## SUNTY OF SISKILE 18 CALIFORNIA

## 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

Address       1258 S Main SI Yreka CA 96097         Demit To Operato: Mountain Counties Supply Company         Demit To Operato: Southard State Control Contrel Contrected National Provide Science Contected Nati	Facility Name: Mountain Counties Supply CO Yreka Valero											
Mountain Counties Supply Company         Valid         Into Valid           Phome         530-842-3069         E-mail         centralyreka@mtcounties.com           Food Statey Carified Employee         Palwinder Randhawa         Expiration Date: 03/2025           Table Statey Carified Employee         Palwinder Randhawa         Expiration Date: 03/2025           Table Statey Carified Employee         A         X         FOLLOW-UP INSPECTION CONDUCTED THIS DATE           Table Statey Carified Employee         Facility has addressed the plumbing leak at the handwashing station in the kitchen. The followings observations were encountered:         10 Observed numerous cold foods at ABF-50F at the builet cooler and 49F at the display case in front of cashier. Ensure cold foods at ABF-50F at the builet cooler and 49F at the display case in front of cashier. Ensure cold foods at ABF-50F at the builet cooler and saft at Cashier area and buckets used to collect waste.           0         0 Observed leaks in the ceiling at the cashier area and buckets used to collect waste.         Observed a separate leak in the back storage area above the syrup mixed station and utensil storage. Observed waste is pooling on the floor. Clean and sanitize the floor and move all foods (syrup and beverages) and utensils away from drip away ASAP. Repair ceiling at the cashier area and buckets used to collect waste.           1         I searce Contain         13         20 paor.	Address: 1258 S Main St Yreka CA 96097											
Phone         530-842.3069         E-mail         centralyreka@mtcounties.com           Food Stety Cetified Employee:         Palwinder Randhawa         Expiration Date: 03/2025           Image: Im	Permit Holder: Permit To Operate:											
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The marked items represent Health Code violations and must be corrected as follows:           The marked items represent Health Code violations and must be corrected as follows:           Constant C	550-642-5009 Centralyteka@intcounties.com											
The marked items represent Health Code violations and must be corrected as follows:           The marked items represent Health Code violations and must be corrected as follows:           Constant C	Food Safety Certified Employee: Palwinder Randhawa											
grave       1       PrepJ Service       X       X         3       Sterger Disp.       -						r						
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9       Ref_units       S0/ Observed reaks in the Cashier area and Duckets used to collect Waste.         10       Thermometer       1         11       Thermometer       1         11       Hazardous Mat.       1         12       Spoils       1         13       Wastr/ Sanitze       X         14       Equip. Condition       1         15       Userside a separate leak in the back storage area about the syrup mixed station and utensils away from drip away ASAP. Repair ceiling within 90 days.         13       Vastr/ Sanitze       X         14       Equip. Condition       1         15       Userside a separate leak in the back storage area about the syrup mixed station and utensils away from drip away ASAP. Repair ceiling within 90 days.         13       Vastr/ Sanitze       X         14       Equip. Condition       1         15       Userside a separate leak of the castre and backets used to collect waste.         16       Storage       1         17       Handwashing       1         18       ZDN DOTICE - Observed employees personal food stored on the prep table next to fryer. Ensure employee easts and stores food in designated employee areas. Correct ASAP.         20       Food Cert / Card       2         21       Food Cert / Card		7	Transportation				case in nonit of cashier. Ensure cold loous at held at 4 1F of below. Coffect ASAP.					
12     spoils     Commit within 50 days.       13     Wash/Santize     X       13     Wash/Santize     X       14     Edup: Condition     I       15     Utensil Condition     I       16     Storage     I       17     Handwashing     I       18     Employee Hapits     I       19     Employee Hapits     I       20     Food Cett / Card     I       21     Vater     I       22     Cross Con.     I       23     Liquid Waste     I       24     Retuse     I       25     Rodents/ Insects     I       28     Roors     I       29     Foors     I       20     Foord Cett / Card     I       22     Cross Con.     I       23     Liquid Waste     I       24     Retuse     I       25     Rodents/ Insects     I       26     Animar Fowl     I       28     Math     I       29     Roors     I       20     Toors     I       20     Roors     I       23     Jantonia Fac.     I       24     Retuse     I </td <td>e</td> <td></td> <td>25.10</td> <td></td> <td></td> <td></td> <td colspan="4">30) Observed leaks in the ceiling at the cashier area and buckets used to collect waste</td>	e		25.10				30) Observed leaks in the ceiling at the cashier area and buckets used to collect waste					
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12     spoils     Commit within 50 days.       13     Wash/Santize     X       13     Wash/Santize     X       14     Edup: Condition     I       15     Utensil Condition     I       16     Storage     I       17     Handwashing     I       18     Employee Hapits     I       19     Employee Hapits     I       20     Food Cett / Card     I       21     Vater     I       22     Cross Con.     I       23     Liquid Waste     I       24     Retuse     I       25     Rodents/ Insects     I       28     Roors     I       29     Foors     I       20     Foord Cett / Card     I       22     Cross Con.     I       23     Liquid Waste     I       24     Retuse     I       25     Rodents/ Insects     I       26     Animar Fowl     I       28     Math     I       29     Roors     I       20     Toors     I       20     Roors     I       23     Jantonia Fac.     I       24     Retuse     I </td <td>d St</td> <td>10</td> <td>Thermometer</td> <td></td> <td></td> <td></td> <td colspan="6" rowspan="3">move all foods (syrup and beverages) and utensils away from drip away ASAP. Repair</td>	d St	10	Thermometer				move all foods (syrup and beverages) and utensils away from drip away ASAP. Repair					
12     spoils     Commit within 50 days.       13     Wash/Santize     X       13     Wash/Santize     X       14     Edup: Condition     I       15     Utensil Condition     I       16     Storage     I       17     Handwashing     I       18     Employee Hapits     I       19     Employee Hapits     I       20     Food Cett / Card     I       21     Vater     I       22     Cross Con.     I       23     Liquid Waste     I       24     Retuse     I       25     Rodents/ Insects     I       28     Roors     I       29     Foors     I       20     Foord Cett / Card     I       22     Cross Con.     I       23     Liquid Waste     I       24     Retuse     I       25     Rodents/ Insects     I       26     Animar Fowl     I       28     Math     I       29     Roors     I       20     Toors     I       20     Roors     I       23     Jantonia Fac.     I       24     Retuse     I </td <td>Pool</td> <td></td> <td></td> <td></td> <td></td> <td></td>	Pool											
Image: Section of the sector of the secto		12	Spoils									
Image:	di				Х		13) 2ND NOTICE - Observed slimy and syrup buildup on all customer self-service					
Image:	/Eq	14	Equip. Condition				beverage drip trays and nozzles. Maintain equipment in clean manner at all times. Clean					
Image:	Iten.	10000	ACCOUNT OF ACTIVE ACTIVE ACTIVE				and sanitize trays and nozzles ASAP and daily.					
10       10 <td< td=""><td></td><td></td><td></td><td></td><td></td><td></td><td colspan="4">18) 2ND NOTICE Observed employees personal feed started on the president table next</td></td<>							18) 2ND NOTICE Observed employees personal feed started on the president table next					
20       Food Cert/ Card       20       20       ATH NOTICE - Observed grease buildup on the floor and hard-to-reach places (below equipment) at the fryer station. Maintain facility in a cleanly manner and does not pose a public health or fire hazard. Clean and sanitize within 14 days. REINSPECTION FEE ASSESSED FOR NON-COMPLIANCE.         980       22       Cross Con.       1       1         22       Cross Con.       1       1       pose a public health or fire hazard. Clean and sanitize within 14 days. REINSPECTION FEE ASSESSED FOR NON-COMPLIANCE.         23       Liquid Waste       1       1       1         24       Refuse       1       1       1         25       Rodents/ Insects       1       1       1         26       Animal/ Fowl       1       1       1         27       Ventilation       1       1       1         29       Floors       1       1       1         30       Wais - Cellings       X       1       1         31       Toilet Fac.       1       1       1         32       Janitorial Fac.       1       1       1         33       Lighting       1       1       1         36       Miss.       1       1       1         36 <td>8</td> <td></td> <td></td> <td></td> <td></td> <td></td> <td colspan="4" rowspan="4">fryer. Ensure employee eats and stores food in designated employee areas. Correct ASAP. 29) 4TH NOTICE - Observed grease buildup on the floor and hard-to-reach places</td>	8						fryer. Ensure employee eats and stores food in designated employee areas. Correct ASAP. 29) 4TH NOTICE - Observed grease buildup on the floor and hard-to-reach places					
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Image         Image <th< td=""><td>Emil</td><td>_</td><td></td><td></td><td></td><td></td></th<>	Emil	_										
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viscous         23         Liquid Waste         Image: Constraint of the constraint of t	/ate	_		-								
Viscous         Viscous <t< td=""><td></td><td></td><td></td><td>· · · ·</td><td></td><td></td><td></td></t<>				· · · ·								
Viscous         Viscous <t< td=""><td>Vast</td><td>100.00</td><td>and the second se</td><td></td><td></td><td>· · · · ·</td><td colspan="4"></td></t<>	Vast	100.00	and the second se			· · · · ·						
27       Ventilation       Ventilation <td< td=""><td></td><td></td><td></td><td>-</td><td>2</td><td>1</td><td colspan="3"></td></td<>				-	2	1						
27       Ventilation       Ventilation <td< td=""><td>ermi</td><td>_</td><td></td><td></td><td></td><td><math>\left  \right </math></td><td colspan="3"></td></td<>	ermi	_				$\left  \right $						
28       Doors       CONTINUE TO WORK ON NON-COMPLIANCE NOTED ON 11/05/2024 INSPECTION         29       Floors       X       Floors         30       Walls - Ceilings       X       Floors         31       Toilet Fac.       X       Floors         32       Janitorial Fac.       X       Floors         31       Toilet Fac.       X       Floors         32       Janitorial Fac.       X       Floors         33       Lighting       X       Floors         33       Lighting       X       Floors         34       Clothing - Linen       X       Floors         35       Signs       X       Floors         36       Misc.       X       Floors         Received by (Print):         Received by (Signature):         Date: 11/21/2024	>	2 2					A REINSPECTION FEE WILL DE ASSESSED ON REPEAT NON-COMPLIANCE.					
29       Floors       X       Image: Cellings       X		_					CONTINUE TO WORK ON NON-COMPLIANCE NOTED ON 11/05/2024 INSPECT					
31       Toilet Fac.       1         32       Janitorial Fac.       1         33       Lighting       1         33       Lighting - Linen       1         35       Signs       1         36       Misc.       1         MAJ = Major violation         OUT = Out of compliance         COS = Corrected on-site         Received By (Print):         Kandi Brooke         Date:         11/21/2024	ties				×	0 0	REPORT.					
31       Toilet Fac.       1         32       Janitorial Fac.       1         33       Lighting       1         33       Lighting - Linen       1         35       Signs       1         36       Misc.       1         MAJ = Major violation         OUT = Out of compliance         COS = Corrected on-site         Received By (Print):         Kandi Brooke         Date:         11/21/2024	acili	-	CLUT AND DOLLARS									
$\frac{32}{3} \text{ Janitorial Fac.} = \frac{32}{3} \text{ Janitorial Fac.} $	ш	-	-		^							
$\frac{33}{3} \text{ Lighting} = 1  Image: Second Second$												
34     Clothing - Linen       35     Signs       36     Misc.       MAJ = Major violation     OUT = Out of compliance       COS = Corrected on-site       Received by (Print):       Received by (Signature):       Date:       11/21/2024												
MAJ = Major violation     OUT = Out of compliance     COS = Corrected on-site       Received By (Print):       Received by (Signature):       Date:       11/21/2024	sc.											
36 Misc.     Misc.       MAJ = Major violation     OUT = Out of compliance     COS = Corrected on-site       Received By (Print):     Received by (Signature):     Date:       REHS (Print):     REHS (Signature):     11/21/2024						$\vdash$						
MAJ = Major violation       OUT = Out of compliance       COS = Corrected on-site         Received By (Print):       Received by (Signature):       Date:         Kandi Brooke       11/21/2024         REHS (Print):       REHS (Signature):       Phone:	~	Conservation of the				$\vdash$						
Kandi Brooke     11/21/2024       REHS (Print):     REHS (Signature):   Phone:												
REHS (Print): REHS (Signature): Phone: 530-841-2112	Received By (Print): Received by (Signature): Date: 11/21/2024											
	REHS (	Print	<sup>t):</sup> Chalyn Dew	ey			REHS (Signature): Phone: 530-841-2112					

Facility Name: Mountain Counties Supply CO Yreka Valero

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

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Received By (Print):	Received by (Signature):	Date:
Kandi Brooke		11/21/2024
REHS (Print):	REHS (Signature):	Phone:
Chalyn Dewey		530-841-2112

Facility Name:	Mountain Counties Supply CO Yreka Valero
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*د* 

Received By (Print):	Received by (Signature):	Date:
Kandi Brooke		11/21/2024
REHS (Print):	REHS (Signature):	Phone:
Chalyn Dewey		530-841-2112
Page 3		

Facility Name: Mountain Counties Supply CO Yreka Valero

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Received By (Print):	Received by (Signature):	Date:	
Kandi Brooke		11/21/2024	
REHS (Print):	REHS (Signature):	Phone:	
Chalyn Dewey		530-841-2112	
Page 4			