



# 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: <b>Roadhouse Bar and Grill</b>		Permit # <b>000271</b>	
Address: <b>1281 S Main St., Yreka, CA 96097</b>			
Permit Holder: <b>Sunshine Betts and Michelle Hill</b>		Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid	
Phone: <b>530-842-9866</b>		E-mail: <b>roadhousebarandgrill24@gmail.com</b>	
Food Safety Certified Employee: <b>David Boston</b>		Expiration Date: <b>07/2027</b>	

  

		MAJ	OUT	COS	
Protection Time/ Temp.	1 Food Temp.		X	X	<p>The marked items represent Health Code violations and must be corrected as follows:</p> <p style="text-align: center;"><b>ROUTINE INSPECTION CONDUCTED THIS DATE</b></p> <p>1) Observed macaroni salad and sliced zucchini at 52F at deli prep cooler across from the cook's line. Observed numerous foods at 45F-50F at the top and bottom cabinet of this prep cooler. Maintain cold foods at 41F or below. Voluntarily discarded.</p> <p>9) Observed the deli cooler mentioned above not holding food to temp. Observed damage door gaskets. Maintain equipment in good repair and fully serviceable. Service unit immediately. Repair door gaskets within 90 business days.</p> <p>2) Observed foil-wrapped baked potatoes stored in the walk-in cooler. Ensure foods are rapidly cooled by removing foil before cold storage. Additionally, food can be rapidly cooled by placing in a shallow pan, separating into smaller portion, etc. Voluntarily discarded.</p> <p>2) Observed ice scoops stored on the counter and soda beverage drip tray at bar area. Store ice scoop in a container that is washed and sanitized daily. Discontinue use and wash and sanitize ice scoops.</p> <p>3) Observed buckets of food stored on ground in walk-in fridge. Observed coffee pouches stored on ground at front service area. Observed soda syrup stored on the ground at liquor storage. Store food at least 6" off floor. Correct immediately.</p> <p>3) Observed numerous foods uncovered in the walk-in cooler and food prep area. Ensure foods are covered when in storage. Correct immediately.</p> <p>3) Observed sanitizer/chemicals stored above food at liquor storage area and warewashing area at the bar. Observed dish fluid stored next to can beverage at the bar. Prevent cross contamination by storing chemicals below food. Correct ASAP.</p> <p>3) Observed raw eggs stored above boiled eggs in the Galaxy counter cooler in the kitchen. Observed raw country fried beef steak stored next to cheese cake and above cauliflower crust in single door reach-in freezer. Store ready-to-eat foods above and on separate shelves from raw foods. Correct immediately.</p> <p>14) 2ND NOTICE - The Galaxy counter cooler mentioned above is not ANSI certified. Ensure all equipment in kitchen are ANSI certified and commercial. Discontinue use immediately and/or replace with ANSI equipment. Provide manufacturer spec sheet for preapproval prior to purchase and installation.</p> <p style="text-align: right;">(Page 1 of 2)</p>
	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.		X		
	9 Refrig. Units		X		
	10 Thermometer				
	11 Hazardous Mat.				
Uten./Equip.	12 Spoils				
	13 Wash/ Sanitize		X	X	
	14 Equip. Condition		X		
	15 Utensil Condition				
Employee	16 Storage				
	17 Handwashing		X	X	
	18 Employee Hygiene				
	19 Employee Habits				
Water	20 Food Cert./ Card		X		
	21 Water				
Waste	22 Cross Con.				
	23 Liquid Waste				
Vermin	24 Refuse				
	25 Rodents/ Insects				
Facilities	26 Animal/ Fowl				
	27 Ventilation				
	28 Doors				
	29 Floors				
	30 Walls - Ceilings		X		
	31 Toilet Fac.				
	32 Janitorial Fac.				
Misc.	33 Lighting				
	34 Clothing - Linen				
	35 Signs				
	36 Misc.		X		

  

MAJ = Major violation    OUT = Out of compliance    COS = Corrected on-site	
Received By (Print): <b>Chalyn Dewey</b>	Received by (Signature): _____ Date: <b>01/28/2025</b>
REHS (Print): <b>Chalyn Dewey</b>	REHS (Signature): _____ Phone: <b>530-841-2112</b>

**Facility Name:** Roadhouse Bar and Grill

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

8) Unable to observed/inspect the storage shed outside the facility. It is locked and key was not on site. Ensure key is onsite and accessible for inspection within 7 days.

13) Observed dishwasher dispensing 0ppm sanitizer. Ensure dishwasher dispenses 50ppm chlorine sanitizer. Discontinue use. Utilize the warewashing sinks to wash, rinse, sanitize, and air dry wares.

13) Observed 0ppm chlorine sanitizer in sani-buckets at front service and bar area. Ensure sani-buckets hold 100ppm chlorine sanitizer. Corrected during inspection.

13) Facility does not have chlorine test strips. Obtain test strips immediately.

14) Observed the following damages to pizza station deli cooler: broken left door hinge (door is completely detached) , missing lid handle, damaged internal lid liner (insulation foam is exposed). Maintain equipment in good repair and fully serviceable. Repair or correct within 90 days.

14) Observed water dripping from back pipes of the ice machine and onto the floor. Ensure all liquid waste discharges into an approved sewage system and not into the facility. Maintain equipment in good repair. Repair or correct within 90 days.

14) 2ND NOTICE - Observed a UV insect control device stored above prep table at food prep area. Install insect control devices in a location as to not be over food or utensil handling area, clean equipment, linens, and unwrapped single-use articles. Correct or remove immediately.

17) Observed no hand soap at handwashing station in the kitchen. Ensure handwash station has hot water, hand soap and paper towels in dispensers at all times. Corrected during inspection.

20) The listed food safety manager is no longer employed at this facility. Obtain a new food safety professional within 60 days and ensure a copy of certificate is onsite.

14, 30) Observed food, grease, dust, or dirt buildup on all utensil hanging shelves and under cooking equipment in food prep, cook, and warewashing areas. Observed food build-up on the wall behind the prep sink and meat slicer. Observed food buildup on the meat slicer and its crevices. Observed grease build up on the exhaust hood and filters. Prevent hazards and contamination by maintaining facility in a clean manner. Wash, clean, and sanitizer immediately. A reinspection will be conducted in 7 days.

A REINSPECTION FEE WILL BE ASSESSED ON FUTURE REPEAT NON-COMPLIANCE.

NOTE: Handed and/or went over inspection report with PIC Maria.

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