



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:		Ray's Food Place #24 - Mt. Shasta		Permit #		000385	
Address:		160 Morgan Way, Mt. Shasta, CA					
Permit Holder:		C&K Markets		Permit To Operate:		<input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid	
Phone:		530-926-3390		E-mail:		mgr24@ckmarket.com	
Food Safety Certified Employee:		Donald Brad Stanger		Expiration Date:		07/2027	
		MAJ		OUT		COS	
		The marked items represent Health Code violations and must be corrected as follows:					
Protection Time/ Temp.	1	Food Temp.		X		ROUTINE INSPECTION CONDUCTED THIS DATE 1) Observed the following temperature at numerous display coolers: - @meat and dairy area: 50F-56F ham hocks, 53F prepackaged sausage, and 55F shredded cheese - @deli area: 55F-62F artisan cheese, 54F moose parfaits, 52F fried chicken boxes. Hold cold foods at 41F or below. Hold dairy foods at 45F or below. Voluntarily discarded	
	2	Prep./ Service		X	X		
	3	Storage/ Disp.		X			
	4	Frozen Food					
	5	Pure Food					
	6	Reused Food					
	7	Transportation					
Food Storage	8	Storage Fac.				1) Observed numerous cold foods (raw meats, dairy- milk, eggs, yogurt, cheese, prepackaged produce) in self-service coolers between 46-49F. Hold cold foods at 41F or below. Hold dairy foods at 45F or below. Correct immediately. 1) Observed marinated meats at 48F stored at meat department display cooler. Hold cold foods at 41F or below. Correct immediately.	
	9	Refrig. Units					
	10	Thermometer					
	11	Hazardous Mat.					
	12	Spoils					
Uten./Equip.	13	Wash/ Sanitize				2) Observed numerous meat thawing on a rack in ambient air at the meat department. Thaw meat with one of the following methods: in refrigerator, in running water at or below 70F and for a period not to exceed 2 hours, in microwave and immediately prepared, and as part of the cooking process. Meat were moved into walk-in cooler.	
	14	Equip. Condition					
	15	Utensil Condition					
Employee	16	Storage				3) Observed boxes of food stored on the ground at receiving area and its walk-in cooler and meat department walk-in cooler. Store all foods at least 6" off the floor.	
	17	Handwashing					
	18	Employee Hygiene					
	19	Employee Habits					
	20	Food Cert./ Card					
Water	21	Water				3) 2ND NOTICE - Observed raw chicken and open package of foods uncovered and stored in deli department walk-in cooler and freezer. Cover all foods in storage.	
	22	Cross Con.					
Waste	23	Liquid Waste				14) Observed duct tape and screw driver used to support the call button at the meat department. Maintain equipment in good repair and fully serviceable. Repair or correct within 90 days.	
	24	Refuse					
Vermin	25	Rodents/ Insects				14) Observed numerous duct tapes used throughout all display cases at the meat and deli department. Tapes are not smooth and easily cleanable. Remove tape immediately, repair equipment if serviceable, or replace within 90 days. Submit manufacture spec sheets of equipment for preapproval prior to purchase and installation.	
	26	Animal/ Fowl					
Facilities	27	Ventilation				14) 2ND NOTICE - Observed handwashing sinks in meat department leaking and dripping onto facilities floor. Maintain equipment in good repair and not a source of contamination. Repair or correct within 60 days.	
	28	Doors					
	29	Floors		X			
	30	Walls - Ceilings		X			
	31	Toilet Fac.					
	32	Janitorial Fac.					
	33	Lighting		X			
Misc.	34	Clothing - Linen				Page 1 of 2	
	35	Signs					
	36	Misc.					
MAJ = Major violation		OUT = Out of compliance		COS = Corrected on-site			
Received By (Print):		Frank Akers		Received by (Signature):		Date: 12/10/2024	
REHS (Print):		Chalyn Dewey		REHS (Signature):		Phone: 530-841-2112	

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14) Observed damage door gaskets at the sandwich deli-prep cooler causing a loss of sealant. Maintain equipment in good repair and fully operable. Repair within 90 days.

14) Observed the finishes on the utensil shelves and table in the meat department chipping. Ensure surfaces of equipment are not a source of contamination and is finished as to be smooth, durable, cleanable, and nonabsorbent. Repair or correct within 90 days.

14) Observed raw wood shelves in the bakery department. Ensure wood is finished to the nonporous, smooth, durable, cleanable. Correct within 30 days.

14) Observed the butcher block tables in bakery kitchen with a large crack and holes. Observed food buildup in the damaged areas. Resurface tables or replace within 90 days.

14) Observed a plumbing leak at the deli department warewashing sink and waste bucket used to collect waste. Observed buildup of slimy mold on pipe. Maintain equipment in good repair. Clean and sanitize immediately.

13) Observed 100ppm QAC sanitizer in sani-bucket at the deli department. Ensure disinfectant solution measures at 200ppm QAC. Utilize test strips to test concentration every 2 hours or as needed. Correct ASAP.

13) Observed no QAC or Chlorine test strips at the facility. Obtain test strips immediately.

17) 2ND NOTICE -Observed handwashing stations obstructed with objects at the meat, product, and deli department. Ensure all handwashing facilities are unobstructed and easily accessible for use at all times.

33) Observed numerous unshielded glass light bulbs at meat department area and display cases. Shield all glass light bulbs and or replace with shatter-resistant LED light bulbs. Correct within 60 days.

14, 30) Observed build-up of dried blood and food in raw chicken display case and wall at deli department prep sink. Ensure areas subjected to raw meat storage and handling are cleaned and sanitized daily. Wash, clean, and sanitize ASAP.

29) Observed cracks and damaged floor vinyl and baseboards in the meat (behind grinder, in front of walk-in cooler, and customer service area), deli and bakery (in front of ovens) department. Maintain floors to be easily cleanable, smooth, durable, and non-absorbent. Ensure baseboards extend at least 4" at the junction of the floor and wall with a 3/8" radius coved at the base. Repair or correct within 90 days.

20) Current food safety personnel is no longer employed with the facility. Obtain a new food safety certificate within 60 days and maintain a copy of cert onsite.

NOTES:

1) Evidence was provided to show a severe active leak from the ceiling at the deli department prep and customer self-service beverage areas. Facility was advised by corporate to continue to operate during an active water leak. Facility is to be kept in good repair. Food to be sold and consumed are to be free from adulteration, safe, and protected from overhead contamination. In an event of an active ceiling leak in a food preparation, storage, or handling area, discontinue operation and contact the department immediately. FUTURE VIOLATION WILL RESULT IN FEES, ADMINISTRATIVE HEARING, AND/OR PERMIT SUSPENSION OR REVOCATION.

2) Facility has removed pizza oven and installed 2 convection ovens with exhaust pipes in bakery department without pre-approval from the department. All new equipment must be pre-approved by the department prior to purchase and installation.

3) Facility has plans for a remodel. Submit a plan check application for approval before construction.

4) A REINSPECTION FEE WILL BE ASSESSED TO REPEAT NON-COMPLIANCE.

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