## 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

E-mail: geraldovers@yahoo.com         E-mail: geraldovers@yahoo.com         Expiration Date: 0         Expiration Date: 0         MAJ OUT COS       The marked items represent Health Code violations and must be corrected as follo         MAJ OUT COS       The marked items represent Health Code violations and must be corrected as follo         Operation       X       ROUTINE INSPECTION CONDUCTED THIS DATE         3       Storage/ Disp.       X       1)         4       Frozen Food       1)       Observed numerous cold foods at 46F at the deli prep cooler underneat system. Observed cheese at 52F. Ensure cold foods are held at 41F or belowled at 45F or below. Cheese were voluntarily discarded. Correct other viol         6       Reused Food       2)       Observed raw meats stored above and pext to ready to eat food in the viol	Not Valid 07/2027 ows: th the exhaust low. Dairy can	
Gerald and Heidi       Valid       Valid <td>Not Valid 07/2027 ows: th the exhaust low. Dairy can</td>	Not Valid 07/2027 ows: th the exhaust low. Dairy can	
S30-598-9615       geraidovers@yanoo.com         Food Safety Certified Employee: David Boston       Expiration Date: Original Colspan="2">Expiration Date: Original Colspan="2">Expiration Date: Original Colspan="2">Original Colspan="2">Original Colspan="2">Original Colspan="2">Original Colspan="2">Original Colspan="2">Original Colspan="2">Original Colspan="2">Original Colspan="2">Expiration Date: Original Colspan="2">Original Colspan="2">Original Colspan="2">Original Colspan="2">Expiration Date: Original Colspan="2">Original Colspan="2">Expiration Date: Original Colspan="2">Original Colspan="2"Origin	th the exhaust low. Dairy can	
David Boston         David Boston         David Boston         MAJ OUT COS       The marked items represent Health Code violations and must be corrected as follo         i       1       Food Temp.       X       ROUTINE INSPECTION CONDUCTED THIS DATE         i       3       Storage/ Disp.       X       1)       Observed numerous cold foods at 46F at the deli prep cooler underneat         i       Fozen Food       i       Storage/ Disp.       X       1)       Observed cheese at 52F. Ensure cold foods are held at 41F or below.         i       6       Reused Food       2       Observed raw meats stored above and pext to ready to eat food in the viol	ows: th the exhaust low. Dairy can	
MAJ OUT COS       The marked items represent Health Code violations and must be corrected as follow.         i       1       Food Temp.       X         2       Prep./ Service       X       ROUTINE INSPECTION CONDUCTED THIS DATE         3       Storage/ Disp.       X       1) Observed numerous cold foods at 46F at the deli prep cooler underneat         4       Frozen Food       1) Observed cheese at 52F. Ensure cold foods are held at 41F or below         5       Pure Food       Held at 45F or below. Cheese were voluntarily discarded. Correct other viol         6       Reused Food       2) Observed raw meats stored above and pext to ready to eat food in the viol	ows: th the exhaust low. Dairy can	
2       Prep./ Service       X         3       Storage/ Disp.       X         4       Frozen Food       1)         5       Pure Food         6       Reused Food         7       Reused Food         9       0         9       0         9       0         9       0         9       0         9       0         9       0         9       0         9       0         9       0         9       0         10       0         11       0         12       0         13       0         14       0         15       0         16       0         17       0         18       0         19       0         19       0         10       0         10       0         11       0         12       0         13       0         14       0         15       0         16       0	low. Dairy can	
2       Prep./ Service       X         3       Storage/ Disp.       X         4       Frozen Food       1)         5       Pure Food         6       Reused Food         7       Transportation	low. Dairy can	
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4       Frozen Food       Frozen Food         5       Pure Food       Food         6       Reused Food       Conserved raw meats stored above and next to ready to eat food in the vertex of the stored raw meats stored above and next to ready to eat food in the vertex of the stored raw meats stored above and next to ready to eat food in the vertex of the stored raw meats stored above and next to ready to eat food in the vertex of the stored raw meats stored above and next to ready to eat food in the vertex of the stored raw meats stored above and next to ready to eat food in the vertex of the stored raw meats stored above and next to ready to eat food in the vertex of the stored raw meats stored above and next to ready to eat food in the vertex of the stored raw meats stored above and next to ready to eat food in the vertex of the stored raw meats stored above and next to ready to eat food in the vertex of the stored raw meats stored above and next to ready to eat food in the vertex of the stored raw meats stored above and next to ready to eat food in the vertex of the stored raw meats stored above and next to ready to eat food in the vertex of the stored raw meats stored above and next to ready to eat food in the vertex of the stored raw meats stored above and next to ready to eat food in the vertex of the stored raw meats stored above and next to ready to eat food in the vertex of the stored raw meats stored raw meats stored above and next to ready to eat food in the vertex of the stored raw meats stored above and next to ready to eat food in the vertex of the stored raw meats stored above and next to ready to eat food in the vertex of the stored raw meats stored above a	low. Dairy can	
5       Pure Food       held at 45F or below. Cheese were voluntarily discarded. Correct other viol         6       Reused Food       2)         7       Transportation       2)         0       0       2)		
<sup>g</sup> <td< td=""><td>ations asap.</td></td<>	ations asap.	
2) Observed raw meats stored above and next to ready to eat food in the v	- 11 - 1 -	
7 Transportation refrigerator and cooler mentioned above. Store ready-to-eat foods above ra		
8 IStorage Fac.		
original     original     original       9     Refrig. Units     X       10     Thermometer     3)       3)     Observed food stored on the ground in the walk-in refrigerator and back		
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.		
12 Spoils 9) Observed ice buildup inside the frame of the standup freezer and is cau	ising the door	
in to not close properly. Maintain unit in good repair and fully serviceable. Cor		
initial     initial <thin< th="">     initia     initia     <th< td=""><td></td></th<></thin<>		
15       Utensil Condition       13)       Observed 0ppm sanitizer in the sani-buckets in the front service area.		
	m quat.	
A Transformediately.     Correct immediately.		
17       Frantowassining       17         18       Employee Hygiene       14)         19       Employee Habits       14)         10       Employee Habits       14)         11       Employee Habits       14)         11       Employee Habits       14)         12       Employee Habits       14)         13       Employee Habits       14)         14       Employee Habits       14)         15       Employee Habits       14)         16       Employee Habits       14)         17       Employee Habits       14)         18	ip on the bottom shelve of the prep table and plate behind	
the soda machine at the bar station. Maintain non-food contact surfaces in		
20 Food Cert./ Card manner at all times. Correct immediately.		
Image: Book of the state of	on at the hor	
correct within 90 days		
25       Rodents/ Insects       14)       Observed broken handle to the lid of the deli prep cooler at the pizza s         3       26       Animal/ Fowl       14)         Maintain equipment in good repair. Repair or correct within 90 days.	tation.	
27 Ventilation 14) Observed a new and unapproved display refrigerator next to the deli co	ooler in the	
<sup>28</sup> Doors 14) Observed a new and unapproved display reingeration next to the dent of the		
kitchen. All new equipment needs to be NSF or ANSI certified. Provide cut approval. Equipment may be removed if product description or purpose of up to comply with food safety standards.	usage does	
not comply with food surery standards.		
31 Toilet Fac.     32 Janitorial Fac.       32 Janitorial Fac.     14, 29, 30) Observed buildup of dust, dirt, or grease on the ceilings, floors,	underneath	
nyan tablag and bayd to yoogh plaga thyough out the little on Maintain your		
24 Clothing Linen surfaces in a clean manner at all times.		
$\frac{3}{2}$ $\frac{3}{35}$ Signs		
$\frac{2}{36} \frac{36 \text{ Misc.}}{1000 \text{ Misc.}}$		
MAJ = Major violation OUT = Out of compliance COS = Corrected on-site		
Received By (Print): Received by (Signature): Date: 01/26/20	24	
REHS (Print): REHS (Signature): Phone: Chalyn Dewey 530-841		

Last modified 4/12/2023

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.

Received by (Signature):	Date:
	01/26/2024
REHS (Signature):	Phone:
	530-841-2112

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	Jefferson's Roadhou			
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Chalyn	Dewey			530-841-2112
Page 3				

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Charyn	<b>,</b>	000 071 2112