## **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: Chevron- Moonlit Oaks										
Address: 1801 Fort Jones Rd. Yreka, CA 96097										
Permit	Hol	<sup>der:</sup> SK Yreka I	nc.			Permit To Operate:  X Valid Not Valid				
Phone	: 6	916-530-75119	)			E-mail: GS6966651@gmail.com				
Food Safety Certified Employee: Gurlal Singh  Expiration Date: 02/2029										
				OUT		The marked items represent Health Code violations and must be corrected as follows:				
Protection Time/ Temp.	1	Food Temp.	1017 10	X	X	·				
	2	Prep./ Service				ROUTINE INSPECTION CONDUCTED THIS DATE				
	3	Storage/ Disp.								
	4	Frozen Food				1) Observed hamburgers 108F at the hot holding self-service display case.				
	5	Pure Food				Items on the right side is not holding food to temperature. Observed pies at 112F at the				
	6	Reused Food				hot holding equipment on the cashier's counter. Hold hot foods at 135F or above.				
	7	Transportation				Voluntarily discarded.				
a)	8	Storage Fac.				REINSPECTION FEE ASSESSED FOR NON-COMPLIANCE.				
rage	9	Refrig. Units				TEMOLEGIST TEL MODEGLES FOR WORK COMIL ENWOCE.				
Sto	10	Thermometer								
Food Storage	11	Hazardous Mat.				14) Observed an Amana and a Cadco convection ovens used without an exhaust hood				
Ĕ	12	Spoils				system. Equipment that produces heat, grease, odor, vapor, smoke, and steam should				
.di	13	Wash/ Sanitize				be utilized with an exhaust hood. Discontinue use immediately, and/or replace with a ventless/built-in exhaust system within 90 days. Submit manufactured spec sheet of				
Uten./Equip.	14	Equip. Condition		X		equipment for preapproval prior to purchase.				
en./	15	Utensil Condition		X	X					
Ť	16	Storage				15) Observed heat damaged food trays stored in the clean utensil storage shelves.				
Ф	17	Handwashing				Maintain utensils in good repair and in a manner to not impart deleterious substances on food. Remove all damaged and unserviceable utensils. Corrected during inspection.				
Employee	18	Employee Hygiene				1000. Remove all damaged and diserviceable diensils. Corrected during inspection.				
dw:	_	Employee Habits				29) Observed a buildup of slime in the floor sink and discharge pipes below the self-				
		Food Cert./ Card				serve beverage station. Clean and sanitize these surfaces immediately.				
Water		Water								
Š	22	Cross Con.								
Waste	_	Liquid Waste								
	24	Refuse								
Vermin	_	Rodents/ Insects								
\ \	26	Animal/ Fowl								
		Ventilation								
es		Doors				REINSPECTION FEE WILL BE ASSESSED FOR FUTURE NON-COMPLIANCE.				
-acilities	_	Floors		X						
Б	30	Walls - Ceilings								
		Toilet Fac.								
	32	Janitorial Fac.								
		Lighting								
Misc.		Clothing - Linen								
		Signs								
ΜΔΙ		Misc.	)  I T	Out	of com	apliance COS = Corrected on-site				
MAJ = Major violation OUT = Out of compliance COS = Corrected on-site  Received By (Print): Received by (Signature): Date:										
Gurlal Singh 04/05/2024										
REHS (Print): REHS (Signature): Phone: 530-841-2112										

Facility Name:	Chevron- Moonlit Oaks	
	The marked items represent Health Code violations and must be corrected as follows:	
Received By (Print):	Received by (Signature):	
Gı	urlal Singh	04/05/2024
REHS (Print): Chalyn D	REHS (Signature): Ph	one: 530-841-2112
Charyii L	OUNCY	JUU-U <del>-1</del> 1-2112

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	•									
Received By (Print):		Date:								
	rlal Singh	04/05/2024								
REHS (Print): Chalyn	REHS (Signature): Dewey	Phone: 530-841-2112								

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•		
	ırlal Singh	Date: 04/05/2024
REHS (Print): Chalyn [	REHS (Signature): Dewey	Phone: 530-841-2112