



### 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.		X	<p style="text-align: center; margin-top: 0;"><b>FOLLOW-UP INSPECTION CONDUCTED ON THIS DATE</b></p> <p>This is a follow-up inspection for the observed rat droppings near the cat and dog food.</p> <p><b>NOTE: PREVIOUS INSPECTION COMMENT -</b> 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>1) Observed numerous packages of cheese, milk, eggs, and sandwiches at 58 F - 64F in the walk-in cooler. Keep all cold foods at 41 F and dairy at 45 F or below. Voluntarily discarded.</p> <p>9) Observed the display coolers mentioned above not holding foods to appropriate temperature. Maintain unit in good repair and fully serviceable. Repair or service equipment within 14 days.</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 dispalted so they cannot contmaiante food, equipment, and utensils. <b>CORRECT IMMEDIATELY.</b></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		X		
	10	Thermometer				
	11	Hazardous Mat.				
Uten./Equip.	12	Spills				
	13	Wash/ Sanitize				
	14	Equip. Condition				
Employee	15	Utensil Condition				
	16	Storage		X		
	17	Handwashing				
Water	18	Employee Hygiene				
	19	Employee Habits				
	20	Food Cert./ Card				
Waste	21	Water				
	22	Cross Con.				
Vermin	23	Liquid Waste				
	24	Refuse				
Facilities	25	Rodents/ Insects		X		
	26	Animal/ Fowl				
	27	Ventilation				
	28	Doors				
	29	Floors				
	30	Walls - Ceilings				
	31	Toilet Fac.				
Misc.	32	Janitorial Fac.				
	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>8/13/2025</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.

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.

Received By (Print):  
Amerlia Silva

Received by (Signature):

Date:  
8/13/2025

REHS (Print):  
Alexa Roche

REHS (Signature):

Phone:  
530-841-2117

**Facility Name:** Jock's Supermarket

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

Received By (Print): Amerlia Silva      Received by (Signature):      Date: 8/13/2025

REHS (Print): Alexa Roche      REHS (Signature):      Phone: 530-841-2117

**Facility Name:** Jock's Supermarket

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

Received By (Print):  
Amerlia Silva

Received by (Signature):

Date:  
8/13/2025

REHS (Print):  
Alexa Roche

REHS (Signature):

Phone:  
530-841-2117