



Food Program Official Inspection Report

SISKIYOU COUNTY PUBLIC HEALTH
& COMMUNITY DEVELOPMENT

806 S. Main Street

Yreka, California 96097

ph: (530) 841-2100, fax: (530) 841-4076

Facility Name: Ray's Food's Place #24 CMHC# 160299
 Address: 160 Morgan Way Mt Shasta CA 96067
 Permit Holder: C & K Markets Permit To Operate: Valid Not Valid
 Phone: 530-926-3390 E-mail: _____
 Food Safety Certified Employee: Donald Bred Stanger Expiration Date: 7/2027

		MAJ	OUT	COS	The marked items represent Health Code violations and must be corrected as follows:
Protection Time/ Temp.	1 Food Temp.		X		Routine Inspection Conducted This Date
	2 Prep./ Service				
	3 Storage/ Disp.		X		
	4 Frozen Food				
	5 Pure Food				
	6 Reused Food				
	7 Transportation				
Food Storage	8 Storage Fac.				1) Observed a whole bank of seafood in the meat dept at 50F-60F. Keep all cold food at 41°F or colder. Voluntarily discarded.
	9 Refrig. Units				
	10 Thermometer				
	11 Hazardous Mat.				
	12 Spoils				
Uten./Equip.	13 Wash/ Sanitize		X		2) Observed cheese curds in a deli display cooler @ 53F-56F. Keep all dairy at 45°F or colder. Voluntarily discarded.
	14 Equip. Condition		X		
	15 Utensil Condition				
	16 Storage		X		
Employee	17 Handwashing				3) Observed open unprotected raw chicken in the walk-in cooler. Cover All stored food in the walk in cooler.
	18 Employee Hygiene				
	19 Employee Habits				
	20 Food Cert./ Card				
Water	21 Water				
	22 Cross Con.				
Waste	23 Liquid Waste				13) Observed excessive raw chicken blood build up on the chicken cart. Wash and sanitize this cart thoroughly to remove all cross-contaminants
	24 Refuse				
Vermir	25 Rodents/ Insects				
	26 Animal/ Fowl				
Facilities	27 Ventilation				14) Observed chicken prep sink has a broken leg. Maintain all equipment at a good state of repair. Replace or repair within 30 days.
	28 Doors				
	29 Floors				
	30 Walls - Ceilings		X		
	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): BRAD STANGER Received by (Signature): Brad Stanger Date: 2/15/23
 REHS (Print): Alexa Roche REHS (Signature): Alexa Roche Phone: 530-841-2117

Facility Name:

Ray's Food's Place #24

Pg 2 of 2

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

14) Observed excessive dirt and build up on storage racks.

Some storage racks are broken. Wash and sanitize the serviceable racks and replace broken racks, ASAP

14) Observed contaminated wares stored w/ clean wares

stored on the shelves in deli prep area. Keep contaminated wares away from clean wares, practice clean storage of equipment and wares.

14) Observed prep table w/ excessive dirt and other material buildup. This station has not been cleaned in

a long time, staff have indicated it has not been in use. Either clean this station or remove completely from this facility.

29) Observed excessive dirt, grease, and debris in hard to reach locations throughout the deli, especially behind the fryer.

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Brad Stanger

Date:

2/14/23

REHS (Print):

Alexa Racle

REHS (Signature):

Alexa Racle

Phone:

520-841-2117