



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:				
				The marked items represent Health Code violations and must be corrected as follows:				
		MAJ	OUT	COS	<p style="text-align: center;">ROUTINE INSPECTION CONDUCTED ON THIS DATE</p> <p>1) Observed 45F-48F tomatoes, romaine, onions, deli meats, and cheese at sandwich prep cooler in the kitchen. Hold cold foods at 41F or colder. Dairy can be held at 45F or colder. Correct ASAP.</p> <p>1) Observed mash potatoes at 95F at steam table. Hold hot foods at 135F or hotter. Voluntarily discarded.</p> <p>1) At 2:09pm, observed 124F chili at front service station. Per staff, chili were placed in soup holder at 12:30pm. Facility has 2hrs to cool food to 70F, and then to 41F within the next 4hrs. Chili was reheated to 165F and placed in hot holder.</p> <p>2) 2nd Notice- Observed ice scoops stored directly on the cash register counter and soda fountain drip tray at bar area. Prevent cross contaminating ice scoop by storing scoop with handle face up in a container that is washed and sanitized daily. Discontinue use and wash and sanitize ice scoops ASAP.</p> <p>2) 2nd Notice- Observed raw eggs stored next to boiled eggs and above spring salad at salad prep cooler in the kitchen. Observed raw patties stored next to cooked pull-pork at sandwich prep cooler. Store raw food below cooked or ready-to-eat food and on separate shelves. Correct immediately.</p> <p>2) Observed a container used to portion mac & cheese. Utilize a scoop with handle to portion food. Scoop can be stored in food with handle above the food. Corrected onsite.</p> <p>3) Observed pizza dough proofing in buckets that are stored directly on the ground in the food prep area. Store all food at least 6" off floor. Correct immediately.</p> <p>3) Observed veggie patties stored directly and uncovered on the shelf in single door reach-in freezer in kitchen. Shelf is not cleaned and sanitized daily. Cover all foods in storage. Patties were covered and patty touching shelf was discarded onsite.</p> <p>3) Observed meat thawing in a salad bowl stored directly on beer keg. Practice safe food handling by storing thawed meat below clean equipment or designated area.</p> <p>8) 2nd Notice- Unable to observed/inspect the storage shed outside the facility. It is locked and key was not on site. Ensure key is onsite and accessible for inspection at all times. <u>Please have keys accessible for inspection tomorrow.</u></p>			
Protection Time/ Temp.	1	Food Temp.		X				X
	2	Prep./ Service		X				
	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		X				
	14	Equip. Condition		X				
	15	Utensil Condition						
	16	Storage						
Employee	17	Handwashing		X				X
	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		X				
	26	Animal/ Fowl						
Facilities	27	Ventilation						
	28	Doors		X				
	29	Floors		X				
	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):		Mario Hernandez		Received by (Signature):		Date: 06/17/2025		
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:

13) 2nd Notice- Observed dishwasher dispensing 0ppm chlorine sanitizer. Ensure dishwasher dispenses 50ppm chlorine sanitizer. Utilize the warewashing sinks to wash, rinse, sanitize, and air dry wares. Dishwasher may be used to wash and rinse wares, and sanitized in warewashing sink. Repair or correct sanitizer within 30 days.

13) 2nd Notice- Facility does not have chlorine test strips. Obtain test strips within 7 days.

13) Observed slime mold buildup on ice diverter in ice machine. Maintain equipment in clean manner and fully serviceable. Dispose all ice, and wash, clean, and sanitizer inside ice cabinet according to manufacturer instructions. Correct ASAP.

14) Observed food accumulating in the door gaskets at the sandwich prep cooler. Observed a gap in between the doors and the body of the equipment. Maintain equipment in a clean manner, good repair, and fully serviceable. Repair or correct within 90 days.

14) Observed grease and dust accumulating on all utensil and ingredients hanging shelves in the kitchen and warewashing areas. Observed dust and grease buildup on the electrical cords and air vents at the cook station and food prep area. Observed dust buildup on the fan guards and ceiling in the walk-in refrigerator. Maintain equipment in a clean manner and fully serviceable. Wash and clean ASAP.

17) Observed empty paper towel dispenser at handwashing station in the kitchen. Ensure paper towel dispenses from dispensers at all times. Refilled onsite.

20) 2nd Notice - Observed no food manager certificate posted. Unable to observed food safety manager or food handlers card during inspection. Operating without a food safety manager is punishable with a \$100 fine per day of operation. Obtain food safety manager within 30 days if required. Maintain a file of food manager and handler certificates onsite. Ensure files are made available upon request to be viewed/inspected during inspection. Correct ASAP. A reinspection will be conducted tomorrow.

25, 28) Observed flies in the facility. Observed the door that leads to outside dining area propped open. Openings greater than 432sq in. requires an air curtain. If this door is to remain open during operation, install an air curtain above the door. Correct immediately.

29) Observed a leak in warewashing sinks plumbing and a food container used to collect wastewater. Maintain equipment in good repair and fully serviceable. Repair or correct within 30 days.

29, 30) Observed food and grease buildup on the floor, lower wall, and hard to reach places at the cooks station (ie equipment under the exhaust hood). Maintain facility in a clean manner and fully serviceable at all times. Correct immediately.

Future non-compliance will result in reinspection fees, administrative hearing, and potential permit revocation.

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