

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

Address 150 Morgan Way, Mount Shasta, CA, 96067 Pormit To Operato: Prome: Sole 224-1339 E-mail: shelly chiles@yahoo.com Frood Safety Certified Employee: Stephanie Gutierrez Expression Date: 08/2023 Image: Sole 224-1339 Image: Stephanie Gutierrez Expression Date: 08/2023 Image: Sole 224-1339 Image: Sole 244-1339 Expression Date: 08/2023 Image: Sole 244-1339 Image: Sole 244-1339 Expression Date: 08/2023 Image: Sole 244-1339 Image: Sole 244-1339 Expression Date: 08/2023 Image: Sole 244-1349 Image: Sole 244-1349 Image: Sole 24	Facility Name: Subway - Mount Shasta Permit # 000444									
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Phone: 530-926-1339 E-mail: shelly-chiles@yahoo.com Food Safety Certified Employee: Stephanie Gutierrez Expration Date:: 08/2023 Image: Image	Permit Holder: Permit To Operate:									
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REHS (Print): REHS (Signature): Phone: 530-841-2114	Receive	ed B	y (Print): Stephar	nie G	Butie	rrez	Received by (Signature): Date: 07/08/2024			
	REHS (Print): REHS (Signature): Phone: 530-841-2114						REHS (Signature): Phone: 530-841-2114			

Facility Name:	Subway - Mount Shasta
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The marked items represent Health Code violations and must be corrected as follows:

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Received By (Print):	Received by (Signature):	Date:	
Stephanie Gutierre	₽Z	07/08/2024	
REHS (Print):	REHS (Signature):	Phone:	
Rick Florendo		530-841-2114	
Page 2			

Facility Name:	Subway - Mount Sha	asta		
	The marked items re	epresent Health Code violations and	must be corrected as follows:	
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Received By (Print): Ster	hanie Gutierrez	Received by (Signature):	Date: C	7/08/2024
		DEHS (Signatura)	Phone	
REHS (Print): Rick Flo	rendo	REHS (Signature):		:)-841-2114
Page 3				

Facility Name:	Subway - Mount Shasta	
	The marked items represent Health Code violations and must be corrected as	follows:
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Received By (Print): Ste	Received by (Signature): phanie Gutierrez	Date: 07/08/2024
REHS (Print):	REHS (Signature):	Phone:
Rick Flo	rendo	530-841-2114