



### 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>Yreka Community Center</b>	Permit # <b>000492</b>
Address: <b>810 N Oregon St Yreka CA 96097</b>	
Permit Holder: <b>City of Yreka</b>	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: <b>530-841-2365</b>	E-mail: <b>sara@madronehospice.org</b>
Food Safety Certified Employee: <b>N/A</b>	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: 20px;">ROUTINE INSPECTION CONDUCTED ON THIS DATE</p> <p><b>14) 2nd Notice-</b> Observed the laminate/formica stripping off food prep counters, exposing raw wood or fibers. Maintain food preparation surfaces as to be easily cleanable, nonabsorbent, smooth, and durable. This violation was noted in multiple reports in 2023 and 2024 with 90 days to correct. Repair or correct within 30 days.</p> <p><b>27)</b> Observed the air exhaust or ventilation system in the staff restroom nonfunctional or is insufficient in strength to remove odor. Ensure exhaust ventilation system in the restroom is effective in removing odors and is fully serviceable. Repair or correct within 90 days.</p> <p>Repeat violation will result in reinspection fees, an administrative hearing, and potential permit revocation.</p> <p><b>NOTE:</b> The new and approved Southbend (model PCE75S/SD-V) ventless convection oven has been installed and in use.</p>
	2	Prep./ Service			
	3	Storage/ Disp.			
	4	Frozen Food			
	5	Pure Food			
	6	Reused Food			
	7	Transportation			
Food Storage	8	Storage Fac.			
	9	Refrig. Units			
	10	Thermometer			
	11	Hazardous Mat.			
	12	Spoils			
Uten./Equip.	13	Wash/ Sanitize			
	14	Equip. Condition	<input checked="" type="checkbox"/>		
	15	Utensil Condition			
	16	Storage			
Employee	17	Handwashing			
	18	Employee Hygiene			
	19	Employee Habits			
	20	Food Cert./ Card			
Water	21	Water			
	22	Cross Con.			
Waste	23	Liquid Waste			
	24	Refuse			
Vermin	25	Rodents/ Insects			
	26	Animal/ Fowl			
Facilities	27	Ventilation	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
	28	Doors			
	29	Floors			
	30	Walls - Ceilings			
	31	Toilet Fac.			
	32	Janitorial Fac.			
	33	Lighting			
Misc.	34	Clothing - Linen			
	35	Signs			
	36	Misc.			

MAJ = Major violation    OUT = Out of compliance    COS = Corrected on-site	
Received By (Print): <b>Samantha Lukensmeyer</b>	Received by (Signature): _____ Date: <b>10/08/2025</b>
REHS (Print): <b>Chalyn Dewey</b>	REHS (Signature): _____ Phone: <b>530-841-2112</b>

**Facility Name:** Yreka Community Center

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