



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 Perk	Permit # 000326
Address: 1573 S Main St., Yreka, CA 96097	
Permit Holder: Miner Perk	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: (530) 842-7646	E-mail: marcusrobinson1941@yahoo.com
Food Safety Certified Employee: Alexis Spencer	Expiration Date: 12/2028

		MAJ	OUT	COS	
					The marked items represent Health Code violations and must be corrected as follows:
Protection Time/Temp.	1	Food Temp.		X	<p style="text-align: center; margin-top: 0;">ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>1) Observed 53F steamed rice and 51F casserole stored in standup reach-in cooler. Hold cold food at 41F or colder. Ensure foods are rapidly cooled from 135F to 70F within 2hrs and to 41F within the next 4hrs. Cover food once it has cooled to proper cold holding temperature. Voluntarily discarded.</p> <p>13) Observed black slimy mold buildup on ice diverter inside the ice machine. Maintain equipment in a cleanly manner at all times. Dispose all ice and discontinue use ASAP. Wash, clean, and sanitize according to manufacturer instructions and maintain.</p> <p>14) Observed raw wood on the inside counter of the undercounter cooler across from espresso machine. Ensure wood is finished to be nonabsorbent, easily cleanable, durable, and smooth. Repair or correct within 30 days.</p> <p>14) Observed the liquid discharge tube to espresso machine plumbed into floor sink (ie funnel) without an air gap. Prevent backflow by ensuring liquid tube is plumbed into funnel with at least a 1" air gap above the top flood level rim. Repair or correct within 30 days.</p> <p>29) Observed the baseboard is missing on the floor/wall behind the handwashing sink in the restroom. Ensure baseboard extends at least 4" up the wall with a minimum 3/8" coved at the juncture of wall and floor. Repair or correct within 90 days.</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.			
Uten./Equip.	12	Spoils			
	13	Wash/ Sanitize		X	
	14	Equip. Condition		X	
	15	Utensil Condition			
Employee	16	Storage			
	17	Handwashing			
	18	Employee Hygiene			
	19	Employee Habits			
Water	20	Food Cert./ Card			
	21	Water			
	22	Cross Con.			
Waste	23	Liquid Waste			
	24	Refuse			
Vermin	25	Rodents/ Insects			
	26	Animal/ Fowl			
Facilities	27	Ventilation			
	28	Doors			
	29	Floors		X	
	30	Walls - Ceilings			
	31	Toilet Fac.			
	32	Janitorial Fac.			
	33	Lighting			
Misc.	34	Clothing - Linen			
	35	Signs			
	36	Misc.			

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): Alexis Spencer	Received by (Signature): _____ Date: 08/14/2025
REHS (Print): Chalyn Dewey	REHS (Signature): _____ Phone: 530-841-2112

Facility Name: Miner Perk

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Date:
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REHS (Print):
Chalyn Dewey

REHS (Signature):

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