Food Program Official Inspection Report



Siskiyou County Community Development Department Environmental Health Division 806 S. Main Street Yreka, California 96097

Permit Holder:

Multi Site Management, LLC

Address: 735 N Main St, Yreka CA 96097

Permit Holder:

Multi Site Management, LLC

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Permit To Operate:

Valid Not Valid

Permit Holder Phone: E-mail: 530-842-6539 832@porters.us.com Food Safety Certified Employee: N/A **Expiration Date:** OUT COS The marked items represent Health Code violations and must be corrected as follows: Food Temp. Protection Time/ Temp FOLLOW-UP INSPECTION CONDUCTED ON THIS DATE 2 Prep./ Service 3 Storage/ Disp. 4 Frozen Food This is a follow-up inspections in regards to rodent issue noted on 1/14/2025 complaint 5 inspection report: Pure Food 6 Reused Food 7 Transportation 25, 29) 4TH NOTICE - Observed no active/live rodent in the main facility. However 8 Storage Fac. rodent droppings and gnawed foods were observed on floors and hard to reach areas Storage 9 Refrig. Units behind deli and True beverage reach-in cooler. Observed gnawed creamers and single-10 Thermometer use cups on the bottom shelf at the ice machine area. Wash, clean, and sanitize all Food shelves and floors within 5 days. Hazardous Mat. 12 Spoils 25, 29) 4TH NOTICE - Observed numerous mouse droppings on the floors, shelves, and Wash/ Sanitize Uten./Equip. hard to reach places in the detached shed. No live rodent observed. Ensure facility is 14 Equip. Condition clean and free of adulteration (rodent droppings and excretion). Wipe and sanitize outside packages of single-use utensils and move it into the main facility or dispose 15 Utensil Condition contaminated utensils within 5 days. Wash, clean and sanitize all floors and shelves 16 Storage within 30 days. 17 Handwashing Employee 18 Employee Hygiene Practice rodent control barriers by sealing holes, install 16sq.in, mesh wires, removing 19 **Employee Habits** bushes in front of buildings, and etc. ASAP. Obtain pest exterminator if possible. 20 Food Cert./ Card Please submit most current pest control invoice to email: cdewey@co.siskiyou.ca.us. 21 Water 22 Cross Con. Waste 23 Liquid Waste 1, 14) Observed prepackage burritos at 51-56F on bottom shelf of deli cooler. Observed 24 Refuse numerous prepackaged food between 47-50F. Hold cold foods at 41F or colder. Ensure /ermin 25 Rodents/ Insects X equipment is maintained in good repair or fully serviceable. Voluntarily discarded. 26 Animal/ Fowl 27 Ventilation A REINSPECTION FEE ASSESSED FOR NON-COMPLIANCE. 28 Doors X Floors A reinspection fee will be assessed to future repeat violation, an administrative hearing, 30 Walls - Ceilings and/or potential permit suspension. 31 Toilet Fac. 32 Janitorial Fac 33 Lighting 34 Clothing - Linen 35 Signs 36 Misc. MAJ = Major violation OUT = Out of compliance COS = Corrected on-site Received By (Print): Received by (Signature): Rochelle Wight 04/02/2025 REHS (Print): REHS (Signature): Chalyn Dewey 530-841-2112

Page 1 Last modified 4/12/2023

Facility Name:	Multi Site Management, LLC				
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Received By (Print):	Received by (Signature): Date: ochelle Wight	4/02/2025			
REHS (Print):	REHS (Signature): Phone:	Million Could Park Control Control Control			

530-841-2112

Chalyn Dewey

Facility Name:	Multi Site Management, LLC				
	The marked items represent Health Code violations and must be corrected as follows:				
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Received By (Print):	Received by (Signature):	Date:			
Roc	helle Wight	04/02/2025			
REHS (Print):	REHS (Signature):	Phone:			
Chalyn I	Dewey	530-841-2112			

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