



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: | | Roadhouse Bar and Grill | | Permit # | | 000271 | | |
| Address: | | 1281 S Main St., Yreka, CA 96097 | | | | | | |
| Permit Holder: | | Sunshine Betts and Michelle Hill | | Permit To Operate: | | <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid | | |
| Phone: | | 530-842-9866 | | E-mail: | | roadhousebarandgrill24@gmail.com | | |
| Food Safety Certified Employee: | | | | Expiration Date: | | | | |
| | | MAJ | | OUT | | COS | | |
| | | The marked items represent Health Code violations and must be corrected as follows: | | | | | | |
| Protection Time/ Temp. | 1 | Food Temp. | | X | X | <p>COMPLAINT INSPECTION CONDUCTED ON THIS DATE</p> <p>The purpose of this visit is to conduct a complaint investigation. An investigation was conducted to address allegation regarding spoiled coleslaw. The following observations were found:</p> <p>Ingredients (ie. coleslaw, romaine, mac & cheese, parmesan, mozzarella, tuna, sliced cheese, meats, etc) in walk-in refrigerator has a temperature between 33F-35F.</p> <p>1) Observed the following temperatures at the deli prep cooler immediately across from cook station: 48.8F coleslaw, 50F parmesan, 50F shredded mozzarella, 51.6 shredded cheddar, 50.4F onions and zucchini, 51.8F chopped romaine, 55F sour cream, mac and cheese, salsa, and guacamole.</p> <p>Observed the following temperatures at the cabinet below the same prep cooler: 52F carne asada, 50F cooked shrimp, 52F bacon wrapped jalapeno with cream cheese. Hold cold foods at 41F or colder. Dairy can be held at 45F or colder. Voluntarily discarded.</p> <p>14) Observed the equipment mentioned above not holding food to temperature. Observed damaged door gaskets and a magnet used to close one of the two doors. Observed ice buildup on the compressor. Maintain equipment in good repair, fully serviceable, and clean at all times. Discontinue use and service cooler immediately. Repair door gaskets within 30 days.</p> <p>10) Observed no thermometer or temperature measuring device in the deli cabinet. Facility does have a portable probe thermometer. Ensure a temperature measuring device is affixed in the warmest part of the fridge to measure ambient temperature. Correct within 7 days.</p> | | |
| | 2 | Prep./ Service | | | | | | |
| | 3 | Storage/ Disp. | | | | | | |
| | Food Storage | 4 | Frozen Food | | | | | |
| | | 5 | Pure Food | | | | | |
| | | 6 | Reused Food | | | | | |
| | | 7 | Transportation | | | | | |
| Food Storage | 8 | Storage Fac. | | | | | | |
| | 9 | Refrig. Units | | | | | | |
| | 10 | Thermometer | | X | | | | |
| | 11 | Hazardous Mat. | | | | | | |
| Uten./Equip. | 12 | Spoils | | | | | | |
| | 13 | Wash/ Sanitize | | | | | | |
| | 14 | Equip. Condition | | X | | | | |
| | 15 | Utensil Condition | | | | | | |
| Employee | 16 | Storage | | | | | | |
| | 17 | Handwashing | | | | | | |
| | 18 | Employee Hygiene | | | | | | |
| | 19 | Employee Habits | | | | | | |
| Water | 20 | Food Cert./ Card | | | | | | |
| | 21 | Water | | | | | | |
| Waste | 22 | Cross Con. | | | | | | |
| | 23 | Liquid Waste | | | | | | |
| Vermin | 24 | Refuse | | | | | | |
| | 25 | Rodents/ Insects | | | | | | |
| Facilities | 26 | Animal/ Fowl | | | | | | |
| | 27 | Ventilation | | | | | | |
| | 28 | Doors | | | | | | |
| | 29 | Floors | | | | | | |
| | 30 | Walls - Ceilings | | | | | | |
| | 31 | Toilet Fac. | | | | | | |
| | 32 | Janitorial Fac. | | | | | | |
| Misc. | 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): | | Date: | |
| Mario Hernandez | | | | 06/17/2025 | |
| REHS (Print): | | REHS (Signature): | | Phone: | |
| Chalyn Dewey | | | | 530-841-2112 | |

Facility Name: Roadhouse Bar and Grill

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

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| REHS (Print): Chalyn Dewey | REHS (Signature): | Phone: 530-841-2112 |
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