



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: Walmart Inc #1630	Permit # 000473
Address: 1906 S Main St Yreka CA 96097	
Permit Holder: Walmart Co	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: 530-842-7330	E-mail: sdj0057.s01630.us@wal-mart.com
Food Safety Certified Employee: Steven Osuna	Expiration Date: 05/2028

		MAJ	OUT	COS	
					The marked items represent Health Code violations and must be corrected as follows:
Protection Time/ Temp.	1	Food Temp.			<p style="text-align: center; font-weight: bold; margin-bottom: 10px;">COMPLAINT INSPECTION CONDUCTED ON THIS DATE</p> <p>A complaint was recieved regarding a tri-tip roast purchased from Walmart. The complainant reported discovering maggots in the meat after cooking and slicing into it. They expressed concern about the potential health risks and the condition of the product.</p> <p>During the physical inspection, no concerns were observed with meat handling or storage practices. All meat products are prepackaged by the manufacturer and defrosted on site in the walk-in refrigerator before being placed on the sales floor. Products are held at proper temperatures in accordance with the California Retail Food Code, and items nearing expiration are either discounted for quick sale or discarded in the trash compactor if not sold or expired.</p> <p>3,9) Observed ice build-up on the ceiling and walls of the walk-in meat and baked good freezer. Store all food in a manner to protect from potential contamination. Move all food from beneath the ice buildup to a location that prevents contamination from melting or falling ice. Correct 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			
	10	Thermometer			
	11	Hazardous Mat.			
	12	Spoils			
Uten./Equip.	13	Wash/ Sanitize			
	14	Equip. Condition			
	15	Utensil Condition			
Employee	16	Storage			
	17	Handwashing			
	18	Employee Hygiene			
Water	19	Employee Habits			
	20	Food Cert./ Card			
	21	Water			
Waste	22	Cross Con.			
	23	Liquid Waste			
Vermin	24	Refuse			
	25	Rodents/ Insects			
Facilities	26	Animal/ Fowl			
	27	Ventilation			
	28	Doors			
	29	Floors			
	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): Nicole Jones Received by (Signature): _____ Date: 7/10/2025
REHS (Print): Alexa Roche REHS (Signature): _____ Phone: 530-841-2117

Facility Name: Walmart Inc #1630

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

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Nicole Jones

Received by (Signature):

Date:
7/10/2025

REHS (Print):
Alexa Roche

REHS (Signature):

Phone:
530-841-2117

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