



# 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>Kentucky Fried Chicken</b>	Permit # <b>000282</b>
Address: <b>1293 S Main Street, Yreka, CA 96097</b>	
Permit Holder: <b>Declerck Enterprises</b>	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: <b>530-842-5577</b>	E-mail: <b>D118002@yum.com</b>
Food Safety Certified Employee: <b>Nicole McNew</b>	Expiration Date: <b>08/2028</b>

		MAJ	OUT	COS	
					The marked items represent Health Code violations and must be corrected as follows:
Protection Time/ Temp.	1		X	X	<p style="text-align: center; font-weight: bold; margin-bottom: 10px;">COMPLAINT INSPECTION CONDUCTED ON THIS DATE</p> <p>The purpose of this visit is to conduct a complaint investigation. An investigation was conducted to address allegation regarding possible foodborne illness case. The following observations were found:</p> <p>1) Observed coleslaw with surface temperature between 45F-47F and internal temperature at 41F. Hold all parts of cold food at 41F or colder. Corrected onsite.</p> <p>1) Observed macaroni and mashed potatoes with surface temperature of 127F and internal temperature between 131F. Hold hot foods at 135F or hotter. Corrected onsite.</p> <p>13) Observed all sanitizer buckets with improper quaternary ammonium chloride (QAC) sanitizing concentration between 0ppm-100ppm. Maintain QAC solution of 200ppm. Utilize test strips to measure concentration at least every 2 hours or as needed. Corrected onsite.</p> <p>17) Observed empty paper towel dispenser at handwash station closest to front cashier station and women and men restrooms. Maintain single use paper-towels in dispenser at all times. Corrected during inspection.</p> <p>31) Observed no toilet paper in the men's restroom. Observed no paper towel in women toilet roll dispenser, but a roll was stored on the grab bar. Maintain toilet paper in dispenser at all times. Corrected during inspection.</p>
	2				
	3				
	4				
	5				
	6				
	7				
Food Storage	8				
	9				
	10				
	11				
Uten./Equip.	12				
	13		X	X	
	14				
	15				
Employee	16				
	17		X	X	
	18				
	19				
Water	20				
	21				
	22				
Waste	23				
	24				
Vermin	25				
	26				
Facilities	27				
	28				
	29				
	30				
	31		X	X	
	32				
	33				
Misc.	34				
	35				
	36				

MAJ = Major violation    OUT = Out of compliance    COS = Corrected on-site	
Received By (Print): <b>Dakota Hendricks</b>	Received by (Signature): _____ Date: <b>10/07/2025</b>
REHS (Print): <b>Chalyn Dewey</b>	REHS (Signature): _____ Phone: <b>530-841-2112</b>

**Facility Name:** Kentucky Fried Chicken

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

Received By (Print):  
Dakota Hendricks

Received by (Signature):

Date:  
10/07/2025

REHS (Print):  
Chalyn Dewey

REHS (Signature):

Phone:  
530-841-2112

**Facility Name:** Kentucky Fried Chicken

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

Empty space for listing health code violations and correction details.

Received By (Print): Dakota Hendricks	Received by (Signature):	Date: 10/07/2025
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REHS (Print): Chalyn Dewey	REHS (Signature):	Phone: 530-841-2112
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**Facility Name:** Kentucky Fried Chicken

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

Received By (Print):  
Dakota Hendricks

Received by (Signature):

Date:  
10/07/2025

REHS (Print):  
Chalyn Dewey

REHS (Signature):

Phone:  
530-841-2112