



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: Black Butte Mini Mart		Permit # 000114
Address: 239 S Main St. Dorris CA		
Permit Holder: Black Butte Mini Mart		Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: 530-370-7699	E-mail: kimhom@aol.com	
Food Safety Certified Employee: Kim Homburger		Expiration Date: 12/2025

		MAJ	OUT	COS	
					The marked items represent Health Code violations and must be corrected as follows:
Protection Time/ Temp.	1	Food Temp.			
	2	Prep./ Service			
	3	Storage/ Disp.			
	4	Frozen Food			
	5	Pure Food			
	6	Reused Food			
	7	Transportation			
Food Storage	8	Storage Fac.			
	9	Refrig. Units			
	10	Thermometer			
	11	Hazardous Mat.			
	12	Spoils			
Uten./Equip.	13	Wash/ Sanitize		X	
	14	Equip. Condition			
	15	Utensil Condition			
	16	Storage		X	
Employee	17	Handwashing			
	18	Employee Hygiene			
	19	Employee Habits			
	20	Food Cert./ Card			
Water	21	Water			
	22	Cross Con.			
Waste	23	Liquid Waste			
	24	Refuse			
Vermin	25	Rodents/ Insects		X	
	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.			

ROUTINE INSPECTION CONDUCTED ON THIS DATE

16) Observed household-use only equipment in the food prep area. Cooking equipment need to be NSF/ANSI approved. All unapproved cooking equipment shall be removed from the facility.

25) Observed rodent droppings in the food storage area. Conduct rodent control measures and maintain all surface, including hard-to-reach places are clean in a manner to prevent harborage of rodents. Correct immediately.

29) Observed the flooring inside the walk-in refrigeration unit with cracks. Floors should be smooth, durable, non-absorbent, and cleanable. Repair or replace within the next 90 days.

13,29) Observed buildup of dirt, dust, grease, and food debris throughout the facility and hard to reach places. Maintain facility in a clean manner at all times. Correct immediately.

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): Ken Kirbis	Received by (Signature): _____
	Date: 3/8/2024
REHS (Print): Alexa Roche	REHS (Signature): _____
	Phone: 530-841-2117

Facility Name: Black Butte Mini Mart

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

Received By (Print):
Ken Kirbis

Received by (Signature):

Date:
3/8/2024

REHS (Print):
Alexa Roche

REHS (Signature):

Phone:
530-841-2117

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