



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: Chevron- Moonlit Oaks				Permit # 000740		
Address: 1801 Fort Jones Rd. Yreka, CA 96097						
Permit Holder: SK Yreka Inc.				Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid		
Phone: 916-530-75119		E-mail: GS6966651@gmail.com				
Food Safety Certified Employee: Gurlal Singh				Expiration Date: 02/2029		
		MAJ	OUT	COS	<div>The marked items represent Health Code violations and must be corrected as follows:</div> <div style="text-align: center; margin-top: 10px;">ROUTINE INSPECTION CONDUCTED THIS DATE</div> <div>1) Observed hot foods held in self service hot warmer case at 127F. Hold hot food at 135F or above. Food moved to area that is holding temperature.</div> <div>14) Observed a new Hatco hot warmer installed and operating without preapproval. Ensure all new or replaced equipment are approved by this department prior to purchase and installation.</div> <div>14) Observed the Winco display thermometer located in unit mention above is not measuring ambient temperature properly. Thermometer measured at 115F while food temp measured between 127F-155F. Maintain equipment in good repair and fully operable. Replace ASAP.</div> <div>3) Observed a box of food wrappers, coffee, and bulk oils stored directly on the floor. Store all foods and utensils at least 6" off the floor. Correct ASAP and maintain.</div> <div>3) Observed products that are held for credit to be returned to distributor, stored with products intended to be sold to consumer. Ensure credited foods are stored in designated area separated from food facility items. Correct ASAP and maintain.</div> <div>30) 2nd Notice- Observed gaps greater than 1/2in at the raw wood wall that was temporarily installed after an incident reported on previous inspection report. Ensure the facility is constructed to prevent entrance or harborage of insects, rodents, dust, or other external environmental contaminants. Seal gaps and ensure it is finished to be smooth, durable in construction, nonabsorbent, and easily cleanable. Repair or correct within 30 days.</div> <div>14) 4th Notice - Observed an Amana convection oven in use without an exhaust hood system. Per CRFC 114149.1, equipment that produces heat, grease, odor, vapor, smoke, and steam should be utilized with an exhaust hood. Discontinue use and/or replace with a ventless equipment/built-in exhaust system within 30 days. Note- This unit was not approved for use. An XpressChef ventless hood convection oven was approved for use on 09/25/2024.</div> <div>14) Observed an insect zapper stored on the floor behind check out area. Utilize other insect control devices that does not cross contaminate facility via insect fragments. Install insect devices in locations as to not be over food or utensil handling area, clean equipment, linens, and unwrapped single-use articles. Correct and remove ASAP.</div>	
Protection Time/ Temp.	1	Food Temp.		X		X
	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				
	10	Thermometer				
	11	Hazardous Mat.				
	12	Spoils				
Uten./Equip.	13	Wash/ Sanitize				
	14	Equip. Condition		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		X		
	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): Gurlal Singh				Received by (Signature): _____ Date: 04/24/2025		
REHS (Print): Chalyn Dewey				REHS (Signature): _____ Phone: 530-841-2112		

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

20) Observed 2 employees (Hector Torres, Arshpreett Singh) without food handlers card. Ensure all employees who handles, stores, or serves food obtain food handlers within 30 days. Maintain copies of handler cards onsite.

29) Observed the Coffee ArtC equipment plumbed directly into the floor sink. Ensure this equipment is plumbed indirectly with a 1" airgap above the floor sink. Correct ASAP and maintain.

*****A reinspection fee is assessed for non-compliance.

*****Future non-compliance to repeat violations will result in reinspection fees, an administrative hearing, and potential permit revocation.

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Gurlal Singh

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