



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: Miner Street Station	Permit # 000329
Address: 115 E Miner Street Yreka CA 96097	
Permit Holder: Siskiyou Development	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: 530-842-4548	E-mail: cindy@sisdevco.com
Food Safety Certified Employee:	Expiration Date:

		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;">COMPLAINT AND ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>A complaint was received regarding contaminated items being sold. Facility had a break-in. During the process suspect had an abrasion that caused blood to contaminate food articles. This is the result of the investigation:</p> <p>The contaminated area is from the front south entrance to behind cash registered area. Contaminated articles were destroyed or removed from sale, and shelves and floors were cleaned or wiped down.</p> <p>2, 13) Observed no disinfectant in numerous spray bottles, including janitorial liquid sanitizer dispenser. Effective disinfectant should measure 100ppm chlorine or 200ppm quat (QAC). Proper sanitizing concentration was added into spray bottles and contaminated area was cleaned and sanitized during inspection.</p> <p>13) Observed no test strips to measure disinfectant concentration. Obtain chlorine and QAC test strips immediately.</p> <p>1) Observed prepackaged diced chicken at 66F stored on the top shelf of display cooler in front of the cashier station. Hold cold foods at 41F or below. Voluntarily discarded.</p> <p>1) Observed prepackaged deli-meat and cheese at 50F at the same area and unit mentioned above. Hold cold foods at 41F or below or deli at 45F or below. Food was moved on the bottom of the unit that is holding temperature.</p> <p>20) Facility does not have a food safety manager certificate. Obtain one within 30 days. 2ND VIOLATION.</p> <p style="text-align: center;">A REINSPECTION FEE WILL BE ASSESSED FOR FUTURE NON-COMPLIANCE.</p> <p>NOTE: Facility has installed a ventless convection oven and hot warmer display case that were both preapproved.</p>
	2		X		
	3				
	4				
	5				
	6				
	7				
Food Storage	8				
	9				
	10				
	11				
Uten./Equip.	12				
	13		X		
	14				
	15				
Employee	16				
	17				
	18				
	19				
Water	20		X		
	21				
	22				
Waste	23				
	24				
Vermin	25				
	26				
Facilities	27				
	28				
	29				
	30				
	31				
	32				
	33				
Misc.	34				
	35				
	36				

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site
Received By (Print): Edward Ramirez Received by (Signature): _____ Date: 06/05/2024
REHS (Print): Chalyn Dewey REHS (Signature): _____ Phone: 530-841-2112

Facility Name: Miner Street Station

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

[Empty area for listing health code violations and correction details]

Received By (Print): Edward Ramirez	Received by (Signature):	Date: 06/05/2024
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REHS (Print): Chalyn Dewey	REHS (Signature):	Phone: 530-841-2112
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