



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 Chevron	Permit # 000490
Address: 200 N Main St., Yreka, CA 96097	
Permit Holder: Mountain Counties Supply	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: 530-842-6882	E-mail: yrekachevron@mtcounties.com
Food Safety Certified Employee: N/A	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; margin: 0;">ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>3) Observed raw eggs stored above and next-to ready-to-eat (RTE) food in the deli cooler. Store raw eggs below RTE food, on separate shelf, or arranged where cross contamination is prevented. Correct ASAP.</p> <p>11) Observed facility is reusing sanitizer chemical spray bottle with another agent. Mixing of chemicals may cause a chemical reaction. Discontinue reusing bottles.</p> <p>13) Observed 0ppm quaternary ammonium chloride (QAC) sanitizer at warewashing dispenser and spray bottles. Maintain sanitizer solution of 200ppm QAC or 100ppm chlorine (ie sodium chlorite, bleach) and utilize test strips. Correct immediately.</p> <p>13) Observed no test strips at the facility. Obtain QAC or chlorine test strips ASAP.</p> <p>14) Observed black slimy buildup on the ice diverter inside the ice machine. Prevent contaminating ice by maintaining equipment in a cleanly manner at all times. Discontinue use, dispose all ice, and wash and sanitize inside ice bin according to manufacturer instruction IMMEDIATELY.</p> <p>14) Observed the following buildup on the customer self-service beverage equipment (soda dispensers, Frazil, etc): black-pink mold growth on soda stations, overflow catch trays, syrup buildup on all beverage levers and back splash, syrup buildup on counter. Observed buildup of food residue on the donut display case. Maintain equipment in a cleanly manner and fully serviceable at all times. Deep clean and sanitize ASAP.</p> <p>25, 28) 3rd Notice - Observed numerous flies in the facility. Observed the back door entrance propped open. Ensure doors remain closed at all times to prevent entrances of vermin, insects, or other external contaminants. Corrected onsite.</p> <p>25) Observed rodent droppings in the back storage area. Observed rodent baits throughout the facility. Maintain facility in cleanly manner at all times. Deep clean and sanitize immediately.</p> <p>31) Observed no toilet rolls in the men's restroom. Maintain toilet paper in dispenser at all times. Corrected onsite.</p> <p>33) Observed the light in the warewashing or food prep area non-functional. Ensure lighting is at least 50 foot candles in food preparation area. Repair or correct in 30 days.</p>	
	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.		X		
Uten./Equip.	12	Spoils				
	13	Wash/ Sanitize		X		
	14	Equip. Condition		X		
Employee	15	Utensil Condition				
	16	Storage				
	17	Handwashing				
	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		X		
	26	Animal/ Fowl				
	27	Ventilation				
	28	Doors		X		
Misc.	29	Floors				
	30	Walls - Ceilings				
	31	Toilet Fac.		X		
	32	Janitorial Fac.				
	33	Lighting		X		
	34	Clothing - Linen				
	35	Signs				
	36	Misc.				

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): Gurlal Singh	Received by (Signature): _____ Date: 10/01/2025
REHS (Print): Chalyn Dewey	REHS (Signature): _____ Phone: 530-841-2112

Facility Name: Yreka Chevron

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

A REINSPECTION WILL BE CONDUCTED WITHIN 3 DAYS.

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.

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