



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:		Miner Street Meat Market		Permit #		000328		
Address:		200 West Miner Street, Yreka, CA 96097						
Permit Holder:		Ken and Lorena Barns				Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid		
Phone:		530-842-6328		E-mail:		kb96097@outlook.com		
Food Safety Certified Employee:		Austin L. Hoy				Expiration Date: 03/2028		
		MAJ		OUT		COS		
		The marked items represent Health Code violations and must be corrected as follows:						
Protection Time/ Temp.	1	Food Temp.		X		<p>ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>1) Observed 52F half and half milk and 56F whipped cream at liquor cooler at Black Bart. Hold dairy at 45F or colder. Voluntarily discarded.</p> <p>3) Observed raw eggs stored next to romaine and above milk in reach-in refrigerator in the kitchen. Store raw food below or on separate shelf from ready-to-eat food. Correct asap.</p> <p>2) Observed apple cider vinegar stored in a herbicide/pesticide pressure spray bottle stored in reach-in fridge in the kitchen. Store food in food grade materials. Discontinue use and dispose vinegar asap.</p> <p>2, 14) 2nd Notice- Observed vacuum sealed dry aged meats stored in a customer self-service reach-in freezer. Observed an unapproved vacuum seal equipment and bags stored in the basement. Facility provided receipts for the cod and sockeye fish, but unable to produce receipt for the Dry Aged Rib Eye. Facility is not approved to vacuum seal products without a state HACCP Plan/ROP license. Discontinue vacuum sealing products and remove vacuum seal equipment immediately. Contact CDPH-FDB to obtain ROP HACCP plan license. Dispose all aged rib eye immediately.</p> <p>9) Observed numerous meat display cases with food accumulating in sliding door tracks. Maintain equipment in clean manner at all times. Clean and sanitize ASAP.</p> <p>9) 3rd Notice- Observed 3 walk-in coolers in use and installed without approval from this department. Facility has not obtained permits from the building department within this facility jurisdiction. Discontinue use until all walk-ins are permitted.</p> <p>11) Observed numerous working spray bottles unmarked with a common name. Label all bottles immediately to prevent mishandling of hazardous materials or chemicals.</p> <p>14) 3rd Notice - Observed an unapproved smoker in the facility that is currently not in use. Ensure all new equipment are to be preapproved by the department. Provide spec sheet ASAP.</p> <p>17) Observed the kitchen handwash sink obstructed with wash cloths, gloves, and a lid, and hand soap without a pump. Ensure hand sink is unobstructed and easily accessible for use, and soap in pump dispensers at all times. Correct immediately.</p>		
	2	Prep./ Service		X				
	3	Storage/ Disp.		X				
	Food Storage	4	Frozen Food					
		5	Pure Food					
		6	Reused Food					
		7	Transportation					
Food Storage	8	Storage Fac.						
	9	Refrig. Units		X				
	10	Thermometer						
	11	Hazardous Mat.		X				
Uten./Equip.	12	Spoils						
	13	Wash/ Sanitize						
	14	Equip. Condition		X				
	15	Utensil Condition						
Employee	16	Storage						
	17	Handwashing		X				
	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		X				
Facilities	26	Animal/ Fowl						
	27	Ventilation						
	28	Doors						
	29	Floors		X				
	30	Walls - Ceilings		X				
	31	Toilet Fac.		X				
	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):		Ken Barnes		Received by (Signature):		Date: 06/25/2025		
REHS (Print):		Chalyn Dewey		REHS (Signature):		Phone: 530-841-2112		

Facility Name: Miner Street Meat Market

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

14, 30) 2nd Notice - Observed clean wares stored in room next to restroom with unfinished walls (ie expose wall insulation material) and holes. Protect food contact surfaces by ensuring all walls are finished as to be smooth, cleanable, durable, and nonporous or remove wares to an approved location. Discontinue storing clean wares at this location or repair walls within 60 days.

25) 2nd Notice- Observed rodent droppings on the floor and hard-to-reach places (along the walls and crevices of shelves) in the farthest food storage area in the basement. Ensure facility is free of rodent dropping and other sources of contaminants. Clean and sanitize all floors immediately. A reinspection will be conducted in 7 days.

28, 30) 2nd Notice- Observed a 1" gap at the bottom of the basement entrance door. Observed a hole on the ceiling in the farthest back supply storage area in the basement. Ensure door gap is less than 1/4" to prevent entrances or rodents, vermin, or insects. Seal or cover all holes on the ceiling. Repair or correct within 7 days.

29) 3rd Notice- Observed floors separating and lifting in the walk-in refrigerator in main floor. Floors are to be easily cleanable, durable in construction, smooth, and nonabsorbent. Repair or correct within 30 days.

30) Observed paint peeling on the walls throughout the the kitchen and a hole across from prep table. Ensure walls are easily cleanable, smooth, nonporous, and durable. Avoid using latex paint due to its porosity. Repair or correct within 60 days.

30) Observed food, blood, and liquid stained run`off on the walls at the sandwich and meat prepping and wrapping areas. Maintain all walls in a clean manner at all times. Clean and sanitize immediately. A reinspection will be conducted within 7 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.

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