



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: Chevron - Hornbrook | Permit # 000261 |
| Address: 114 Copco Road, Hornbrook, CA, 96044 | |
| Permit Holder: Narncar Darshan Inc. | Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid |
| Phone: 530-475-3448 | E-mail: singhran27@yahoo.com |
| Food Safety Certified Employee: N/A | 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-bottom: 10px;">ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>2) Observed boxes of cilantro rice and half-and-half cream stored directly on the floor in the walk-in refrigerators. Store all foods at least 6" off the floor. Pressurized beverage, bottles, and cans in waterproof containers, and milk containers in plastic crates can be stored on the floor that is clean and not exposed to moisture. Corrected onsite.</p> <p>11) Observed numerous residential insecticides (2 spray bottles of ORTHO, and 1 spray bottle of Raid and BIOADVANCED, and 2 boxes of Raid baits) stored in the warewashing area. Utilize insecticides approved to be used in commercial food establishments. Removed during inspection.</p> <p>11) Observed a chemical spray bottle stored in the janitorial room without a label or name. Ensure all chemical spray bottles are labeled with their common name (ex bleach sanitizer, degreaser, windex, etc). Corrected onsite.</p> <p>13) Observed 0ppm sanitizer in sani-bucket at customer self-service beverage station. Observed numerous wash clothes stored on counter with 0ppm chlorine or Quaternary Ammonium Chloride (QAC). Maintain sani-bucket with sanitizer solution of 100ppm chlorine or 200ppm QAC and store wash cloth in sani-bucket in-between use. Correct ASAP.</p> <p>13) Observed no QAC or chlorine test strips. Obtain test strips ASAP.</p> <p>14) Observed a 2"x4" raw wood store on the counter behind the soda machine. Ensure all surfaces in food prep areas are nonabsorbent, easily cleanable, durable, and smooth. Repair or correct within 30 days.</p> <p>25) Observed numerous dead flies along the inside front of liquor cooler. Maintain facility in a cleanly manner at all times. Wash, clean, and sanitize ASAP.</p> <p>29) Observed baseboard missing on the floor in both toilet facilities. 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 | | X | X | |
| | 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. | | X | X | |
| | 12 Spoils | | | | |
| Uten./Equip. | 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 | | X | | |
| | 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): Joseph Haselden | Received by (Signature): | Date: 08/20/2025 |
| REHS (Print): Chalyn Dewey | REHS (Signature): | Phone: 530-841-2112 |

Facility Name: Chevron - Hornbrook

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

[Empty area for listing violations and corrections]

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