



### 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: <b>Jock's Supermarket</b>	Permit # <b>000272</b>
Address: <b>395 Modoc Ave, Tulelake CA</b>	
Permit Holder: <b>Yis Enterprises</b>	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: <b>530-667-2612</b>	E-mail: <b>manjeetmore@hotmail.com</b>
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.			<p style="text-align: center; font-weight: bold; margin: 0;">FOLLOW-UP INSPECTION CONDUCTED ON THIS DATE</p> <p>This is a follow-up inspection for the observed rat droppings near the cat and dog food.</p> <p>During the inspection. It was observed a bag of dog food with visible signs of rodent damage and rodent droppings on the shelving. Facility staff currently manage pest control on-site using bat stations. The facility must contact a licensed pest control service to address the ongoing issue.</p> <p>25) 2ND NOTICE: Observed rats droppings in the dog food aisle. Continue to conduct rodent control measures and maintain all surfaces, including hard-to-reach places are clean in a manner to prevent harborage of rodents. Deep clean and remove all evidence of rodent droppings in the food facility. Correct immediately.</p> <p>5) Observed Tom Cat Mouse Killer Bait stored next to candy bars and snacks. The label clearly states "Do not place this bait station or store block bait any area where there us a possibility of contaminating food or surfaces that come into direct contact with food." Poisons or toxic materials shall be stored or disparted so they cannot contmaiante food, equipment, and utensils. CORRECT IMMEDIATELY.</p> <p>16) 4TH NOTICE: Observed broken kitchen equipment and household-use only items throughout the entire facility. The food facility shall be free of all items that are unnecessary to the operation of the facility, non-functional, and no longer used. Any items not appropriate for food storage and no longer in use shall be removed within the next 60 days.</p> <p>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.</p>
	2	Prep./ Service			
	3	Storage/ Disp.			
	4	Frozen Food			
	5	Pure Food		X	
	6	Reused Food			
	7	Transportation			
Food Storage	8	Storage Fac.			
	9	Refrig. Units			
	10	Thermometer			
	11	Hazardous Mat.			
Uten./Equip.	12	Spoils			
	13	Wash/ Sanitize			
	14	Equip. Condition			
	15	Utensil Condition			
Employee	16	Storage			
	17	Handwashing			
	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			
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): <b>Amerlia Silva</b>	Received by (Signature): _____ Date: <b>8/7/2025</b>
REHS (Print): <b>Alexa Roche</b>	REHS (Signature): _____ Phone: <b>530-841-2117</b>

**Facility Name:** Jock's Supermarket

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

17,31) Observed 1 out of 2 bathrooms without hot water for handwashing. The bathroom without water will be closed until repairs have been made. Correct within the next 7 days.

23) 3RD NOTICE: Observed commercial ice machine discharging into a bucket. A ice machine must discharge indirectly into an approved waste disposal. Correct within the next 60 days.

9,29) 3RD NOTICE: Observed excessive trash, dirt, and food debris in the walk-in refrigeration, freezer unit, and throughout the entire facility. Ensure that all floors are promptly cleaned and consistently maintained in a cleanly manner at all times.

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