



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;">FOLLOW-UP INSPECTION CONDUCTED ON THIS DATE</p> <p>The purpose of today's visit is to monitor non-compliance noted on previous inspection on 10/01/2025. The following observations were found:</p> <ul style="list-style-type: none"> - All equipment at the customer self-service beverage station are washed and cleaned. - The ice machine cabinet is washed and cleaned. - Lighting has been fixed in warewashing area. - Facility has obtained QT-10 (ie quaternary ammonium chloride (QAC)) test strips. - Facility has removed all evidence of rodent droppings in the back storage area. <p>13) Observed greater than 200ppm QAC sanitizer at warewashing dispenser. Maintain sanitizer solution of 200ppm QAC and utilize test strips. Correct immediately.</p> <p>17) Observed empty paper towel dispenser at warewashing station that is also used as a handwashing station. Maintain paper towel in dispenser at all times. Correct asap.</p> <p>Additional follow-up inspection is not required. Ensure facility continues to operate in accordance to California Retail Food Code.</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.			
Uten./Equip.	12	Spoils			
	13	Wash/ Sanitize		X	
	14	Equip. Condition			
	15	Utensil Condition			
Employee	16	Storage			
	17	Handwashing		X	
	18	Employee Hygiene			
	19	Employee Habits			
Water	20	Food Cert./ Card			
	21	Water			
Waste	22	Cross Con.			
	23	Liquid Waste			
Vermin	24	Refuse			
	25	Rodents/ Insects			
Facilities	26	Animal/ Fowl			
	27	Ventilation			
	28	Doors			
	29	Floors			
	30	Walls - Ceilings			
	31	Toilet Fac.			
	32	Janitorial Fac.			
Misc.	33	Lighting			
	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: 10/17/2025
REHS (Print): Chalyn Dewey	REHS (Signature): _____ Phone: 530-841-2112

Facility Name: Yreka Chevron

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Received by (Signature):

Date:
10/17/2025

REHS (Print):
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