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: Siskiyou Food Mart Valero Permit # 000429										
Addres	SS:	1802 Fort Jon		SAME COLUMN	The state of the s					
Permit	Hol	^{der:} Dennis Eri	ckson	50	Permit To Operate: Valid Not Valid					
Phone	. 5	30-842-3085			E-mail: debbie@ericksonoil.net					
Food Safety Certified Employee: Wendy Whittaker Expiration Date: 11/2029										
		837 - 8380 123		UT COS						
Protection Time/ Temp.	1	Food Temp.	IVIAJ	01 003	The marked items represent realiti code violations and must be corrected as follows.					
	2	Prep./ Service			ROUTINE INSPECTION CONDUCTED ON THIS DATE					
	3	Storage/ Disp.	╁ ,	×						
	4	Frozen Food	+++		3) Observed 2 dozen cartons of raw eggs stored above and next to cheese and sauces,					
lo	5	Pure Food	 ,	×	and raw meat next to sauces in the Frigidaire reach-in refrigerator. Store ready-to-eat					
Protecti	6	Reused Food	 '		foods above raw foods and/or on separate shelves to prevent cross contamination					
	7	Transportation			Correct immediately.					
	8	Storage Fac.			5) 01					
age	9	Refrig. Units	180 - 20		5) Observed the raw eggs mentioned above are unclean farm fresh eggs, and not CDFA inspected or approved. Observed a "Fresh Brown Eggs" sign posted in the front					
Food Storage	NAME OF	Thermometer	++	-	entrance. Ensure eggs received are cleaned and sound. Ensure all foods sold and					
po	11	Hazardous Mat.	—	×	offered to the public comes from an approved source and is labeled as such.					
R	Territoria.	Spoils	 	`	Discontinue the sell of unapproved eggs ASAP.					
Uten./Equip.	3 8	Wash/ Sanitize		0						
	2000	Equip. Condition	+		11) Observed 400ppm QAC in 409 spray bottles in the kitchen and customer self-service					
n./E		Utensil Condition			area. Ensure sanitizer spray bottles measure at 200ppm QAC. Obtain QAC test strips. Repair or correct immediately.					
Ute	, sychological and the second	Storage	+		Tropali of correct miniculatory.					
	17	Handwashing			19) Observed employees lunch stored next to facility foods in the reach-in refrigerator.					
уее	18	Employee Hygiene		-	Prevent cross contaminating facility by storing employee's belongings and food in					
Employee	19	Employee Habits		×	designated area, separate from the food facility. Correct ASAP.					
ш	100500	Food Cert./ Card		`	1					
er	21	Water	1 1		1					
Water	22	Cross Con.								
ste	23	Liquid Waste								
Waste	04.40	Refuse			1					
Ë	25	Rodents/ Insects								
Vermin	26	Animal/ Fowl								
	27	Ventilation								
(O	28	Doors								
Facilities	29	Floors			1					
Fac	30	Walls - Ceilings								
377	31	Toilet Fac.			1					
	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): Received by (Signature): Date: Leanna Perez 03/28/2025										
REHS (Print): REHS (Signature): Phone: Chalyn Dewey 530-841-2112										

Facility Name:	Siskiyou Food Mart Valero	
	The marked items represent Health Code violations and must be corrected as follows:	
Received By (Print):	Received by (Signature): Date:	
Le	anna Perez	03/28/2025
REHS (Print):	REHS (Signature): Phone	

530-841-2112

Chalyn Dewey

Facility Name:	Siskiyou Food Mart Valero	
	The marked items represent Health Code violations and must be corrected as follows:	
18		
Received By (Print):	Received by (Signature): Date: nna Perez	3/28/2025
REHS (Print):	REHS (Signature): Phone	

530-841-2112

Chalyn Dewey

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×		
Received By (Print): Lea	Received by (Signature): nna Perez	Date: 03/28/2025
REHS (Print): Chalyn [REHS (Signature): Dewey	Phone: 530-841-2112