

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: Multisite Management, LLC Permit # 000357										
Address: 735 N Main St Yreka CA 96097										
Permit Holder: Permit To Operate:										
		Multisite M	anag	geme	ent, I	°				
Phone: 530-842-6539 E-mail: 832@porters.us.com										
Food S	Safe	ty Certified Employ	ee: N	I/A		Expiration Date:				
		The marked items represent Health Code violations and must be corrected as follows:								
ä	1	Food Temp.		X	X					
Tem	2	Prep./ Service		Х		ROUTINE INSPECTION CONDUCTED ON THIS DATE				
Protection Time/ Temp.	3	Storage/ Disp.				1) Observed numerous cold foods in standup deli cooler between 45-50F. Keep cold				
	4	Frozen Food				foods at 41F or colder. Food moved to walk-in refrigerator to cool.				
	5	Pure Food								
otec	6	Reused Food				13) Observed paper towel roll stored on the counter of the handwashing station behind				
đ	7	Transportation				cashier. Ensure paper towel dispenses out of dispenser. Repair or correct within 60 days. 3RD NOTICE.				
Θ	8	Storage Fac.				days. SND NOTICE.				
orag	9	Refrig. Units	9.5 - 6.8	Х		2) Observed ice scoop stored in a bag with handle pointing down of container. Store ice				
Food Storage	10	Thermometer				scoop with handle facing up. Clean and sanitized scoop immediately. 2ND NOTICE.				
000		Hazardous Mat.				20) Observed redent drannings on the fleers and hard to reach please in back shed				
ш	12	Spoils				29) Observed rodent droppings on the floors and hard to reach places in back shed where utensils are stored. Facility has provided pest control invoices for the past 3				
j.	13	Wash/ Sanitize		Х		months. Clean and sanitize within 14 days.				
Uten./Equip.	14	Equip. Condition								
ten.	10000	Utensil Condition				29) Observed the 3 compartment sink plumbed into floor sink without a 1" air gap.				
		Storage				Ensure sinks are plumbed indirectly into the floor with at least a 1" air gap above the				
e B	_	Handwashing				flood rim. Repair or correct within 60 days. 3RD NOTICE.				
Employee	-	Employee Hygiene				29) Observed damages vinyl floors and baseboards at warewashing and back storage				
Emp	_	Employee Habits			-	area. Floors at customer display area has been repaired. Maintain floors to be easily				
		Food Cert./ Card			_	cleanable, durable, smooth, and nonabsorbent. Repair or replace within 180 days. 4TH				
Water	-	Water				NOTICE.				
		Cross Con.			-	29) Observed the 3 compartment sink plumbed into floor sink without a 1" air gap.				
Waste		Liquid Waste			Ensure this unit is plumbed indirectly into the floor with at least a 1" air gap above the					
5		Refuse			-	top of the floor sink. Repair or correct within 30 days. 3RD NOTICE.				
Vermin		Rodents/ Insects Animal/ Fowl								
>	2 2		-		8 9	A REINSPECTION FEE ASSESSED FOR REPEAT NON-COMPLIANCE.				
	-	Ventilation		-	-	A REINSPECTION FEE WILL BE ASSESSED FOR FUTURE NON-COMPLIANCE.				
ies		Doors		\sim	8 9					
Facilities		Floors	_	×						
ш.		Walls - Ceilings		-	а	NOTE: Any repairs or new equipment to food facility must be pre-approved by the health				
		Toilet Fac. Janitorial Fac.				department prior to purchase, installation and construction.				
	-		-							
°.		Lighting Clothing - Linen								
	-	Signs		-	-					
	2	Signs Misc.		-						
MAJ =			UT =	Out	of com	pliance COS = Corrected on-site				
Received By (Print): Received by (Signature): Date: 01/10/2024										
REHS (Print): REHS (Signature): Phone:										
Chalyn Dewey 530-841-2112										

Last modified 4/12/2023

Facility Name:	Multisite Management, LLC
•	Multisite Management, LLC

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

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Received By (Print):	Received by (Signature):	Date:
Kim Bolden		01/10/2024
REHS (Print): Chalyn Dewey	REHS (Signature):	Phone: 530-841-2112

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Chalyn	Dewey		530-841-2112			
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