



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: Mt. Shasta Supermarket	Permit # 000354
Address: 112 E Alma St., Mount Shasta, CA	
Permit Holder: Keith Cool	Permit To Operate: <input checked="" type="radio"/> Valid <input type="radio"/> Not Valid
Phone: 530-926-2212	E-mail: mountshastasupermarket@gmail.com
Food Safety Certified Employee: Laura Scott	Expiration Date: 10/2028

		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; margin: 0;">ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>1) Observed prepackaged meat measuring between 45-49F in the reach-in cooler. Hold all cold foods at 41F or below. Correct immediately.</p> <p>1) Observed hot foods measuring at 109-120F in the hot holding table. Hold all hot foods at 135F or above. Voluntarily discarded.</p> <p>3) Observed raw meat stored above ready-to-eat food in the walk-in refrigerator. Store ready-to-eat food above raw meat to prevent potential cross contamination. Corrected during inspection.</p> <p>3) Observed various foods stored on the floor in the walk-in freezer, walk-in refrigerator, and dry food storage area. Ensure all foods are stored 6" off the ground. Correct immediately.</p> <p>9) Observed a buildup of dust or dirt above the ceiling and compressor shields in the walk-in refrigerator. Maintain equipment in a cleanly manner at all times to protect food from contamination. Correct immediately.</p> <p>13) Observed sani-bucket measuring 0ppm quat. Effective manual sanitizer measures 200ppm quat or 100ppm chlorine. Corrected during inspection.</p> <p>14) Observed tape to hold up sidings of the meat displace case. Maintain equipment to be serviceable and in good repair at all times. Repair or replace within 90 days.</p> <p>29) Observed flexing to the floor in the food prep area that has compromised the integrity of the subfloor. Maintain floors to be smooth, durable, cleanable, and non-absorbent. Repair within 90 days.</p> <p>30) Observed exposed barewood from paint peeling or damaged FRP in the food prep and warewashing area. Ensure walls are smooth, durable, cleanable, and non-absorbent. Repair within 90 days.</p>
	2				
	3		X		
	4				
	5				
	6				
	7				
Food Storage	8				
	9		X		
	10				
	11				
Uten./Equip.	12				
	13		X	X	
	14		X		
Employee	15				
	16				
	17				
	18				
Water	19				
	20				
	21				
Waste	22				
	23				
Vermin	24				
	25				
Facilities	26				
	27				
	28				
	29		X		
	30		X		
	31				
	32				
Misc.	33				
	34				
	35				
	36				

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site
Received By (Print): Keith Cool Received by (Signature): _____ Date: 10/25/2023
REHS (Print): Chalyn Dewey REHS (Signature): _____ Phone: 530-841-2112

Facility Name: Mt. Shasta Supermarket

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

Received By (Print):
Keith Cool

Received by (Signature):

Date:
10/25/2023

REHS (Print):
Chalyn Dewey

REHS (Signature):

Phone:
530-841-2112

Facility Name: Mt. Shasta Supermarket

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

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REHS (Print): Chalyn Dewey	REHS (Signature):	Phone: 530-841-2112
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