



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: Mountain Markets Valero (Central)	Permit # 000339
Address: 1258 S Main St Yreka CA 96097	
Permit Holder: Mountain Counties Supply Company	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: 530-842-3069	E-mail: centrallyreka@mtcounties.com
Food Safety Certified Employee: Palwinder Randhawa	Expiration Date: 03/2025

		MAJ	OUT	COS	
					The marked items represent Health Code violations and must be corrected as follows:
Protection Time/ Temp.	1		X	X	<p style="text-align: center; margin: 0;">ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>1) Observed numerous burritos and salad mix at 52-57F in both display cases. Hold cold foods at 41F or below. Voluntarily discarded.</p> <p>9,14) Observed the circular display case not holding food to temperature. Observed buildup of dust on the compressor unit. Maintain unit in good repair and fully serviceable. Corrected during inspection.</p> <p>8) Observed syrup buildup on the shelves and surrounding area that holds the soda distribution system. Clean and sanitize surface immediately.</p> <p>11) Observed numerous chemicals stored above or next to clean equipment, food, and single use articles throughout the kitchen and dry storage area. Store chemicals below food, equipment, or utensil to prevent contamination and designate an area specially for proper and safe chemical storage. 2ND NOTICE.</p> <p>13) Observed (+)400ppm quat sanitizer spray. Safe and approved concentration of quat measures at 200ppm quat. Discontinue use of spray bottle until solution has been diluted and test strips utilized to test appropriate sanitizer concentration. Correct asap.</p> <p>14) Observed ice build up and electrical tape wrapped around the condenser pipes in the walk-in freezer. Ensure surface is cleanable, smooth, durable, nonabsorbent, good repair, and fully operable. Repair or correct immediately.</p> <p>14) Observed numerous unused equipments and rubbish throughout the kitchen. Remove unused or broken equipment to prevent harborage of insects or rodents. Correct immediately.</p> <p>14) Observed calcium buildup and dust on the compressor shield on the ice machine. Maintain equipment in good repair and is clean and sanitized according to manufacturers specification. Correct immediately.</p> <p>14) Observed barewood shelves throughout the dry storage area. Ensure bare wood has a finish that is cleanable, smooth, durable, and nonabsorbent. Repair or correct within 30 days.</p> <p>24) Observed the lid to the dumpster open. Ensure lid is closed to prevent harborage of insects or vermin. Corrected during inspection.</p>
	2				
	3				
	4				
	5				
	6				
	7				
Food Storage	8		X		
	9		X		
	10				
	11		X		
Uten./Equip.	12				
	13		X		
	14		X		
Employee	15				
	16				
	17				
Water	18				
	19				
	20				
Waste	21				
	22				
Vermin	23				
	24				
Facilities	25				
	26				
	27		X		
	28				
	29		X		
	30		X		
Misc.	31		X		
	32				
	33				
	34				
	35				
	36				

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	Date: 04/04/2024
Received By (Print): Joshua Morris	Received by (Signature): _____
REHS (Print): Chalyn Dewey	REHS (Signature): _____
	Phone: 530-841-2112

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27) Observed the ventilation or exhaust system not operating in the restroom. Toilet rooms should be vented outside by means of a light-switch-activated exhaust fan consistent with local building code requirements. Repair within 90 days.

29, 30) Observed grease or dust buildup in hard-to-reach places and wall in the cook's area. Maintain facility in a clean manner at all times. Correct immediately.

29) Observed missing baseboards and missing or broken floor tiles in the warewashing area, around the corners of the soda distribution center, and ice machine area. Maintain floors to be easily cleanable, smooth, durable, and nonabsorbent. Repair within 90 days.

29) Observed paint chipping or damaged to the floors in the walk-in refrigerator. Maintain the floors to be easily cleanable, durable, nonabsorbent, and smooth. Repair or correct within 90 days.

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