



# 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: 3 J Truck Stop	Permit # 000087
Address: 338 Hwy A-12 Grenada, CA 96038	
Permit Holder: Grenada Oil Inc	Permit To Operate: <input checked="" type="radio"/> Valid <input type="radio"/> Not Valid
Phone: 530-436-2208	E-mail: grenadashell@gmail.com
Food Safety Certified Employee: Amy Zittlow	Expiration Date: 12/2028

		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-top: 0;">ROUTINE INSPECTION CONDUCTED ON THIS DATE</p> <p>2) Observed hot dogs at 98 F. Keep hot foods at 135 F or hire. Corrected on-site.</p> <p>16) 2ND NOTICE: Observed pizza oven and ninja air fryer without a hot. In the California Retail Code, 114149.1 (a), a mechanical exhaust ventilation equipment shall be provided over all cooking equipment as required to effectively remove odors, smoke, grease, heat, and vapors. Remove from facility. Remove from facility.</p> <p>20) Employees hired within the first 30 days of employment shall obtain a Food Handlers card.</p> <p>30) Observed inactive water leaks from the ceiling in the food preparation areas, and the water is accumulating right besides surfaces used for food preparation. Active leaks pose a threat to the safety of the food preparation areas and increases the potential for food contamination risks. Repair immediately in order to prevent future facility closer.</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				
	10	Thermometer				
	11	Hazardous Mat.				
	12	Spoils				
Uten./Equip.	13	Wash/ Sanitize				
	14	Equip. Condition				
	15	Utensil Condition				
	16	Storage		X		
Employee	17	Handwashing				
	18	Employee Hygiene				
	19	Employee Habits				
	20	Food Cert./ Card		X		
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		X		
	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): Sabrina Woodruff	Received by (Signature): _____ Date: 1/12/2024
REHS (Print): Alexa Roche	REHS (Signature): _____ Phone: 530-841-2117

**Facility Name:** 3 J Truck Stop

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

*(This area is currently blank, intended for listing health code violations and their corrections.)*

Received By (Print): Sabrina Woodruff	Received by (Signature):	Date: 1/12/2024
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REHS (Print): Alexa Roche	REHS (Signature):	Phone: 530-841-2117
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**Facility Name:** 3 J Truck Stop

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

[Empty area for listing violations and corrections]

Received By (Print): Sabrina Woodruff	Received by (Signature):	Date: 1/12/2024
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REHS (Print): Alexa Roche	REHS (Signature):	Phone: 530-841-2117
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The marked items represent Health Code violations and must be corrected as follows:

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Sabrina Woodruff

Received by (Signature):

Date:  
1/12/2024

REHS (Print):  
Alexa Roche

REHS (Signature):

Phone:  
530-841-2117