



### 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>Mayten Store</b>	Permit # <b>100222</b>
Address: <b>7126 Hwy 12 Montague CA</b>	
Permit Holder: <b>Steve Rock</b>	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: <b>530-459-3011</b>	E-mail: <b>steverock183@yahoo.com</b>
Food Safety Certified Employee: <b>Teresa Leahy</b>	Expiration Date: <b>03/2024</b>

		MAJ	OUT	COS	
					The marked items represent Health Code violations and must be corrected as follows:
Protection Time/ Temp.	1	Food Temp.			<p style="text-align: center; margin-top: 0;">ROUTINE INSPECTION CONDUCTED ON THIS DATE</p> <p>3,14,30) Observed excessive buildup of dust and food debris throughout the facility and hard to reach places. Maintain facility in a clean manner at all times. Correct immediately.</p> <p>14,16) Observed a broken ice machine, a household use only hot plate, and various other non-functional or unnecessary equipment throughout the food facility. The food facility shall be free of all items that are unnecessary to the operation of the facility, non-functional, and or, no longer used. Items that do not belong in the food prep area and items not essential in the food preparation shall be removed immediately.</p> <p>14) Observed pizza and convection oven without a hood. In the California Retail Code, 114149.1 (a), a mechanical exhaust ventilation equipment shall be provided over all cooking equipment to removed odors, smoke, grease, heat, and vapors. Correct immediately.</p> <p>2) Observed ice machine stored in a out building that has not undergone the preapproval process for cleanability.</p> <p>3,36) Observed 2 unapproved converted convex boxes used for food storage. The location of the food storage area is NOT APPROVED at this time. Discontinue use of the storage area and provide permits that have been finalized for use within the next 30 days.</p>
	2	Prep./ Service		X	
	3	Storage/ Disp.		X	
	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			
	14	Equip. Condition		X	
Employee	15	Utensil Condition			
	16	Storage		X	
	17	Handwashing			
	18	Employee Hygiene			
Water	19	Employee Habits			
	20	Food Cert./ Card			
Waste	21	Water			
	22	Cross Con.			
Vermin	23	Liquid Waste			
	24	Refuse			
Facilities	25	Rodents/ Insects			
	26	Animal/ Fowl			
	27	Ventilation			
	28	Doors			
	29	Floors		X	
	30	Walls - Ceilings			
	31	Toilet Fac.			
Misc.	32	Janitorial Fac.			
	33	Lighting			
	34	Clothing - Linen			
	35	Signs			
	36	Misc.		X	

MAJ = Major violation    OUT = Out of compliance    COS = Corrected on-site	
Received By (Print): <b>Rhianna Miller</b>	Received by (Signature): _____ Date: <b>4/2/2024</b>
REHS (Print): <b>Alexa Roche</b>	REHS (Signature): _____ Phone: <b>530-841-2117</b>

**Facility Name:** Mayten Store

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Received by (Signature):

Date:  
4/2/2024

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Alexa Roche

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