



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: Miner Perk	Permit # 000326
Address: 1573 S Main St., Yreka, CA 96097	
Permit Holder: Miner Perk	Permit To Operate: <input type="radio"/> Valid <input checked="" type="radio"/> Not Valid
Phone: (530) 842-7646	E-mail: marcusrobinson1941@yahoo.com
Food Safety Certified Employee: Alexis Spencer	Expiration Date: 12/2028

		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 THIS DATE</p> <p>1) Observed sliced cheese and casserole measuring at 52F in the reach-in refrigerator against the wall in prep area. Ensure cold foods are held at 41F or below. Dairy products can be held at 45F or below. Voluntarily discarded.</p> <p>14) Observed a broken handle and door seal to the equipment mentioned above. Maintain all equipment to be in good repair and fully operable at all times. Repair or replace within 90 days.</p> <p>13) Observe facility did not have chlorine test strips. Obtain chlorine test strips to measure proper disinfectant concentration at 100ppm. Correct immediately.</p> <p>14, 30) Observed exposed bare wood on multiple shelves throughout the prep and dry storage area. Observed chipped paint on the walls throughout the facility, exposing bare wood. Maintain all walls and food contact surfaces to be smooth, durable, easily cleanable, and nonabsorbent. Correct immediately.</p> <p>15) Observed in-use rice scooper stored on the counter. Observed scoop used to portion rice stored on the lid of the container. Store in-use scoops in a container that is clean and sanitized daily. Store scoop used for bulk portioning in the food with handle above the food within the container. Correct immediately.</p> <p>16) Observed a toaster stored in the cabinet in the restroom facility. Observed utensils stored in a container above the cabinet in the restroom facility. Equipment or utensils cannot be stored in the restroom. Remove immediately.</p> <p>29) Observed the 3 compartment sink is indirectly piped to a floor sink without a 1" air gap. Ensure this unit is plumbed with a 1" air gap. Repair or correct within 90 days.</p> <p>36) Observed facility is operating without a valid permit. Obtain an operable permit immediately.</p>
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Food Storage	8				
	9				
	10				
	11				
Uten./Equip.	12				
	13		X		
	14		X		
	15		X		
Employee	16		X		
	17				
	18				
	19				
Water	20				
	21				
	22				
Waste	23				
	24				
Vermin	25				
	26				
Facilities	27				
	28				
	29		X		
	30		X		
	31				
	32				
Misc.	33				
	34				
	35				
	36		X		

MAJ = Major violation	OUT = Out of compliance	COS = Corrected on-site
Received By (Print): Alexis Spencer	Received by (Signature):	Date: 1/10/2024
REHS (Print): Chalyn Dewey	REHS (Signature):	Phone: 530-841-2112

Facility Name: Miner Perk

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

Received By (Print):
Alexis Spencer

Received by (Signature):

Date:
1/10/2024

REHS (Print):
Chalyn Dewey

REHS (Signature):

Phone:
530-841-2112

Facility Name: Miner Perk

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

[Empty area for listing health code violations and correction details]

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REHS (Print): Chalyn Dewey	REHS (Signature):	Phone: 530-841-2112
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