



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: Berryvale Grocery				Permit # 100108	
Address: 305 S Mount Shasta Blvd, Mount Shasta CA 96067					
Permit Holder: T. Doyle, M. Doyle				Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid	
Phone: 530-926-1576		E-mail: crystal@berryvale.com			
Food Safety Certified Employee: Denise Teschner				Expiration Date: 10/2029	

		MAJ	OUT	COS	
Protection Time/ Temp.	1 Food Temp.		X		<p style="text-align: center;">ROUTINE INSPECTION CONDUCTED ON THIS DATE</p> <p>1) Observed foods in the reach-in cooler between 46-49 degrees. Hold all food at 41 degrees F or colder. Dairy products may be held at 45 degrees F or colder. Correct immediately. 2ND NOTICE</p> <p>1) Observed food held in display cooler ranging from 45- 49 degrees F. Hold all food at 41 degrees F or colder. Correct immediately. 2ND NOTICE</p> <p>1) Observed cut melons displayed in ice baths but measuring between 42-51 degrees F. Hold all cut melons at 41 degrees F or colder at all times. Correct immediately.</p> <p>13) Observed no sanitizer in 2 of the 4 buckets used in the deli preparation area. Ensure that sanitizer is maintained at 200 ppm Quat or 100 ppm Chlorine at all times. Utilize test strips to ensure the proper concentration is dispensed. Corrected during inspection.</p> <p>14) Observed excessive build-up of dirt/dust in hard to reach places throughout the deli. This includes the top of the knife holders. Maintain this facility in a cleanly and serviceable condition at all times. Clean asap</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		X		
	14 Equip. Condition		X		
	15 Utensil Condition				
	16 Storage				
Employee	17 Handwashing				
	18 Employee Hygiene				
	19 Employee Habits				
	20 Food Cert./ Card				
Water	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				
	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): David Bell	Received by (Signature): _____ Date: 09/03/2025
REHS (Print): Rick Florendo	REHS (Signature): _____ Phone: 530-841-2114

Facility Name: Berryvale Grocery

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

Received By (Print): David Bell	Received by (Signature):	Date: 09/03/2025
------------------------------------	--------------------------	---------------------

REHS (Print): Rick Florendo	REHS (Signature):	Phone: 530-841-2114
--------------------------------	-------------------	------------------------

Facility Name: Berryvale Grocery

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

Received By (Print): David Bell	Received by (Signature):	Date: 09/03/2025
------------------------------------	--------------------------	---------------------

REHS (Print): Rick Florendo	REHS (Signature):	Phone: 530-841-2114
--------------------------------	-------------------	------------------------

Facility Name: Berryvale Grocery

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

Received By (Print): David Bell	Received by (Signature):	Date: 09/03/2025
------------------------------------	--------------------------	---------------------

REHS (Print): Rick Florendo	REHS (Signature):	Phone: 530-841-2114
--------------------------------	-------------------	------------------------