



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: Jefferson's Roadhouse	Permit # 000271
Address: 1281 S Main St., Yreka, CA 96097	
Permit Holder: Gerald and Heidi	Permit To Operate: <input type="checkbox"/> Valid <input checked="" type="checkbox"/> Not Valid
Phone: 530-598-9615	E-mail: geraldovers@yahoo.com
Food Safety Certified Employee: David Boston	Expiration Date: 07/2027

		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 numerous cold foods at 46F at the deli prep cooler underneath the exhaust system. Observed cheese at 52F. Ensure cold foods are held at 41F or below. Dairy can held at 45F or below. Cheese were voluntarily discarded. Correct other violations asap.</p> <p>2) Observed raw meats stored above and next to ready to eat food in the walk-in refrigerator and cooler mentioned above. Store ready-to-eat foods above raw meats or on separate shelves. Correct immediately.</p> <p>3) Observed food stored on the ground in the walk-in refrigerator and back food storage area. Store all foods 6" off the floor. Correct immediately.</p> <p>9) Observed ice buildup inside the frame of the standup freezer and is causing the door to not close properly. Maintain unit in good repair and fully serviceable. Correct asap.</p> <p>13) Observed 0ppm sanitizer in the sani-buckets in the front service area. Ensure sani-buckets has a disinfectant concentration of 100ppm chlorine or 200ppm quat. Correct immediately.</p> <p>14) Observed buildup of syrup on the bottom shelf of the prep table and plate behind the soda machine at the bar station. Maintain non-food contact surfaces in a clean manner at all times. Correct immediately.</p> <p>14) Observed the 3 compartment sink indirectly plumbed without a 1" air gap at the bar station. Ensure unit is plumbed with at least an 1" air gap above the floor sink. Repair or correct within 90 days.</p> <p>14) Observed broken handle to the lid of the deli prep cooler at the pizza station. Maintain equipment in good repair. Repair or correct within 90 days.</p> <p>14) Observed a new and unapproved display refrigerator next to the deli cooler in the kitchen. All new equipment needs to be NSF or ANSI certified. Provide cut sheet for approval. Equipment may be removed if product description or purpose of usage does not comply with food safety standards.</p> <p>14, 29, 30) Observed buildup of dust, dirt, or grease on the ceilings, floors, underneath prep tables and hard to reach places throughout the kitchen. Maintain non-food contact surfaces in a clean manner at all times.</p>
	2		X		
	3		X		
	4				
	5				
	6				
	7				
Food Storage	8		X		
	9		X		
	10				
	11				
Uten./Equip.	12				
	13		X		
	14		X		
	15				
Employee	16				
	17				
	18				
	19				
Water	20				
	21				
	22				
Waste	23				
	24				
Vermin	25				
	26				
Facilities	27				
	28				
	29		X		
	30		X		
	31				
	32				
	33				
Misc.	34				
	35				
	36		X		

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site		
Received By (Print): David Boston	Received by (Signature):	Date: 01/26/2024
REHS (Print): Chalyn Dewey	REHS (Signature):	Phone: 530-841-2112

Facility Name: Jefferson's Roadhouse

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

29) Observed the finishes to the kitchen's floor peeling. Maintain floors to be easily cleanable, durable, nonabsorbent, and smooth. Repair or correct within 90 days.

29, 30) Observed exposed insulation and barewood on the ceiling and walls of the food storage unit outside the building. Ensure the ceilings and finishes to be smooth, easily cleanable, nonabsorbent, and durable in construction. Repair within 60 days.

8) Observed dust buildup on canned and boxed food in the storage area mentioned above. Protect all food from dirt, vermin, and other environmental sources of contamination. Correct immediately.

36) Observed numerous unused equipment and unnecessary items stored outside the food facility premises. Remove unnecessary items and unused equipment from the premise to prevent against harborage of vermin. Correct immediately.

36) Food permit is currently expired and needs to be renewed asap.

Note: Facility is currently in the process of changing ownership. Once transfer of ownership is complete, please come into office to sign an Application of Permit.

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David Boston

Received by (Signature):

Date:

01/26/2024

REHS (Print):

Chalyn Dewey

REHS (Signature):

Phone:

530-841-2112

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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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