



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	FOLLOW-UP INSPECTION CONDUCTED ON THIS DATE 1) 2nd Notice- Observed cooked bacon at 67F and chopped chives and herbs at 56F in the deli prep cooler mentioned in the complaint inspection conducted yesterday, on 06/17/2024. Facility is not using time as a control or time-stamping/labeling products. Hold cold food at 41F or colder or hot food at 135F or hotter. Voluntarily discarded. 2) 3rd Notice- Observed ice scoops stored directly on the drip tray in front of bar's cash register and soda fountain drip tray at bar area. Prevent cross contaminating ice scoops and ice by storing scoop with handle face up in a container or in ice bins. Ensure container is cleaned, washed and sanitized daily. Corrected during inspection. 3) 2nd Notice- Observed raw fish stored above shredded mozzarella in double door freezer in the dry food storage area (ie shed). Store raw food below cooked food. Corrected onsite. 14) 2nd Notice- Observed the deli-prep cooler mentioned above not holding food to temperature and is continuously in used without professional service. Facility has installed a temperature measuring device in the deli cabinet. Maintain equipment in good repair and fully serviceable. Discontinue use and work towards servicing unit asap. Repair door gaskets within 30 days. 20) Observed no food safety manager certificate. Obtain certificate within 30 days. A reinspection fee is assessed for non-compliance and repeat violations. Future non-compliance will result in reinspection fees, administrative hearing, and potential permit revocation.	
	2	Prep./ Service		X	X		
	3	Storage/ Disp.		X	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					
	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):		Hugo Rodriguez		Received by (Signature):		Date: 06/18/2025	
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:

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