



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:		Miner Street Meat Market		Permit #		000328	
Address:		200 West Miner Street, Yreka, CA 96097					
Permit Holder:		Ken and Lorena Barns		Permit To Operate:		<input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid	
Phone:		530-842-6328		E-mail:		kb96097@outlook.com	
Food Safety Certified Employee:		Austin L. Hoy		Expiration Date:		03/2028	
		MAJ		OUT		COS	
		The marked items represent Health Code violations and must be corrected as follows:					
		ROUTINE INSPECTION CONDUCTED THIS DATE					
		1) Observed cold foods at deli prep cooler at 45F-48F. Hold cold foods at 41F or below. Correct immediately.					
		2) Observed numerous cooked bacon stored in sealed zip-lock bags at 69F in the reach-in refrigerator in the kitchen. Hot foods are to be rapidly cooled from 135F to 70F within the first 2 hours, and to 41F within the next 4 hours. Rapidly cool foods using one of the approved methods such as uncovered in the refrigerator, in shallow pans, ice baths, etc. Corrected onsite.					
		3) Observed raw meats and seafood stored next to or above ready-to-eat foods in self serve reach-in refrigerator. Observed raw eggs stored above ready-to-eat foods in reach-in fridge in the kitchen. Observed raw pork stored next to tots in walk-in freezer. Store raw foods below and on separate shelves from ready-to-eat foods. Correct ASAP.					
		3) Observed numerous boxed foods stored on the ground in the walk-in freezer. Store all foods at least 6" off the floor. Correct immediately.					
		13) Observed numerous multi-use wash clothes stored on the prep tables when not in use. Observed no sani-buckets in food prep area. Store wash clothes in sani-buckets with disinfectant solution of 200ppm QAC/QT. Correct ASAP.					
		13) Observed 400ppm QAC sanitizer at the food prep area. Ensure disinfectant has a concentration of 200ppm QAC. Use test strips to measure concentration. Correct ASAP.					
		14) Observed a new smoker in the facility. All new equipment should be preapproved by the department prior to installation and use. Send manufacturer's spec sheets to department for preapproval. 2ND NOTICE.					
		14) Observed unapproved Blackstone and Waring flat top grills, and vacuum seal machine in the facility. These equipment are not approved to be used in. Remove equipment and items that are unnecessary to the operation or maintenance of the facility. Correct ASAP.					
		14) Observed raw wood below the handwash station next to the kitchen. Ensure bare wood is finished as to be smooth, easily cleanable, nonporous, and durable. Repair or correct within 30 days.					
		PAGE 1 OF 2					
MAJ = Major violation		OUT = Out of compliance		COS = Corrected on-site			
Received By (Print):		Tyler Jasmer		Received by (Signature):		Date: 11/06/2024	
REHS (Print):		Chalyn Dewey		REHS (Signature):		Phone: 530-841-2112	

Facility Name: Miner Street Meat Market

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

14) Observed clean dish wares stored on the ground in an unapproved location with walls unfinished, exposing insulation materials. Finish all wall openings to be smooth, cleanable, durable, and nonporous or remove wares to an approved location. Store clean wares at least 6" off the floor and in a manner to prevent against dust or other sources of contamination. Clean and sanitize wares before use and repair within 90 days.

17) Observed no hand soap in the restroom or single-use paper towels in dispensers at both handwashing stations at Black Bart's Grill. Ensure all handwashing facilities are supplied with hot water, pump soap and single-use paper towels in a dispenser. Correct immediately. 2ND NOTICE.

28, 31) Observed the restroom door at Black Bart's Grill not self-closing and without a door sweeper on the bottom. Doors at toilet facilities are to be well-fitted and self-closing to prevent passages of flies or odors. Repair within 90 days.

29) Observed floors separating and lifting in the walk-in refrigerator in the food prep area. Ensure floors are finished to be easily cleanable, durable in construction, smooth, and nonabsorbent. Repair or correct within 60 days. 2ND NOTICE.

25) Observed rodent droppings on the floor and hard-to-reach places in the food storage area in the basement. Ensure foods are stored in a clean manner that is free from dust or other sources of contamination. Clean and sanitize all foods and floors immediately. A reinspection will be conducted in 7 days.

28, 30) Observed a large gap between the door and floor at the back entrance. Observed numerous holes on the ceiling in the basement/food storage area. Gap and holes are sufficient in size for passages of rodents, vermin, or other sources of contamination. Seal or cover all holes on the ceiling and bottom gap at the door within 90 days.

NOTE:

- 1) REINSPECTION FEE WILL BE ASSESSED FOR FUTURE NON-COMPLIANCE TO REPEAT VIOLATIONS.
- 2) Provided "Facility Inspection Notice" form.

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