

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

Facilit	y Na	^{me:} Shasta Va	lley	Mea	ts	Permit # 100330						
Address: 410 S 11 Street Montague CA 96064												
Permi					,	Permit To Operate:						
		Doug Ham	blin			O Valid O Not Valid						
Phone	Phone: 530-459-5419 E-mail: shastavalleymeatsbutcher@gmail.com											
Food Safety Certified Employee: Expiration Date:												
MAJ OUT COS The marked items represent Health Code violations and must be corrected as follows:												
Protection Time/ Temp.	1	Food Temp.	IVI/10	001	000							
		Prep./ Service		X		ROUTINE INSPECTION CONDUCTED THIS DATE						
∋/ T6		Storage/ Disp.		~		-						
lime	-	Frozen Food				30) Observed ceiling tiles missing in the retail meat section of the facility. It was discussed with the						
ioi		Pure Food				onsite Manager the tiles are in the process of being replaced. Openings in the ceilings could						
tect		Reused Food				 provide opportunity for vermin and dust to contaminate food items. Replace or repair within next 30 days. 						
Pro	-	Transportation				next 50 days.						
		Storage Fac.				17) Observed plastic container in the handwashing sink. Keep handwashing sinks clear of all items						
Food Storage	-	Refrig. Units				in order to provide availability of a handwashing sink to employees. Corrected onsite.						
	-	Thermometer										
po		Hazardous Mat.				20) A current Food Manager certification was not available for inspection on site. Facility is instructed to keep current food manager certification on site available for inspection.						
ĎĽ		Spoils										
ġ		Wash/ Sanitize				2) Observed Reduced Oxygen Packaging(ROP) for sealing raw beef, potatoes, and chicken.						
Uten./Equip.	-	Equip. Condition				Facility is required to have a HACCP to perform ROP for these types of foods. Provide HACCP						
n./E		Utensil Condition				plan to Siskiyou County Environmental Health Department as soon as possible. If a HACCP is not						
Ute	_	Storage				available, the facility will need to cease this process until a HACCP plan has been obtained.						
	-	Handwashing		X	X							
Employee	-	Employee Hygiene		~	~							
oldu	-	Employee Habits										
ш	-	Food Cert./ Card		Х								
er	21	Water										
Water	22	Cross Con.										
	23	Liquid Waste										
Waste	-	Refuse										
ermin	25	Rodents/ Insects										
Vern		Animal/ Fowl										
6	28	Doors										
-acilities	29	Floors				NOTE: KEEP CURRENT PERMIT AVAILABLE FOR INSPECTION						
Faci	-	Walls - Ceilings		Х								
	31	Toilet Fac.										
	32	Janitorial Fac.										
	33	Lighting										
Misc.		Clothing - Linen										
	35	Signs										
		Misc.										
MAJ = Major violation OUT = Out of compliance COS = Corrected on-site												
Receiv	ed By	y (Print): Brando	n Ba	ck		Received by (Signature): Date: 5/10/2023						
REHS	(Print	^{t):} Alexa Roche	•			REHS (Signature): Phone: 530-841-2117						
L												

Last modified 4/12/2023

Facility Name:	Shasta Valley Meats		
	The marked items rep	present Health Code violations and must be	e corrected as follows:
Received By (Print):		Received by (Signature):	Date:
Br	andon Back		5/10/2023
REHS (Print):		REHS (Signature):	Phone:
Alexa Ro	oche	,	530-841-2117

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Brandon		5/10/2023
REHS (Print): Alexa Roche	REHS (Signature):	Phone:
Page 3	~	530-841-2117

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