



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: Mt. Shasta Supermarket				Permit # 000354	
Address: 112 E Alma St., Mount Shasta, CA					
Permit Holder: Keith Cool				Permit To Operate: ☒ Valid ☐ Not Valid	
Phone: 530-926-2212		E-mail: mountshastasupermarket@gmail.com			
Food Safety Certified Employee: Laura Scott				Expiration Date: 10/2028	

		MAJ	OUT	COS	
Protection Time/ Temp.	1 Food Temp.		X	X	The marked items represent Health Code violations and must be corrected as follows: ROUTINE INSPECTION CONDUCTED THIS DATE 1) Observed numerous foods held under heat lamps @ 100-110 degrees F. Hold all hot food @ 135 degrees F or hotter. Corrected during inspection. 1) Observed numerous deli meats held in the deli prep cooler @ 49-54 degrees F. Hold all cold food @ 41 degrees F or colder. Corrected during inspection 14) Observed two heat lamps missing from the hot holding table. This resulted in the above foods failing to remain hot during holding. Ensure that all equipment is functional in in good repair at all times. Corrected during inspection. 14) Observed the deli prep cooler not sufficiently holding the food cold on one end. Ensure that this equipment is functional and in good repair at all times. Discontinue use if at any time that it cannot hold the foods at 41 degrees F or colder. Correct asap. 3) Observed boxes of food stored on the floor of all the walk-in refrigeration units. Ensure that all food is stored at least 6" off the ground. Correct immediately. 3) Observed ready-to-eat foods stored next to and below raw meats. Store all read-to-eat food above raw meats at all times. Correct immediately. 10) Observed no thermometer available to measure the temperature of the deli meats and other foods in the deli prep cooler, and the foods held under the heat lamps. Obtain a thermometer immediately and ensure that all foods are survey multiple times per day to ensure that they don't enter the danger zone. The danger zone is between 42-134 degrees F. 20) Observed several employees working in the deli area with expired or no food handler certifications. All employees are required to obtain a food handlers card within 30 days of hire. Correct immediately.
	2 Prep./ Service				
	3 Storage/ Disp.		X		
	4 Frozen Food				
	5 Pure Food				
	6 Reused Food				
	7 Transportation				
Food Storage	8 Storage Fac.				
	9 Refrig. Units		X		
	10 Thermometer		X		
	11 Hazardous Mat.				
	12 Spoils				
Uten./Equip.	13 Wash/ Sanitize				
	14 Equip. Condition		X	X	
	15 Utensil Condition				
	16 Storage				
Employee	17 Handwashing				
	18 Employee Hygiene				
	19 Employee Habits				
	20 Food Cert./ Card		X		
Water	21 Water				
	22 Cross Con.				
Waste	23 Liquid Waste				
	24 Refuse				
Vermin	25 Rodents/ Insects				
	26 Animal/ Fowl				
Facilities	27 Ventilation				
	28 Doors				
	29 Floors				
	30 Walls - Ceilings				
	31 Toilet Fac.				
	32 Janitorial Fac.				
	33 Lighting				
Misc.	34 Clothing - Linen				
	35 Signs				
	36 Misc.				

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): Luke Starling	Received by (Signature): _____ Date: 03/24/2025
REHS (Print): Rick Florendo	REHS (Signature): _____ Phone: 530-841-2114

Facility Name: Mt. Shasta Supermarket

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

Received By (Print): Luke Starling	Received by (Signature):	Date: 03/24/2025
---------------------------------------	--------------------------	---------------------

REHS (Print): Rick Florendo	REHS (Signature):	Phone: 530-841-2114
--------------------------------	-------------------	------------------------

Facility Name: Mt. Shasta Supermarket

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

Received By (Print): Luke Starling	Received by (Signature):	Date: 03/24/2025
---------------------------------------	--------------------------	---------------------

REHS (Print): Rick Florendo	REHS (Signature):	Phone: 530-841-2114
--------------------------------	-------------------	------------------------

Facility Name: Mt. Shasta Supermarket

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

Received By (Print): Luke Starling	Received by (Signature):	Date: 03/24/2025
---------------------------------------	--------------------------	---------------------

REHS (Print): Rick Florendo	REHS (Signature):	Phone: 530-841-2114
--------------------------------	-------------------	------------------------