



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: Yreka Elk's Lodge	Permit # 000495
Address: 322 W Miner Street, Yreka CA 96097	
Permit Holder: Yreka Elks	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: 530-842-1980	E-mail: brianfavero@cot.net
Food Safety Certified Employee: Coleman Fitzgerald	Expiration Date: 03/2029

		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: 0;">ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>3) Observed raw patties store next to fully cooked sausage links at the 3-doors-reach in refrigerator. Store raw food below cooked food. Corrected during inspection</p> <p>11) Observed a chemical spray bottle at the ware washing area at the kitchen not marked with a name. Ensure all chemical/working spray bottles are labeled or marked with a common name. Corrected onsite.</p> <p>13) 2nd Notice - Observed excessive slimy mold buildup on the ice diverter/lip inside the ice machine located at the bar area. Prevent contaminating ice by maintaining equipment in cleanly manner at all times and fully serviceable. Discontinue use immediately. Dispose all ice, wash, clean, and sanitizer inside ice cabinet according to manufacturer instructions. Correct ASAP.</p> <p>Future non-compliance will result in reinspection fees, administrative hearing, and potential permit revocation.</p> <p>25) Observed numerous fruit flies at the trash bin and one of the wash cloths hanging on one of the ware washing sinks at the bar. Store soiled wiping cloth in sanitizer bucket holding approved sanitizer concentration and/or washed daily. Ensure trash are disposed at a frequency that prevents harborage or attraction of insects. Corrected during inspection.</p>	
	2	Prep./ Service				
	3	Storage/ Disp.		X		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.		X		X
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				
	21	Water				
Waste	22	Cross Con.				
	23	Liquid Waste				
Vermin	24	Refuse				
	25	Rodents/ Insects		X		
Facilities	26	Animal/ Fowl				
	27	Ventilation				
	28	Doors				
	29	Floors				
	30	Walls - Ceilings				
	31	Toilet Fac.				
	32	Janitorial Fac.				
Misc.	33	Lighting				
	34	Clothing - Linen				
	35	Signs				
	36	Misc.				

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): Beth Gartrell	Received by (Signature): _____ Date: 09/18/2025
REHS (Print): Chalyn Dewey	REHS (Signature): _____ Phone: 530-841-2112

Facility Name: Yreka Elk's Lodge

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