



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: Gold Rush Burgers	Permit # 000244
Address: 1240 S. Main St., Yreka, CA 96097	
Permit Holder: Kenton and Debbie Rush	Permit To Operate: <input checked="" type="radio"/> Valid <input type="radio"/> Not Valid
Phone: 530-842-2177	E-mail: mabjlb1989@outlook.com
Food Safety Certified Employee: Melody Byford	Expiration Date: 07/2024

			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: 0;">ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>1) Observed bbq shredded chicken in steam holder at 118F. Hold hot foods at 135F or above. Voluntarily discarded.</p> <p>2) Observed raw patties stored above cheese and lettuce in the cabinet below the deli prep cooler. Observed raw bacon stored next to a bag of lemons in the reach-in refrigerator behind the cashier's bar. Store ready to eat food above ready to eat food or on separate shelved. Corrected during inspection.</p> <p>8) Observed canned food, pickled container, boxes of oils stored on the ground beneath the prep tables in the kitchen and in the dry storage area. Keep all food 6" off the ground. Correct immediately. 2ND NOTICE.</p> <p>13) Observed facility is without chlorine or Quat/QAC test strips to measure disinfectant level. Utilize test strips to properly measure disinfectant of 100ppm chlorine or 200ppm quat. Correct immediately. 2ND NOTICE.</p> <p>13, 14) Observed buildup of grease or food on the meat slicer. Clean and sanitize all areas of meat slicer immediately. 2ND NOTICE.</p> <p>14) Observed a trash picker and fly swatter hanging on the ansul system. Keep the ansul system clear of unnecessary items as to be fully operable. Corrected on site.</p> <p>14) Observed food containers and sauce holders stored on the shelves in the employee's toilet facility. Storage of food related equipment or utensils in not allowed in the restrooms. Correct immediately.</p> <p>14, Observed excessive buildup of grease, dust, or dirt on a personal rotating fan stored above the reach-in refrigerator in the kitchen. Clean and sanitize the equipment to prevent contamination of food. Correct immediately.</p> <p>14) Observed numerous barewood dry storage shelves. Ensure the finishes to these surfaces to be smooth, durable, nonabsorbent, and easily cleanable. Repair or correct within 30 days.</p> <p>21) Observed the 3 compartment sink, soda, and ice machine draining into floor sink without a 1" air gap. Ensure these pipes are drained indirectly with atleast a 1" air gap above the lip of the lip of the floor sink. Correct within 30 days. 2ND NOTICE</p> <p style="text-align: center;">(PAGE 1 OF 2)</p>
	2	Prep./ Service		X	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.		X		
	12	Spoils				
Uten./Equip.	13	Wash/ Sanitize		X		
	14	Equip. Condition		X		
	15	Utensil Condition				
	16	Storage				
Employee	17	Handwashing				
	18	Employee Hygiene				
	19	Employee Habits				
	20	Food Cert./ Card				
Water	21	Water		X		
	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		X		
Misc.	34	Clothing - Linen				
	35	Signs				
	36	Misc.				

MAJ = Major violation	OUT = Out of compliance	COS = Corrected on-site
Received By (Print): Madysson Cervelli	Received by (Signature):	Date: 02/16/2024
REHS (Print): Chalyn Dewey	REHS (Signature):	Phone: 530-841-2112

Facility Name: Gold Rush Burgers

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

30) Observed paint peeling, holes on FRP, or holes on the walls. Patch or seal up holes. Ensure wall finishes to be easily cleanable, nonabsorbent, durable, and smooth. Repair within 60 days. 2ND NOTICE.

30) Observed grease, dust, or dirt build up throughout the facility especially the wall adjacent to the cooking range. Deep clean these surfaces immediately.

33) Observed the lighting fixture at the cooking range without a shield. Shield the light bulb or replace it with a shatter-resistant bulb within 30 days. 2ND NOTICE.

(PAGE 2 OF 2)

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

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