



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

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|--|--|
| Facility Name: Alua's Thrive Bar | Permit # 000659 |
| Address: 315 Chestnut St. Mount Shasta, CA | |
| Permit Holder: Alua Probiotics, LLC | Permit To Operate: <input checked="" type="radio"/> Valid <input type="radio"/> Not Valid |
| Phone: 530-918-3388 | E-mail: nion@aluakombucha.com |
| Food Safety Certified Employee: Nion Sheppard | Expiration Date: 06/2027 |

| | | 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; margin-top: 0;">ROUTINE INSPECTION CONDUCTED ON THIS DATE</p> <p>2) Observed scoop without handle used to portion food at deli-prep cooler. Utilize scoop with handle to portion food. Corrected on site.</p> <p>12) Observed 2 bulk boxes of moldy squash/zucchinis in the walk-in refrigerator. Ensure all stored, served, or prepared food are pure and without adulteration. Corrected onsite.</p> <p>13) Observed buildup up of slimy mold at the prep sink plumbing outlet and the floor sink at the bar. Maintain equipment in a cleanly manner at all times. Wash, clean, and sanitize immediately.</p> <p>14) Observed a Moffet convection oven used to cook raw protein (chicken, tempeh) without an exhaust hood. All equipment used to prepare food that creates odors, smoke, steam, grease, heat, and vapors is required to be operated under a commercial Type 1 or Type 2 mechanical ventilation system. Discontinue use and remove the convection oven from the facility immediately.</p> <p>29) 2nd Notice- Observed several spots behind the bar area and in the food prep area where the epoxy floor finish has peeled or worn away exposing the bare concrete below. This is a non-cleanable surface. Repair within 30 days.</p> <p>30) Observed damaged paint on walls in the food prep area. Ensure walls where food prep is conducted are easily cleanable, smooth, durable, and nonabsorbent. Repair or correct within 90 days.</p> | |
| | 2 | Prep./ Service | | X | | X |
| | 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 | | X | | X |
| Uten./Equip. | 13 | Wash/ Sanitize | | X | | |
| | 14 | Equip. Condition | | X | | |
| | 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 | | X | | |
| | 30 | Walls - Ceilings | | X | | |
| | 31 | Toilet Fac. | | | | |
| | 32 | Janitorial Fac. | | | | |
| | 33 | Lighting | | | | |
| Misc. | 34 | Clothing - Linen | | | | |
| | 35 | Signs | | | | |
| | 36 | Misc. | | | | |

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|---|--|
| MAJ = Major violation OUT = Out of compliance COS = Corrected on-site | |
| Received By (Print): James Carter | Received by (Signature): _____ Date: 12/03/2025 |
| REHS (Print): Chalyn Dewey | REHS (Signature): _____ Phone: 530-841-2112 |

Facility Name: Alua's Thrive Bar

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

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12/03/2025

REHS (Print):
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