



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: Raley's #247	Permit # 000383
Address: 1840 Fort Jones Rd., Yreka, CA 96097	
Permit Holder: Raley's	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: 530-842-4307	E-mail: 247astdir@raleys.com
Food Safety Certified Employee: Travis Stoltenburg	Expiration Date: 04/2028

		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; font-weight: bold; margin-bottom: 10px;">ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>2) Observed a large crack in the middle of the baker's butcher block table with food accumulating in between the crack. Maintain prep surfaces in a manner to be easily cleanable, nonabsorbent, durable, and smooth. The damaged portion of the equipment is no longer serviceable. Repair or replace within 90 days. 2ND NOTICE.</p> <p>3) Observed boxes of food stored on the ground in the large deli-prep walk-in refrigerator. Store foods 6" off the floor. Correct immediately.</p> <p>14) Observed buildup of dust on the compressor fan guards in most of the walk-in refrigerators. Maintain equipment to be fully operable and clean. Clean and sanitize fan guards according to manufacturer's instruction immediately. 2ND NOTICE.</p> <p>14, 30) Observed tape used to support damaged tile pieces from falling and to hold down a corner guard that has become unhinged. Observed tape on the ceiling in the small deli walk-in refrigerator. Maintain walls and equipment in good repair. Tape is not an easily cleanable surface. Remove take and repair within 90 days.</p> <p>30) Observed dust buildup on the ceiling in the deli prep area, especially around vent and sprinkler systems. Overhead protection should be kept clean and not a source of contamination. Clean and sanitize immediately.</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.		X		
	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				
	17 Handwashing				
	18 Employee Hygiene				
Water	19 Employee Habits				
	20 Food Cert./ Card				
	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		X		
	31 Toilet Fac.				
	32 Janitorial Fac.				
Misc.	33 Lighting				
	34 Clothing - Linen				
	35 Signs				
	36 Misc.				

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site
Received By (Print): Cindy Clausen Received by (Signature): _____ Date: 05/02/2024
REHS (Print): Chalyn Dewey REHS (Signature): _____ Phone: 530-841-2112

Facility Name: Raley's #247

The marked items represent Health Code violations and must be corrected as follows:

Received By (Print):
Cindy Clausen

Received by (Signature):

Date:
05/02/2024

REHS (Print):
Chalyn Dewey

REHS (Signature):

Phone:
530-841-2112

Facility Name: Raley's #247

The marked items represent Health Code violations and must be corrected as follows:

Received By (Print):
Cindy Clausen

Received by (Signature):

Date:
05/02/2024

REHS (Print):
Chalyn Dewey

REHS (Signature):

Phone:
530-841-2112

Facility Name: Raley's #247

The marked items represent Health Code violations and must be corrected as follows:

Received By (Print):
Cindy Clausen

Received by (Signature):

Date:
05/02/2024

REHS (Print):
Chalyn Dewey

REHS (Signature):

Phone:
530-841-2112