

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

1665 NY 179									
Facility Name: McCloud River Mercantile Cafe Permit #									
Addres	SS:	241 Main St M	cCloud	CA 9	6057				
Permit		der:	PARTY AND ADDRESS OF THE PARTY AND ADDRESS OF	0, 10	Permit To Operate:	_			
	7,000,00	Darlene Ma	athias		∑ Valid				
Phone: 530-859-2634 E-mail: owner@mccloudmercantile.com									
Food Safety Certified Employee: Expiration Date:									
		104 Canta (40)	MAJ OUT	cos	The marked items represent Health Code violations and must be corrected as follows:				
Protection Time/ Temp.	1	Food Temp.	WING CO.	000	·	_			
	2	Prep./ Service		İ	RE-OPENING INSPECTION CONDUCTED THIS DATE				
	3	Storage/ Disp.							
	4	Frozen Food			This facility is approved to open with the following conditions:				
	5	Pure Food			Demons dust and debuic from beed to seed to see the first to the first				
	6	Reused Food			Remove dust and debris from hard-to-reach areas on the floor and beneath equipment				
	7	Transportation			Obtain Food Manager Certification within the next 60 days.				
(4)	8	Storage Fac.			ostani ostaniago somination minimation ostatos aujor				
Food Storage	9	Refrig. Units			Address/repair the gap in the wall that leads to the inner walls of the building. These				
Sto	10	Thermometer			gaps should be closed or seal to prevent potential insect and rodent access to the				
p00	11	Hazardous Mat.			facility.				
ш	12	Spoils			Wash and sanitize all equipment in the kitchen.				
ď.	13	Wash/ Sanitize		8					
Uten./Equip.	14	Equip. Condition			Observed rodent droppings in the dry storage area. Conduct rodent control measures				
en./	15	Utensil Condition			and maintain all surfaces, including hard-to reach places are clean in a manner to				
5	16	Storage			prevent harborage of rodents.				
Φ	17	Handwashing			Refinish the wood tabletop in the dry storage area to address the exposed bare wood. I	sed bare wood. It			
Employee	18	Employee Hygiene			must be smooth, durable, non-asorbent and cleanable.	ै			
du	19	Employee Habits			The part of the control of the second of the control of the contro				
	20	Food Cert./ Card			Obtain any necessary permits and licenses from all regulatory agencies with				
Water	21	Water			jurisidictional oversight of this failicty.				
×	22	Cross Con.							
aste	23	Liquid Waste							
aste	24	Refuse							
min	25	Rodents/ Insects							
Ver	26	Animal/ Fowl	3						
	27	Ventilation							
S	28	Doors							
-acilities	29	Floors							
Fac	30	Walls - Ceilings							
	31	Toilet Fac.							
	32	Janitorial Fac.							
	33	Lighting							
S.	34	Clothing - Linen							
	35	Signs							
		Misc.							
MAJ = Major violation OUT = Out of compliance COS = Corrected on-site									
Receive	ed By	(Print): Darlene	Mathias	5	Received by (Signature): Date: 5/20/2025				
REHS (Print): Alexa Roche			REHS (Signature): Phone: 530-841-2117				

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Da	arlene Mathias	5/20/2025
REHS (Print):	REHS (Signature):	Phone:

530-841-2117

Alexa Roche

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20112	lene Mathias 5	/20/2025
REHS (Print): Alexa R	REHS (Signature): Phone Soche	-841-2117

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