



# 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:		Mountain Counties Supply CO Yreka Valero			Permit #		000339			
Address:		1258 S Main St Yreka CA 96097								
Permit Holder:		Mountain Counties Supply Company			Permit To Operate:		<input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid			
Phone:		530-842-3069		E-mail:		centrallyreka@mtcounties.com				
Food Safety Certified Employee:		Palwinder Randhawa			Expiration Date:		03/2025			
		MAJ		OUT		COS		The marked items represent Health Code violations and must be corrected as follows:		
Protection Time/ Temp.	1	Food Temp.		X	X	<p><b>FOLLOW-UP INSPECTION CONDUCTED THIS DATE</b></p> <p>1) Observed numerous prepackaged hamburgers and wraps at 50-54F in the bullet cooler. Observed other numerous cold foods at 43-49F. Hold cold foods at 41F or below. Voluntarily discarded.</p> <p>1) Observed numerous packages of string cheese wrapped with deli meat at 54F in the Fresh Selection display case. Observed other numerous cold foods between 45-50F. Hold cold foods at 41F or below. Voluntarily discarded.</p> <p>9) Observed the display coolers mentioned above not holding foods to appropriate temperature. Maintain unit in good repair and fully serviceable. Repair or service equipment within 14 days. 2ND NOTICE.</p> <p>3) Observed numerous frozen foods stored on the ground in the walk-in freezer. Store foods at least 6" off the floor. Correct ASAP. 2ND NOTICE.</p> <p>13) Observed slimy buildup on the liquid collection trays and soda nozzles at both soda machines. Maintain equipment in clean manner at all times. Clean and sanitize trays and nozzles immediately and daily.</p> <p>17) Observed a plumbing leak at the handwash station in the kitchen. Ensure waste water discharges completely into the public sewer system. Use a waste bucket to collect waste water or utilize one of the warewashing sinks to wash hands. Basin is to be cleaned and sanitized when switching task. Repair within 14 days. 2ND NOTICE</p> <p>17, 18) Observed food residue on the handwashing basin in the kitchen. Ensure handwashing stations are strictly used for handwashing purposes only. Utilize warewash sinks to wash wares. Correct immediately.</p> <p>18) Observed employees personal food stored on the prep table next to fryer. Observed employees eating in food prep area. To prevent cross contamination to the facility, ensure employees eats and store food in designated employee areas. Correct ASAP.</p> <p>17) Observed paper-towel missing in the dispensers at the handwash in the kitchen and restroom. Ensure handwash stations are constantly supplied with warm water, single-use paper towels in dispenser and pump soap. Corrected during inspection.</p> <p>PAGE 1 OF 2</p>				
	2	Prep./ Service								
	3	Storage/ Disp.		X						
	Food Storage	4	Frozen Food							
		5	Pure Food		X					
		6	Reused Food							
7		Transportation								
Food Storage	8	Storage Fac.								
	9	Refrig. Units		X						
	10	Thermometer								
	11	Hazardous Mat.		X						
Uten./Equip.	12	Spoils								
	13	Wash/ Sanitize		X						
	14	Equip. Condition		X						
	15	Utensil Condition								
Employee	16	Storage								
	17	Handwashing		X						
	18	Employee Hygiene								
	19	Employee Habits								
Water	20	Food Cert./ Card		X						
	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.		X						
MAJ = Major violation		OUT = Out of compliance		COS = Corrected on-site						
Received By (Print):		Kandi Brooke			Received by (Signature):		Date: 11/05/2024			
REHS (Print):		Chalyn Dewey			REHS (Signature):		Phone: 530-841-2112			

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

14) Observed an ice scoop stored on the ground in front of the ice machine. Store ice scoop in a container that is cleaned and sanitized daily. Discontinue use of scoop until it has been cleaned and sanitized. 2ND NOTICE.

14) Observed hot held foods stored in a Uniworld hot food warmer with cracked glass windows in front and back, from one end to the other end. Ensure food is stored in a manner to be protected from contamination. This unit is no longer serviceable. Discontinue use and remove immediately. Food voluntarily discarded. 2ND NOTICE.

14) Observed the Uniworld hot holder to be a non-ANSI certified equipment. Ensure all equipment used in facility is ANSI certified and commercial. Remove and replace equipment immediately. Provide manufacturer spec sheet for pre-approval to the department prior to purchase and installation. 2ND NOTICE.

14,36) Observed an unapproved Vevor soft serve ice cream machine. Equipment is not ANSI certified or commercial. Ensure all equipment is ANSI certified and commercial. Facility is not permitted to manufacture dairy without a state dairy permit. Remove equipment immediately. 2ND NOTICE.

20) Observed current listed food safety manager is also listed as a certified food safety personnel at other locations. A certified food safety person can only be listed as food safety manager at one location, not multiple locations. Obtain new food safety manager within 60 days. Provided Tamy Howerton business card to enroll in in-person food safety class. Next course in 11/12/2024.

29) Observed grease buildup on the floor and hard-to-reach places (below equipment) at the fryer station. Maintain facility in a clean manner at all times. Clean and sanitize immediately. 3RD NOTICE. REINSPECTION FEE ASSESSED FOR NON-COMPLIANCE.

**NOTE:**

- 1) A REINSPECTION FEE WILL BE ASSESSED ON FUTURE REPEATED NON-COMPLIANCE.
- 2) Continue to work on violations with a time-frame dated on 10/21/2024 inspection report.
- 3) Contact State Dairy personnel to obtain dairy permit. Mary Holbert- mary.holbert@cdfa.ca.gov

PAGE 2 OF 2

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