



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: Dunsmuir Super Market	Permit # 000211
Address: 5529 Dunsmuir Ave. Dunsmuir, CA	
Permit Holder: Keith Cool	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: 530-235-4751	E-mail: mountshastasupermarket@gmail.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		X		<p style="text-align: center; margin: 0;">ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>1) Observed food (melons, cheeses, salsa) in the upright refrigerator held between 47-49 degrees F. Hold all cold food at 41 degrees F or colder at all times. Correct immediately.</p> <p>3) Observed excessive dust, dirt, and other debris on the displays shelves of the bottled water aisle. If this dirt and debris is falling out of the ceiling or walls, this issue needs to be abated as soon as possible. Clean the shelves immediately.</p> <p>13) Observed several working wiping cloths stored on the food preparation counters. Store all these working cloths in the sani-bucket when not in use.</p> <p>13) Observed sani-buckets at 100 ppm Quat. Maintain concentration of Quat sanitizer at 200 ppm at all times. Corrected during inspection.</p> <p>17) Observed the restroom hand-washing sink without hot water. This hand-washing sink is required to supply warm water at a minimum of 100 degrees F. Repair/replace immediately.</p> <p>20) Facility doesn't have a current food manager certificate holder. Obtain a new food manager certificate within 60 days. 3RD NOTICE</p> <p>28) Observed that finish worn off of the door frame in the walk-in cooler where meat is processed. Maintain all finishes in this room as to be serviceable and cleanable condition. This finish must be smooth, durable, easily cleanable, and non-absorbent. Correct within 60 days.</p> <p>29) Observed the paint peeling on the floors in the food prep area. Maintain floor surfaces to be smooth, durable, non-absorbent, and easily cleanable. Repair within 60 days. 3rd NOTICE</p> <p>Future non-compliance on repeat violations will result in fees/fines, an administrative hearing, and possible permit revocation.</p>
	2				
	3		X		
	4				
	5				
	6				
	7				
Food Storage	8				
	9				
	10				
	11				
Uten./Equip.	12				
	13		X		
	14				
	15				
Employee	16				
	17		X		
	18				
	19				
Water	20		X		
	21				
Waste	22				
	23				
Vermin	24				
	25				
Facilities	26				
	27				
	28		X		
	29		X		
	30				
	31				
	32				
Misc.	33				
	34				
	35				
	36				

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): Dean Autry	Received by (Signature): _____ Date: 09/29/25
REHS (Print): Rick Florendo	REHS (Signature): _____ Phone: 530-841-2114

Facility Name: Dunsmuir Super Market

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09/29/25

REHS (Print):
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