



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>The marked items represent Health Code violations and must be corrected as follows:</p> <p style="text-align: center;">FOLLOW-UP INSPECTION CONDUCTED THIS DATE</p> <p>Today's follow-up inspection is to observe non-compliance noted on previous inspection noted on 06/13/2025. The following observations were found:</p> <ul style="list-style-type: none"> - Facility has deep cleaned the floor and wall at the cooks station, and poultry walk-in cooler. - The interior door of poultry walk-in refrigerator has been refinished. No signs of rust or other contaminants were observed. - The men restroom toilet paper has been restocked. - All beverage dispensers in use are clean and without syrup buildup. <p>Continue to maintain facility in good repair, fully serviceable, and clean at all times.</p> <p>Note: continue to work on other violations noted on previous inspection.</p>	
	2 Prep./ Service					
	3 Storage/ Disp.					
	Food Storage	4 Frozen Food				
		5 Pure Food				
		6 Reused Food				
		7 Transportation				
8 Storage Fac.						
Food Storage	9 Refrig. Units					
	10 Thermometer					
	11 Hazardous Mat.					
	12 Spoils					
Uten./Equip.	13 Wash/ Sanitize					
	14 Equip. Condition					
	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					
	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): Nicole McNew	Received by (Signature): _____ Date: 06/20/2025
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:

Received By (Print): Nicole McNew	Received by (Signature):	Date: 06/20/2025
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REHS (Print): Chalyn Dewey	REHS (Signature):	Phone: 530-841-2112
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