



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: Fraternal Order of Eagles	Permit # 000238
Address: 5941 Sacramento Ave. Dunsmuir, CA 96025	
Permit Holder: Fraternal Order of Eagles	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: 530-235-4313	E-mail: dgrisafi75@gmail.com
Food Safety Certified Employee: N/A	Expiration Date:

		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; margin-bottom: 10px;">ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>2) Observed a box of chips stored on the ground in the mop sink area. Store all foods at least 6" off the floor. Correct immediately.</p> <p>14) Observed a household blender and coffee maker on the counter across from the bar. Ensure all equipment are ANSI certified. Maintain facility free of unnecessary items that does not support the food operation. Remove equipment immediately.</p> <p>14) 2nd Notice - Observed ice scoop stored directly beverage counter. This area is not cleaned and sanitized daily. Store ice scoop in a container that is cleaned and sanitized daily or in the ice bin with handle above the scoop. Clean and sanitize scoop ASAP.</p> <p>25, 30) Observed rodent droppings on the floor in the mop sink room and under the staircase. Observed numerous holes on the walls in this area. Patch all holes on the walls. Wash, clean, and sanitize the floors, and repair the walls within 90 days.</p> <p>Future non-compliance will result in reinspection fees, administrative hearing, and potential permit revocation.</p> <p>Separate note unrelated to the current food permit: Facility is currently approved as a bar. Should facility decide to upgrade existing kitchen into a full commercial space, submit a food facility plan check application with this department for review and approval.</p>
	2 Prep./ Service		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				
Uten./Equip.	13 Wash/ Sanitize				
	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		X		
	26 Animal/ Fowl				
Facilities	27 Ventilation				
	28 Doors				
	29 Floors				
	30 Walls - Ceilings		X		
	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): Renee Ralston	Received by (Signature): _____
	Date: 12/17/2025
REHS (Print): Chalyn Dewey	REHS (Signature): _____
	Phone: 530-841-2112

Facility Name: Fraternal Order of Eagles

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Date:
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