



### 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>Mtn Markets Central Yreka</b>	Permit # <b>000339</b>
Address: <b>1258 S. Main St., Yreka CA 96097</b>	
Permit Holder: <b>Mountain Counties Supply Co</b>	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: <b>530-842-3069</b>	E-mail: <b>centrallyreka@mtcounties.com</b>
Food Safety Certified Employee: <b>Kandi A Brooke</b>	Expiration Date: <b>02/2030</b>

		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; margin: 0;"><b>COMPLAINT INSPECTION CONDUCTED ON THIS DATE</b></p> <p>The purpose of this visit is to conduct a complaint inspection. The complainant stated facility is not clean, surfaces are sticky, and floors are slippery. The following observations were found:</p> <p>- Did not observe floors to be slippery or sticky.</p> <p>14) Observed the following buildup on the customer self-service beverage equipment (soda dispensers, Frazil, and Cappuccino): black and pink mold growth on soda stations and cappuccino overflow catch trays, syrup buildup on all beverage levers and back splash. This violation was noted on multiple inspection reports. Maintain equipment in a cleanly manner and fully serviceable at all times. Deep clean, and sanitize immediately. <b>3RD NOTICE. REINSPECTION FEE IS ASSESSED FOR NON-COMPLIANCE.</b></p> <p>14) Observed dried creamers and spilled liquid and coffee grounds on the self service beverage prep table and hard to reach places. Maintain equipment in cleanly manner at all times. Wash, clean, and sanitize immediately.</p> <p>13, 14) Observed food buildup on and inside the donut case, and inside microwave. Observed excessive food buildup on the service tong and tong holder (ie paper towel dispenser). Ensure food contact surfaces that stores non-potentially hazardous foods are cleaned and sanitized at least every 24 hours. Discontinue use of tongs immediately. Wash, clean, and sanitize donut case ASAP.</p> <p>13) Observed no sanitizer dispensing from chemical dispenser at ware washing station. Observed 100ppm quaternary ammonium chloride (QAC) in sanitizer bottle labeled Sanitizer Plus. Observed 400ppm in 409 spray bottle located at cashier station. Observed no QAC test strips. Maintain allowable QAC solution of 200ppm and utilize tests to measure sanitizer concentration before use or as needed. Correct and obtain test strips ASAP.</p> <p>29) Observed buildup of dust, dirt, and/or waste on the floor behind equipment and hard to reach places. Maintain all floors in a cleanly manner at all times. Clean or correct ASAP.</p> <p>Per operator, facility is short staff and is currently in process of training new employees. <b>A reinspection will be conducted within 7 days to observe compliance of all the above noted violations.</b></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): <b>Gurpal Singh</b>	Received by (Signature): _____ Date: <b>09/09/2025</b>
REHS (Print): <b>Chalyn Dewey</b>	REHS (Signature): _____ Phone: <b>530-841-2112</b>

**Facility Name:** Mtn Markets Central Yreka

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

**A reinspection fee is assessed for non-compliance and repeat violations.  
Future non-compliance will result in additional reinspection fees, administrative hearing, and potential permit revocation.**

Received By (Print): Gurpal Singh	Received by (Signature):	Date: 09/09/2025
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REHS (Print): Chalyn Dewey	REHS (Signature):	Phone: 530-841-2112
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