



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: Kentucky Fried Chicken		Permit # 000282	
Address: 1293 S Main Street, Yreka, CA 96097			
Permit Holder: Declerck Enterprises		Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid	
Phone: 530-842-5577		E-mail: D118002@yum.com	
Food Safety Certified Employee: Nicole McNew		Expiration Date: 08/2028	

		MAJ	OUT	COS	
Protection Time/ Temp.	1 Food Temp.				<p style="text-align: center;">ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>2, 14) Observed 21F frozen tots, muffins, and fries thawing in an undercounter prep cooler below the bread toaster. Observed the prep cooler off. Ensure equipment is fully serviceable before use. Frozen foods were moved to the walk-in freezer.</p> <p>14) Observed water continuously leaking from the faucet at the warewashing sink. Maintain equipment in good repair and fully serviceable. Repair within 30 days.</p> <p>14) Observed syrup buildup on all beverage nozzles at both soda fountain dispenser and ice tea dispenser. Maintain equipment in a clean manner at all times, and cleaned daily. Wash, clean, and sanitize immediately.</p> <p>29) Observed cloudy pink liquid pooling on the floor next to the floor sink in the walk-in refrigerator used to store and thaw raw chicken. Observed the drain pipe discharging directly on the floor. Ensure all drain pipes discharges indirectly into the floor sink with at least a 1" air gap above the top of the sink. Correct ASAP.</p> <p>13) 2nd Notice- Observed rust and dried blood buildup on the inside door of poultry walk-in cooler. Maintain unit in a clean manner, and free of contaminants. Wash, clean, and sanitize ASAP. Repair or refinish door and if unserviceable, then replace within 60 days.</p> <p>14, 29) 2nd Notice - Observed excessive grease and food buildup on and below the equipment, floors, and hard-to-reach places at the cooks station. Maintain equipment and floors in a cleanly manner at all times. Wash and clean immediately. <u>A reinspection will be conducted within 7 days.</u></p> <p>14, 30) Observed new dry wall and holes on the ceiling to cover major water damage in front of the walk-in freezer. Per staff, leak is coming from the freezer's compressor. Maintain equipment in good repair and fully serviceable. Ensure ceiling is finished as to the smooth, easily cleanable, durable, and nonporous. Per Manager Nicole, facility has already input a ticket for the repairs, including roof. Tentative repair date is sometime this summer. Repair or correct within 90 days.</p> <p>31) Observed no toilet paper in the men restroom. Maintain toilet facility in good repair and toilet paper in dispenser at all times. Correct immediately.</p>
	2 Prep./ Service		X	X	
	3 Storage/ Disp.				
	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				
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		X		
	30 Walls - Ceilings		X		
	31 Toilet Fac.		X		
	32 Janitorial Fac.				
	33 Lighting				
Misc.	34 Clothing - Linen				
	35 Signs				
	36 Misc.		X	X	

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): Stacy Phillips	Received by (Signature): _____ Date: 06/13/2025
REHS (Print): Chalyn Dewey	REHS (Signature): _____ Phone: 530-841-2112

Facility Name: Kentucky Fried Chicken		
The marked items represent Health Code violations and must be corrected as follows:		
<p>36) Observed air-curtain was switched off. Ensure air curtain turns each time pass/drive-thru window opens to prevent entrance and harborage of insects, dust, birds, and etc. Corrected onsite.</p> <p>Future non-compliance to repeat violation will result in reinspection fees, administrative hearing, and potential permit revocation.</p>		
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