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: Yreka Truck Stop Permit # 000557									
Address: 787 Montague Rd Yreka CA 96097									
Permit Holder: Yreka Properties LLC Permit To Operate: O Valid Not Valid									
Phone	Phone: 530-200-8954 E-mail: yrekatravelplaza@gmail.com								
Food Safety Certified Employee: Lesly Pratt Expiration Date: 08/2025									
MAJ OUT COS The marked items represent Health Code violations and must be corrected as follows:									
Protection Time/ Temp.	1	Food Temp.		X					
	2	Prep./ Service				ROUTINE INSPECTION CONDUCTED ON THIS DATE			
T /əı	3	Storage/ Disp.				1) Observed numerous cold food measuring at 45-49F at the display case. Keep all cold			
Tim	4	Frozen Food				food at 41F or colder. Correct immediately.			
tion	5	Pure Food							
otec	6	Reused Food				9) Observed display case not holding cold food in temp. Observed excessive build			
Pr	7	Transportation				dust on the compressor unit and guards. Equipment with a self-containing condenser should be maintained in a manner to operate to its capacity. Repair or correct			
d)	8	Storage Fac.				immediately.			
ıragı	9	Refrig. Units		X					
Food Storage	10	Thermometer				14) Observed buildup of dust on the compressor's shield and ceiling in the walk-in			
000	11	Hazardous Mat.				refrigerator. Maintain unit in a clean manner and not a potential source of contamination.			
4	12	Spoils				Correct immediately.			
iip.	13	Wash/ Sanitize				14) Observed missing electronic covers to two of three compressors in the walk-in			
Uten./Equip.	14	Equip. Condition		×		refrigerator. Maintain unit in good repair. Repair, replace, or correct immediately.			
ten./	15	Utensil Condition							
'n	16	Storage				14) Observed bare wood pallets in the dry storage area. Ensure all wood is finished in a			
e	17	Handwashing				manner to be easily cleanable, smooth, durable, and nonabsorbent. Repair or correct within 30 days.			
loye	18	Employee Hygiene				within 50 days.			
Employee		Employee Habits							
	20	Food Cert./ Card							
Water		Water							
		Cross Con.							
Waste		Liquid Waste							
	24	Refuse							
Vermin		Rodents/ Insects							
Ve	26	Animal/ Fowl							
		Ventilation	ш						
es		Doors	ш						
Facilities		Floors	Ш						
Fa	30	Walls - Ceilings	ш						
		Toilet Fac.							
	32	Janitorial Fac.							
		Lighting							
Misc.		Clothing - Linen							
		Signs							
NAA I		Misc.		Ot	of co-	pliance COS - Corrected on site			
MAJ = Major violation OUT = Out of compliance COS = Corrected on-site Received By (Print): Received by (Signature): Date:									
Georgina Hansen 04/03/2024									
REHS (Print): REHS (Signature): Phone: 530-841-2112									

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Received By (Print):	Received by (Signature):	Date:
Georgina Hansen	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	04/03/2024
REHS (Print):	REHS (Signature):	Phone:
Chalyn Dewey		530-841-2112

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Received By (Print):		Date:						
	rgina Hansen	04/03/2024						
REHS (Print): Chalyn [REHS (Signature): Dewey	Phone: 530-841-2112						

Facility Name:	Yreka Truck Stop									
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	orgina Hansen	Received by (Signature):	Date: 04/03/2024							
REHS (Print): Chalyn [)ewey	REHS (Signature):	Phone: 530-841-2112							