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	Na	me: Upper Fall	Min	Ма	rt	Permit # 000388		
Addres	S:	116 Broadway				Charles Street Line		
Permit Holder: Jaghmohan S. Rana Permit To Operate: Valid Not Valid								
Phone	Ę	530-964-2251				E-mail: jagmohanrana@hotmail.com		
Food S	afe	ty Certified Employ	ee:			Expiration Date:		
	MAJ OUT COS The marked items represent Health Code violations and must be corrected as follows:							
100.0	1	Food Temp.	IVIAU	X	-	The marked items represent freath code violations and must be corrected as follows.		
Protection Time/ Temp.	2	Prep./ Service				COMPLAINT AND ROUTINE INSPECTION CONDUCTED THIS DATE		
ne/	3	Storage/ Disp.		X		A complaint was received regarding the sale of unpure or adulterated food or produce.		
Ţ	4	Frozen Food				The following was found during inspection:		
ction	5	Pure Food		X	X	No produce are said to the public besides produce used as incredients in secularity		
otec	6	Reused Food				No produce are sold to the public, besides produce used as ingredients in sandwiches.		
Р	7	Transportation				3) Observed dust on numerous containers and shelves in customer self-service area		
a)	8	Storage Fac.						
Food Storage	9	Refrig. Units	150 20					
Sto	10	Thermometer				To control and process for the control and the		
poo	11	Hazardous Mat.			9			
ш	12	Spoils						
Ď.	13	Wash/ Sanitize			9	moved to the bottom hair where reingeration unit is holding cold loods to temperature.		
Uten./Equip.	14	Equip. Condition		X		1) Observed prepped sliced cheese in deli prep cooler at 57F. Hold deli at 45F or below.		
l/.ue	15	Utensil Condition				Cheese were moved to freezer to be rapidly cooled.		
ž	16	Storage						
0	17	Handwashing						
Employee	18	Employee Hygiene						
mpk	19	Employee Habits						
ш	20	Food Cert./ Card		X		mopositori.		
ter	21	Water				14) Observed water pooling on the bottom unit of the deli display case. Maintain		
Water	22	Cross Con.				equipment in good repair and in a clean manner at all times. Repair or correct within 90		
Waste	23	Liquid Waste				equipment in good repair and in a clean manner at all times. Repair or correct within days.		
Wa	_	Refuse				Expration Date: The marked items represent Health Code violations and must be corrected as follows: COMPLAINT AND ROUTINE INSPECTION CONDUCTED THIS DATE A complaint was received regarding the sale of unpure or adulterated food or produce. The following was found during inspection: No produce are sold to the public, besides produce used as ingredients in sandwiches. 3) Observed dust on numerous containers and shelves in customer self-service area. Ensure food and shelves are free of dust or sources of contamination. Clean and santitize immediately. 1) Observed deli meat and blocked cheese in the reach-in refrigerator (marked w/ #12) at 53F. Hold cold foods at 41F or below and deli products at 45F or below. Items were moved to the bottom half where refrigeration unit is holding cold foods to temperature. 1) Observed prepped sliced cheese in deli prep cooler at 57F. Hold deli at 45F or below Cheese were moved to freezer to be rapidly cooled. 5) Observed numerous mold growth on a block of cheese stored next to ready-to-eat foods in the bottom cabinet of the deli-prep cooler. Store foods to be destroyed or returned separate from ready-to-eat food and separate location. Corrected during inspection. 14) Observed water pooling on the bottom unit of the deli display case. Maintain equipment in good repair and in a clean manner at all times. Repair or correct within 90 days. 20) Obtain a food safety manager certificate within 60 days. Once obtain, ensure a copy of the certificate is on-site. 30, 33) Observed a light shield missing in the prep area, exposing the insulation materials in the ceiling above. Install a light shield immediately to eliminate dust or other contaminants from contaminating food prep area. 30) Observe paint peeling on the wall behind the warewashing area. Maintain walls as the smooth, easily cleanable, durable, and nonabsorbent. Repair or correct within 90 days.		
nin	25	Rodents/ Insects						
Vermin	26	Animal/ Fowl				of the sertificate to off site.		
	27	Ventilation						
"	_	Doors				materials in the ceiling above. Install a light shield immediately to eliminate dust or other		
lities	29	Floors			è	contaminants from contaminating food prep area.		
Facilities		Walls - Ceilings		×		30) Observe paint peoling on the wall behind the warewashing area. Maintain walls as to		
-		Toilet Fac.	П	<i>,</i> ,				
	32	Janitorial Fac.	П					
	33	Lighting		X				
,:	_	Clothing - Linen						
Misc.		Signs						
-		Misc.						
MAJ =			UT =	Out o	of com	pliance COS = Corrected on-site		
	Received By (Print): Received by (Signature): Date:							
REHS (Prin	Chalyn Dewe	ey			REHS (Signature): Phone: 530-841-2112		

Facility Name: Upper Fall Mini Mart		
The marked items re	epresent Health Code violations and must be co	prrected as follows:
Received By (Print):	Received by (Signature):	Date:
Jaghmohan Rana		06/05/2024
REHS (Print):	REHS (Signature):	Phone:
Chalyn Dewey		530-841-2112

Facility Name:	Upper Fall Mini Mart	
	The marked items represent Health Code violations and must be corrected as follow	/S:
	.	
Received By (Print):	Received by (Signature):	Date:
	nmohan Rana	06/05/2024
REHS (Print): Chalyn [REHS (Signature): Dewey	Phone: 530-841-2112

Facility Name:	Upper Fall Mini Mart	
	The marked items represent Health Code violations and must be corrected as follow	'S:
	Developed by (O'marking)	<u> </u>
	Received by (Signature): mohan Rana	Date: 06/05/2024
REHS (Print): Chalyn De	REHS (Signature): ewey	Phone: 530-841-2112