Repair or correct within 90 days.</p> <p>14) 2nd Notice - Observed Household Use Only Cuisinart food processor and KitchenAid mixer. Utilize ANSI certified equipment. Discontinue use and replace with ANSI equipment immediately. Submit manufacturer spec sheets to this department for pre-approval prior to use and installation.</p> <p>13, 29) Observed grease buildup on cooking equipment, floor, and in hard-to-reach places at the cook station. Maintain equipment in cleanly manner at all times. Wash, clean, and sanitize immediately.</p> <p>20) Observed employee Michael Brown without food handler card. (FHC) Ensure all employees that handle food obtain FHC within 30 days of hire. Obtain within 30 days.</p> <p>33) Observed insufficient lighting at the back of the dry food storage area. Fix or install light bulbs at this location. Repair or correct within 90 days.</p> <p>Future non-compliance will result in reinspection fees, an administrative hearing, and potential permit revocation.</p> <p>Note: Observed the following employees certificates: Fabian Avila (exp 5/2026, FHC), Johnathan Herfindahl (exp 02/2030, food manager)</p>
	2		X	X	
	3				
	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		X		
Waste	21				
	22				
Vermin	23				
	24				
Facilities	25				
	26				
	27				
	28				
	29		X		
	30				
	31				
Misc.	32				
	33		X		
	34				
	35				
	36				

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): Mary Herfindahl	Received by (Signature): _____ Date: 11/5/2025
REHS (Print): Chalyn Dewey	REHS (Signature): _____ Phone: 530-841-2112

Facility Name: Lily's Restaurant

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

Received By (Print):
Mary Herfindahl

Received by (Signature):

Date:
11/5/2025

REHS (Print):
Chalyn Dewey

REHS (Signature):

Phone:
530-841-2112

Facility Name: Lily's Restaurant

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

Received By (Print):
Mary Herfindahl

Received by (Signature):

Date:
11/5/2025

REHS (Print):
Chalyn Dewey

REHS (Signature):

Phone:
530-841-2112

Facility Name: Lily's Restaurant

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

Received By (Print):
Mary Herfindahl

Received by (Signature):

Date:
11/5/2025

REHS (Print):
Chalyn Dewey

REHS (Signature):

Phone:
530-841-2112