



### 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>Raley's #247</b>	Permit # <b>000383</b>
Address: <b>1840 Fort Jones Rd., Yreka, CA 96097</b>	
Permit Holder: <b>Raley's</b>	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: <b>530-842-4307</b>	E-mail: <b>247astdir@raleys.com</b>
Food Safety Certified Employee: <b>Travis Stoltenburg</b>	Expiration Date: <b>04/2028</b>

		MAJ	OUT	COS	The marked items represent Health Code violations and must be corrected as follows:
Protection Time/ Temp.	1 Food Temp.		X		<p style="text-align: center; margin-top: 0;"><b>ROUTINE INSPECTION CONDUCTED THIS DATE</b></p> <p>1) Observed prepackaged cold sandwiches in the self-service display cooler measuring at 48-52F. Hold cold foods at 41F or below. Reduce stacking of products to increase air flow. Correct immediately.</p> <p>14) Observed a build of of dust or dirt in the compressor unit and guard of the equipment mentioned above. Maintain unit to be fully operable at all times. Clean and sanitize the equipment according to manufactured instructions immediately.</p> <p>2) Observed bulk food being portioned with a scoop without handle. Observed a scoop with handle being stored on the lid of a bulk container. Utilize scoop with handle to portion food. Store the scoop inside the bulk container and ensure handle is above the food. Correct asap.</p> <p>8) Observed bottles of chemicals stored next to food in the meat and deli prep area. Store chemicals and food separately or on different shelves. Hazardous materials can be stored under warewashing areas for availability and convenience if it is stored to prevent contamination of food, equipment, and utensils. Correct asap.</p> <p>14) Observed food accumulating in a crack in the middle of the butcher block table in the bakery area. This equipment is no longer serviceable. Repair or replace within 90 days.</p> <p>14) Observed a build up of dust on the fan guards in most of the walk-in refrigerators and freezers. Maintain these unit in a clean manner, and fully operable at all times. Correct immediately.</p> <p>29) Observed a build up of food debris in the walk-in freezers and refrigerators, deli prep area, and hard to reach places. Maintain all parts of the facility to be clean at all times. Correct immediately.</p>
	2 Prep./ Service		X		
	3 Storage/ Disp.				
	4 Frozen Food				
	5 Pure Food				
	6 Reused Food				
	7 Transportation				
Food Storage	8 Storage Fac.		X		
	9 Refrig. Units				
	10 Thermometer				
	11 Hazardous Mat.				
	12 Spoils				
Uten./Equip.	13 Wash/ Sanitize				
	14 Equip. Condition		X		
	15 Utensil Condition				
Employee	16 Storage				
	17 Handwashing				
	18 Employee Hygiene				
	19 Employee Habits				
Water	20 Food Cert./ Card				
	21 Water				
Waste	22 Cross Con.				
	23 Liquid Waste				
	24 Refuse				
Vermin	25 Rodents/ Insects				
	26 Animal/ Fowl				
Facilities	27 Ventilation				
	28 Doors				
	29 Floors		X		
	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	Date: <b>01/17/2024</b>
Received By (Print): <b>Travis Stoltenburg</b>	Received by (Signature): _____
REHS (Print): <b>Chalyn Dewey</b>	REHS (Signature): _____
	Phone: <b>530-841-2112</b>

**Facility Name:** Raley's #247

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