## **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	/ Nar	<sup>ne:</sup> Shasta Va	lley l	Иeat	s	Permit # 000420				
Addres	SS:	410 S 11th Str	eet N	/lont	agu	e 96064				
Permit		der:				Permit To Operate:				
Di .		Doug Ham	blin			● Valid				
Phone: 530-459-5419 E-mail: shastavalleymeatsbutcher@gmail.com										
Food Safety Certified Employee: Expiration Date:										
			MAJ	OUT	cos	The marked items represent Health Code violations and must be corrected as follows:				
ō.	1	Food Temp.				DOLITINE INCRECTION CONDUCTED ON THIS DATE				
Гет	2	Prep./ Service				ROUTINE INSPECTION CONDUCTED ON THIS DATE				
Protection Time/ Temp.	3	Storage/ Disp.		X		3) Observed food in plastic crates stored on the ground in the walk-in freezer. Only				
	4	Frozen Food				pressurized beverage containers, cans, or bottles can be stored on the ground only if the				
	5	Pure Food				floor is clean and is not exposed to moisture. Store food at least 6" off the floor. Corr immediately.				
	6	Reused Food								
	7	Transportation				30) Observed build up of meat or blood residue on the walls and ceilings in the meat				
Φ.	8	Storage Fac.				processing and fresh meat display area. Clean and sanitize all non-food contact				
rag	9	Refrig. Units				surfaces immediately.				
Food Storage	10	Thermometer								
000	11	Hazardous Mat.				14, 30) Observed paint peeling on the walls in the meat processing area. Observed				
ш	12	Spoils				barewood shelves throughout the walk-in freezer. Ensure the finishes to the walls and barewood to be smooth, easily cleanable, durable, and nonabsorbent. Repair or correct				
Uten./Equip.	13	Wash/ Sanitize				within 90 days.				
	14	Equip. Condition		X						
ten./	15	Utensil Condition				20) A current Food Manager certification was not available for inspection on site. Obtain				
Ď	16	Storage				a copy or record on-site immediately. If food manager safety exam has not been				
Φ		Handwashing				conducted, obtain a certificate within 60 days.				
Employee	18	Employee Hygiene				20) Observed no food handlers certificate for any employees. All employees must obtain				
m du	19	Employee Habits				a food handlers certificate within 30 days of hire. Obtain a food handlers certificate				
	20	Food Cert./ Card		X		within 30 days.				
Water	21	Water				OO) Facility is a small consection. When the feed because the consection will be foundation.				
Š	$\vdash$	Cross Con.				36) Facility is currently operating without a food permit. Ensure permit is paid before late fee is imposed.				
Waste	-	Liquid Waste				ice is imposed.				
Š	$\vdash$	Refuse								
Vermin		Rodents/ Insects								
γ_6	H	Animal/ Fowl								
		Ventilation	ш							
es	-	Doors	ш							
-acilities		Floors	ш							
ъ		Walls - Ceilings		Х						
		Toilet Fac.								
	-	Janitorial Fac.	ш							
		Lighting								
Misc.		Clothing - Linen	Ш							
		Signs		<u></u>						
ΜΔΙ		Misc. or violation C	ILIT -	X Out o	of com	apliance COS = Corrected on-site				
Receive			, U I =	Jul		Received by (Signature):  Date:				
Brandon Back 02/21/2024										
REHS (Print): REHS (Signature): Phone: 530-841-2112										

Facility Name:	Shasta Valley Meats	
	The marked items represent Health Code violations and must be corrected as follows:	ws:
	•	
Received By (Print):	Received by (Signature):	Date:
	andon Back	02/21/2024
REHS (Print): Chalyn D	REHS (Signature):	Phone: 530-841-2112

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	ndon Back	02/21/2024
REHS (Print): Chalyn I	REHS (Signature): Dewey	Phone: 530-841-2112

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