



### 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: <b>Yreka Elk's Lodge</b>	Permit # <b>000495</b>
Address: <b>322 W Miner Street, Yreka CA 96097</b>	
Permit Holder: <b>Yreka Elks</b>	Permit To Operate: <input checked="" type="radio"/> Valid <input type="radio"/> Not Valid
Phone: <b>530-842-1980</b>	E-mail: <b>brianfavero@cot.net</b>
Food Safety Certified Employee:	Expiration Date:

		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.			
Uten./Equip.	12	Spoils			
	13	Wash/ Sanitize		X	
	14	Equip. Condition		X	
	15	Utensil Condition			
Employee	16	Storage			
	17	Handwashing		X	
	18	Employee Hygiene			
	19	Employee Habits			
Water	20	Food Cert./ Card		X	
	21	Water			
Waste	22	Cross Con.			
	23	Liquid Waste			
Vermin	24	Refuse			
	25	Rodents/ Insects			
Facilities	26	Animal/ Fowl			
	27	Ventilation			
	28	Doors			
	29	Floors			
	30	Walls - Ceilings			
	31	Toilet Fac.			
	32	Janitorial Fac.			
Misc.	33	Lighting			
	34	Clothing - Linen			
	35	Signs			
	36	Misc.			

**ROUTINE INSPECTION CONDUCTED ON THIS DATE**

13) Observed 0ppm chlorine sanitizer at the bar's dishwasher. Ensure the dishwasher dispenses 100ppm chlorine disinfectant. Correct immediately.

14) Observed dust buildup on the compressor's shield in the Randell, standup reach in refrigerator. Maintain the equipment is a clean manner and fully operable.

17) Observed no paper towel in the dispenser at the hand wash station at the bar. Ensure each hand washing station is constantly supplied with hot water, pump soap, and single use paper towel in the dispenser. Correct immediately.

20) Facility does not have a Food Safety Manager Certificate on site. Ensure a copy of the Food Manager Certification is on site. If facility does not have a food safety certificate, then obtain one within 60 days.

MAJ = Major violation    OUT = Out of compliance    COS = Corrected on-site
Received By (Print): <b>Debbie Rokes</b> Received by (Signature): _____      Date: <b>03/12/2024</b>
REHS (Print): <b>Alexa Roche</b> REHS (Signature): _____      Phone: <b>530-841-2112</b>

**Facility Name:** Yreka Elk's Lodge

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Received by (Signature):

Date:  
03/12/2024

REHS (Print):  
Alexa Roche

REHS (Signature):

Phone:  
530-841-2112

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