



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: McCloud River Mercantile Cafe	Permit # 000781
Address: 231 Main St., Suite G, McCloud, CA 96057	
Permit Holder: McCloud River Mercantile Co., LLC	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: 530-859-2634	E-mail: info@mccloudmercantile.com
Food Safety Certified Employee:	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>3) Observed raw beef stored in the refrigerator next to read-to-eat foods. Store all raw foods below read-to-eat foods at all times. Employees indicated that this food was for personal use and not for the facility. Store all employee use food in a separate location from the food used for the facility. Corrected during inspection.</p> <p>17) Observed no cold water available at the handwashing station located in the food preparation area of the facility. The hot water temperature at this sink is not moderated to prevent scolding and is too hot for proper handwashing, as required by code. Facility is required to provide hot and cold water through a mixing valve or to control the temperature of the water to a restricted range of 100-108 degrees F. Repair immediately.</p> <p>13) Observed no sanitizer in use at the time of inspection. Observed numerous working wiping cloths stored on the food preparation surfaces. Utilized sanitizer at all times during operation. Maintain the concentration of sanitizer at 200 ppm Quat or 100 ppm Chlorine. Use test strips to ensure proper concentration is maintained. Store all working cloths in the sanitizer when not in use. If a dry working towel/cloth is utilized to wipe food preparation surfaces, it must be placed in the sanitizer after use or placed in the dirty laundry after use. 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.				
Uten./Equip.	12	Spoils				
	13	Wash/ Sanitize		X		X
	14	Equip. Condition				
Employee	15	Utensil Condition				
	16	Storage				
	17	Handwashing		X		
	18	Employee Hygiene				
Water	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.				

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): Jacqueline Hertzog	Received by (Signature): _____ Date: 09/25/2025
REHS (Print): Rick Florendo	REHS (Signature): _____ Phone: 530-841-2114

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Date:
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