



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: Momo's Burgers	Permit # 000244
Address: 1240 South Main Street, Yreka, CA 96097	
Permit Holder: Mireya Masson	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: 530-842-2177	E-mail: momomireya@gmail.com
Food Safety Certified Employee: Mireya Masson	Expiration Date: 08/2027

		MAJ	OUT	COS	
					The marked items represent Health Code violations and must be corrected as follows:
Protection Time/Temp.	1		X		<p style="text-align: center; margin: 0;">ROUTINE INSPECTION CONDUCTED ON THIS DATE</p> <p>1) Observed numerous cold foods at 47F in double door reach in cooler and 45F in single door reach in cooler located at front service station. Hold cold foods at 41F or colder and dairy at 45F or colder. Correct immediately.</p> <p>3) Observed raw burger patties stored above ready to eat (RTE) food in deli prep cooler in the kitchen. Store raw food below RTE food or arrange where the risk of cross contamination is prevented. Corrected onsite.</p> <p>10) Observed no portable or hanging thermometers in all refrigeration units. Obtain thermometers immediately and ensure it is placed in the warmest location inside cooler.</p> <p>13) Observed buildup of mold inside the ice machine. Maintain equipment in a cleanly manner at all times to prevent contamination of food. Empty ice and clean machine according to manufacturers instructions. Discontinue use and correct immediately.</p> <p>13) Observed no sani-buckets in use at the cooks line. Ensure sani-bucket is in use and is holding proper sanitizer solution during food preparation service. Maintain sanitizer solution of 200ppm quaternary ammonium chloride or 100ppm in sani-bucket and store wiping cloths in bucket when not in use. Utilize chemical test strips to measure sanitizer concentration at least every 2 hrs or as needed. Correct immediately.</p> <p>14) Observed the finish in the walk-in freezer damaged or chipped. Ensure equipment surface is finished as to be smooth, easily cleanable, durable, and non-porous. Repair or correct within 90 days.</p> <p>14) Observed damaged door gaskets to both reach-in cooler behind front host station. Observed water pooling on the bottom of the double door cooler. Maintain equipment in good repair and fully serviceable. Repair or correct within 90 days.</p> <p>Note: ensure all employees that handles food obtain a food handler card within 30 days of hire and maintain copies of certificates onsite. 8</p>
	2				
	3		X	X	
	4				
	5				
	6				
	7				
Food Storage	8				
	9				
	10		X		
	11				
Uten./Equip.	12				
	13		X		
	14		X		
Employee	15				
	16		X		
	17				
Water	18				
	19				
Waste	20				
	21				
Vermin	22				
	23				
Facilities	24				
	25				
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	28				
	29				
Misc.	30				
	31				
	32				
	33				
	34				
	35				
	36				

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): Mireya Masson	Received by (Signature): _____ Date: 11/06/2025
REHS (Print): Chalyn Dewey	REHS (Signature): _____ Phone: 530-841-2112

Facility Name: Momo's Burgers

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Date:
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