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: Roadhouse Bar and Grill Permit # 000271										
Address: 1281 S Main St., Yreka, CA 96097										
Permit	Hol	der: Sunshine E	Betts	and	Mic	Permit To Operate: helle Hill Valid Not Valid				
Phone:	5	30-842-9866				E-mail: roadhousebarandgrill24@gmail.com				
Food Safety Certified Employee: Expiration Date:										
		Control Act	MAJ	OUT	cos	The marked items represent Health Code violations and must be corrected as follows:				
Protection Time/ Temp.	1	Food Temp.								
	2	Prep./ Service		X		FOLLOW-UP INSPECTION CONDUCTED ON THIS DATE				
	3	Storage/ Disp.		X		Today inspection focused on observing the shed and buildup at the cook's area as note				
	4	Frozen Food								
	5	Pure Food				on 01/28/2025 inspection report. The following observations were found:				
	6	Reused Food								
Pr	7	Transportation				2) Observed partianing of hulk foods (rice and flour) in the shed. This location is not				
o)	8	Storage Fac.		X		2) Observed portioning of bulk foods (rice and flour) in the shed. This location is not approved for food preparation. Ensure all food prep is conducted in designated food				
orag	9	Refrig. Units	156 - 35			prep area or move containers in the kitchen. Correct immediately.				
Food Storage	10	Thermometer								
-000		Hazardous Mat.				3) Observed ready-to-eat/fully cooked food (ice cream, wonton wrapper, deli meat)				
<u></u>	12	Spoils				stored next to raw food in reach-in freezer. Store ready-to-eat food above and on separate shelves from raw food. Correct immediately.				
Uten./Equip.	13	Wash/ Sanitize				Soparate showes from raw lood. Correct infinediately.				
	14	Equip. Condition		X		3, 29) Observed dust buildup on foods (cans, bottles, prepackaged food), utensils, and				
ten.	15	Utensil Condition				on the floors in hard to reach places. Protect all foods and utensils from dust and any				
Ó	16	Storage				other sources of contamination at all times. Immediately wipe and clean exterior				
e	_	Handwashing				packaging of contaminants and/or move into main facility for storage. Seal up all holes sufficient in size for dust, insects, rodent, or vermin to enter/exit. Repair within 90 days.				
loye	18	Employee Hygiene				sufficient in size for dust, insects, rodent, or vernilin to enter/exit. Repair within 90 days.				
Employee	-	Employee Habits				3) Observed single-use utensils (pizza box, lids, etc) uncovered in the shed. Ensure				
	20	Food Cert./ Card				utensils are covered when not in use or moved into main facility when open. Correct				
Water		Water				immediately.				
		Cross Con.				29) Observed food and grease buildup on the floors and hard to reach places at the				
Waste		Liquid Waste				cook area. Prevent hazards by maintaining all floors in a clean manner at all times.				
4000	-	Refuse				Correct immediately.				
Vermin	1000	Rodents/ Insects								
Ve		Animal/ Fowl			0	NOTE: continue to work on previously noted violations				
	27	Ventilation	Н			NOTE: continue to work on previously noted violations.				
es		Doors			0					
Facilities		Floors								
T,		Walls - Ceilings	\vdash							
	31	Toilet Fac.	Н	-						
	32	Janitorial Fac.	-							
Misc.		Lighting	-							
	-	Clothing - Linen	Н							
		Signs		-						
MA.I =		Misc. or violation C	UT =	Out	of com	apliance COS = Corrected on-site				
Receive		/ (Print):		2 31 0	. 5011	Received by (Signature): Date:				
Michelle Hill 02/07/2025										
REHS (Print): Chalyn Dewey REHS (Signature): Phone: 530-841-2112										

Facility Name:	Roadhouse Bar and Grill	
	The marked items represent Health Code violations and must be corrected as follows:	
Received By (Print):	Received by (Signature): Date: chelle Hill	02/07/2025
REHS (Print):	REHS (Signature): Phone	

530-841-2112

Chalyn Dewey

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		02/07/2025
RFHS (Print):	REHS (Signature): Phone	

530-841-2112

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Chalyn [Dewey	530-841-2112