



### 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 Truck Stop</b>             | Permit # <b>000557</b>   |
| Address: <b>787 Montague Rd Yreka CA 96097</b>     |  |
| Permit Holder: <b>Yreka Properties LLC</b>         | Permit To Operate:<br><input checked="" type="radio"/> Valid <input type="radio"/> Not Valid |
| Phone: <b>530-200-8954</b>                         | E-mail: <b>yrekatravelplaza@gmail.com</b>  |
| Food Safety Certified Employee: <b>Lesly Pratt</b> | Expiration Date: <b>08/2025</b>  |

|                        |    | 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; margin: 0;"><b>ROUTINE INSPECTION CONDUCTED ON THIS DATE</b></p> <p>1) Observed numerous cold food measuring at 50F - 54F. Keep all cold food at 41 F or colder. Dairy food can be held at 45F or colder. Voluntary discarded.</p> <p>9) Observed excessive buildup off dust on the compressor shield and water pooling in the catch basin. Observed liquid waste leaking out of equipment onto the floor. Maintain this unit in good repair, fully operable, and kept clean. Repair or correct within 90 days.</p> <p>1) Observed chicken tender at 116F in the hot food display case. Hold hot food at 135F or above. Voluntary discarded.</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     |     | X   |   |  |
|                        | 10 | Thermometer       |     |     |   |  |
|                        | 11 | Hazardous Mat.    |     |     |   |  |
|                        | 12 | Spoils            |     |     |   |  |
| Uten./Equip.           | 13 | Wash/ Sanitize    |     |     |   |  |
|                        | 14 | Equip. Condition  |     |     |   |  |
|                        | 15 | Utensil Condition |     |     |   |  |
|                        | 16 | Storage           |     |     |   |  |
| Employee               | 17 | Handwashing       |     |     |   |  |
|                        | 18 | Employee Hygiene  |     |     |   |  |
|                        | 19 | Employee Habits   |     |     |   |  |
|                        | 20 | Food Cert./ Card  |     |     |   |  |
| Water                  | 21 | Water             |     |     |   |  |
|                        | 22 | Cross Con.        |     |     |   |  |
| Waste                  | 23 | Liquid Waste      |     |     |   |  |
|                        | 24 | Refuse            |     |     |   |  |
| Vermin                 | 25 | Rodents/ Insects  |     |     |   |  |
|                        | 26 | Animal/ Fowl      |     |     |   |  |
| Facilities             | 27 | Ventilation       |     |     |   |  |
|                        | 28 | Doors             |     |     |   |  |
|                        | 29 | Floors            |     |     |   |  |
|                        | 30 | Walls - Ceilings  |     |     |   |  |
|                        | 31 | Toilet Fac.       |     |     |   |  |
|                        | 32 | Janitorial Fac.   |     |     |   |  |
|                        | 33 | Lighting          |     |     |   |  |
| Misc.                  | 34 | Clothing - Linen  |     |     |   |  |
|                        | 35 | Signs             |     |     |   |  |
|                        | 36 | Misc.             |     |     |   |  |

|   |  |
|---|--|
| MAJ = Major violation    OUT = Out of compliance    COS = Corrected on-site |  |
| Received By (Print): <b>Stella Lemon</b>                                    | Received by (Signature): _____ Date: <b>01/04/2024</b> |
| REHS (Print): <b>Chalyn Dewey</b>   | REHS (Signature): _____ Phone: <b>530-841-2112</b>     |

**Facility Name:** Yreka Truck Stop

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