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: Yreka Truck Stop Permit # 000557											
Address: 787 Montague Rd., Yreka, CA 96097											
Permit	Permit Holder: Permit To Operate:										
Yreka Properties LLC											
Phone: 530-200-8954 E-mail: yrekatravelplaza@gmail.com											
Food Safety Certified Employee: Stacey Perryman Expiration Date: 04/2028											
			MAJ	OUT	cos	The marked items represent Health Code violations and must be corrected as follows:					
np.	The same	Food Temp.				ROUTINE INSPECTION CONDUCTED ON THIS DATE					
Protection Time/ Temp.	3200	Prep./ Service				ROOTINE INCITES TION GONDOOTED ON THIS BATE					
		Storage/ Disp.				14) Observed a new Schaerer fresh coffee maker in the facility. Ensure all equipment					
	200	Frozen Food				are preapproved by the department prior to purchase, installation, and use. Submit					
	100010	Pure Food				manufacturer spec sheet for preapproval to: cdewey@co.siskiyou.ca.us.					
		Reused Food		2		9) Observed food build-up in the walk-in refrigerator. Maintain facility in a clean manner					
		Transportation				at all times. Correct immediately.					
age	-	Storage Fac. Refrig. Units	ES 30	X		25) 2ND NOTICE Observed and and described and the flagge and bond to make a section					
Food Storage	Anna Carlo	Thermometer		$\hat{}$		25) 2ND NOTICE - Observed rodent droppings on the floors and hard to reach areas in the back dry food and overstock liquor storage area. Maintain facility in cleanly manner					
Spo	3 3	Hazardous Mat.		3		and is constructed, equipped, maintained, and operated to prevent the entrance and					
Fo		Spoils				harborage of insects, rodents, vermin, etc. Wash, clean, and sanitize all floors and					
0.	8 8	Wash/ Sanitize		3		bottles that may have been contaminated within 14 days and/or obtain professional pest					
Uten./Equip.	,500	Equip. Condition		X		control service.					
n./E		Utensil Condition		X		A REINSPECTION FEE WILL BE ASSESSED FOR REPEAT VIOLATION.					
Ute		Storage		,							
d)	17	Handwashing				15) Observed single-use utensils uncovered in the back storage area. Cover all utensils					
Employee		Employee Hygiene				when not in use or move all utensils into main facility once package is opened. Correct					
mple	19	Employee Habits				asap.					
Е	20	Food Cert./ Card									
Water	21	Water									
	22	Cross Con.									
Waste	23	Liquid Waste									
100	24	Refuse									
'ermin		Rodents/ Insects		X							
Vel	26	Animal/ Fowl		3							
	27	Ventilation	Ш								
S	28	Doors			8						
Facilities	Acres 1	Floors									
Fa	30	Walls - Ceilings									
	Table 1	Toilet Fac.									
		Janitorial Fac.									
Misc.		Lighting									
	1000	Clothing - Linen									
		Signs									
MAI-		Misc. or violation C	LIT -	Out	of com	npliance COS = Corrected on-site					
MAJ = Major violation OUT = Out of compliance COS = Corrected on-site Received By (Print): Received by (Signature): Date:											
Georgina Hansen 02/12/2025											
REHS (Print): REHS (Signature): Phone: Chalyn Dewey 530-841-2112											

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The marked items re	present Health Code violations and must be o	corrected as follows:
*		
Received By (Print):	Received by (Signature):	Date:
Georgina Hansen	. issuited by (signature).	02/12/2025
REHS (Print):	REHS (Signature):	Phone:

530-841-2112

Chalyn Dewey

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	8	
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Chalyn [Dewey	530-841-2112