



### 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>Miner Street Station</b>	Permit # <b>000329</b>
Address: <b>115 E Miner Street Yreka CA 96097</b>	
Permit Holder: <b>Siskiyou Development</b>	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: <b>530-842-4548</b>	E-mail: <b>cindy@sisdevco.com</b>
Food Safety Certified Employee: <b>Edward Ramirez</b>	Expiration Date: <b>11/2029</b>

		MAJ	OUT	COS	
					The marked items represent Health Code violations and must be corrected as follows:
Protection Time/Temp.	1	Food Temp.		X	X
	2	Prep./ Service			
	3	Storage/ Disp.		X	
	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			
Employee	15	Utensil Condition			
	16	Storage			
	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			
	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.			

**ROUTINE INSPECTION CONDUCTED THIS DATE**

1) Observed prepackaged deli sandwiches between 52F-59F at front display cooler. Hold cold foods at 41F or colder. Stacking of products in cooler may disrupt airflow required to keep cold products in temperature. Voluntarily discarded.

3) Observed motor oil and Lysol wipes stored above box freezer and next to prepackage snacks and candies in the back storage area. Prevent contaminating food and equipment by storing all chemicals in designated chemical storage area and/or below food and clean equipment. Correct immediately.

13) Observed no paper towel or empty paper towel dispenser at ware/hand washing station at back storage area. Ensure paper towel is available for use from dispenser at all times. Refill paper towels immediately and maintain.

MAJ = Major violation    OUT = Out of compliance    COS = Corrected on-site	
Received By (Print): <b>Tina Austin</b>	Received by (Signature): _____ Date: <b>09/10/2025</b>
REHS (Print): <b>Chalyn Dewey</b>	REHS (Signature): _____ Phone: <b>530-841-2112</b>

**Facility Name:** Miner Street Station

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Date:  
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