



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: Ray's Food Place #24 - Mt. Shasta				Permit # 000385	
Address: 160 Morgan Way, Mt. Shasta, CA					
Permit Holder: C&K Markets				Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid	
Phone: 530-926-3390		E-mail: mgr24@ckmarket.com			
Food Safety Certified Employee: Paul Williams				Expiration Date: 01/2030	

		MAJ	OUT	COS	
Protection Time/ Temp.	1 Food Temp.		X		<p style="text-align: center;">ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>1) Observed meat held in cooler @ 49 degrees F. Hold all cold food at 41 degrees F or colder. Facility moved meat to a working refrigerator.</p> <p>1) Observed Chinese Food held in the hot holding table between 99 and 122 degrees F. Hold all hot food at 135 degrees F or hotter. Internal temperatures were 145 degrees F. Facility moved food to a location in the hot holding table where the heat lamps were operational.</p> <p>1) Observed bean sprouts, Tofu, and other foods held in the reach in refrigerator measured @ 49-55 degrees F. Hold all cold food at 41 degrees F or colder. Ensure refrigeration unit is working correctly. Correct immediately.</p> <p>9) Refrigerator holding meat noted above wasn't holding proper temperature. Repair, replace, or maintain this refrigerator unit asap.</p> <p>11) Observed unlabeled bottles of chemicals located at the produce preparation sink. Label all chemicals that have been portioned from their original container. Correct asap.</p> <p>13) Observed excessive build-up on handles of the deli prep cooler, and in the door tracks of deli display cases, in the meat slicer, and other hard to reach places in the food prep areas. Maintain all equipment in a cleanly manner. Clean immediately.</p> <p>13) Observed Quat sanitizer measuring 400 ppm. Ensure that Quat sanitizer is held at 200 ppm at all times. Utilize test strips to ensure proper concentrations. The test strips presented during inspection were still unopened. Correct asap. 2nd Notice</p> <p>13) Observed excessive dust on the soda dispensing machine in the deli self-serve area. Maintain this machine in a cleanly manner at all times. Clean immediately.</p> <p>14) Observed duct tape used on the display cases in the deli department. Tape is not a cleanable surface. Remove the tape and repair the equipment immediately. 2nd Notice.</p> <p>14) Observed the glass is broken on one of the sliding doors of the deli display case. Maintain all equipment in a serviceable condition. Discontinue use of this display case until glass is replaced/repared. Move all food from this location immediately.</p>
	2 Prep./ Service				
	3 Storage/ Disp.				
	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		X		
	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				
	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): Paul Williams	Received by (Signature): _____ Date: 06/26/2025
REHS (Print): Rick Florendo	REHS (Signature): _____ Phone: 530-841-2114

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

14) Observed raw wood exposed on the shelving in the bakery department. Ensure all bare wood is finished as to be nonporous, smooth, durable, and cleanable. Correct immediately. 2nd Notice

14) Observed heat lamps used to hold food hot in buffet display case are burnt out and not effective for holding the food at proper temperatures. Observed one bulb is broken at the base and visibly damaged, creating a serious potential hazard. Ensure this equipment is maintained at all times and in proper working order. This includes ensuring all the bulbs are working properly and broken lamps are replaced immediately.

17) Observed empty soap and paper towel dispenser at the primary the primary handwashing station and bathroom. Ensure that all handwashing stations have soap in a dispenser and single-use paper towels at all times. Correct immediately.

25) Observed rodent droppings in lower cabinets under the register in the deli area. The facility is currently using bait and traps to attempt to control the harborage of rodents. Clean and sanitize these areas and monitor the effectiveness of the prevention measures. If droppings are observed after cleaning, a more effective means of control will be required. Correct immediately.

29) Observed cracks and damage to the vinyl floor in the deli and bakery department. Maintain floors in a serviceable condition as to be easily cleanable, smooth, durable, and non-absorbent. Repair within 30 days. 2nd Notice.

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