



### 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 Chevron</b>	Permit # <b>000490</b>
Address: <b>200 N Main St., Yreka, CA 96097</b>	
Permit Holder: <b>Mountain Counties Supply</b>	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: <b>530-842-6882</b>	E-mail: <b>yrekachevron@mtcounties.com</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.		X	X	<p style="text-align: center; font-weight: bold; margin-bottom: 10px;">COMPLAINT INSPECTION CONDUCTED ON THIS DATE</p> <p>The purpose of today's visit is to investigate an alleged complaint that facility is storing milk improperly. The following observations were found:</p> <p>1,3) Observed numerous gallons of milk and other perishable beverages at 60F on the ground in front of deli cooler. Hold dairy at 45F or colder and store all foods at least 6" off the ground. Voluntarily discarded.</p> <p>24) According to operator, Parmveer Singh, the beverages on the floor outside of cooler are expired and will be discarded. Prevent contamination or creating a public health hazard or nuisance by <u>designating an area</u> for waste, redeemable, recyclable, or returnable that is separated from food, equipment, utensil, and single-use articles. Correct ASAP.</p> <p>No follow-up inspection is required.</p>
	2	Prep./ Service				
	3	Storage/ Disp.		X	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.				
Uten./Equip.	12	Spoils				
	13	Wash/ Sanitize				
	14	Equip. Condition				
Employee	15	Utensil Condition				
	16	Storage				
	17	Handwashing				
Water	18	Employee Hygiene				
	19	Employee Habits				
	20	Food Cert./ Card				
Waste	21	Water				
	22	Cross Con.				
Vermin	23	Liquid Waste				
	24	Refuse		X		
Facilities	25	Rodents/ Insects				
	26	Animal/ Fowl				
	27	Ventilation				
	28	Doors				
	29	Floors				
	30	Walls - Ceilings				
	31	Toilet Fac.				
Misc.	32	Janitorial Fac.				
	33	Lighting				
	34	Clothing - Linen				
	35	Signs				
	36	Misc.				

MAJ = Major violation    OUT = Out of compliance    COS = Corrected on-site	
Received By (Print): <b>Parmveer Singh</b>	Received by (Signature): _____ Date: <b>10/28/2025</b>
REHS (Print): <b>Chalyn Dewey</b>	REHS (Signature): _____ Phone: <b>530-841-2112</b>

**Facility Name:** Yreka Chevron

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