



# 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: <b>Grocery Outlet</b>	Permit # <b>000249</b>
Address: <b>121 Montague Road, Yreka, CA 96097</b>	
Permit Holder: <b>Steve and Rebecca Sellers</b>	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: <b>530-842-7700</b>	E-mail: <b>yreka@groceryoutlet.com</b>
Food Safety Certified Employee: <b>N/A</b>	Expiration Date:

		MAJ	OUT	COS		
					The marked items represent Health Code violations and must be corrected as follows:	
Protection Time/Temp.	1	Food Temp.		X	X	<p style="text-align: center; margin-bottom: 20px;"><b>ROUTINE INSPECTION CONDUCTED THIS DATE</b></p> <p>1) Observed prepackaged salads at 50F at the salad refrigerator in the back of the facility. Observed shrimp salads and sausages at 50F in the display cases in the front of the store. Hold cold foods at 41F or below. Reduce over stacking products or blocking vents to increase air flow within the refrigeration unit. Corrected during inspection.</p> <p>5) Observed moldy organic tomato vines and squash on display cases at the produce section. Ensure foods sold are pure and free of contamination. Examine produce while receiving from distributor. Adulterated foods were removed from shelves.</p> <p style="margin-top: 20px;"><b>NOTE:</b> Facility has installed new standup refrigeration units in the far back left corner.</p>
	2	Prep./ Service				
	3	Storage/ Disp.				
	4	Frozen Food				
	5	Pure Food		X	X	
	6	Reused Food				
	7	Transportation				
Food Storage	8	Storage Fac.				
	9	Refrig. Units				
	10	Thermometer				
	11	Hazardous Mat.				
Uten./Equip.	12	Spoils				
	13	Wash/ Sanitize				
	14	Equip. Condition				
Employee	15	Utensil Condition				
	16	Storage				
	17	Handwashing				
Water	18	Employee Hygiene				
	19	Employee Habits				
	20	Food Cert./ Card				
Waste	21	Water				
	22	Cross Con.				
Vermin	23	Liquid Waste				
	24	Refuse				
Facilities	25	Rodents/ Insects				
	26	Animal/ Fowl				
	27	Ventilation				
	28	Doors				
	29	Floors				
	30	Walls - Ceilings				
Misc.	31	Toilet Fac.				
	32	Janitorial Fac.				
	33	Lighting				
	34	Clothing - Linen				
	35	Signs				
	36	Misc.				

MAJ = Major violation    OUT = Out of compliance    COS = Corrected on-site	
Received By (Print): <b>Becky Sellers</b>	Received by (Signature): _____ Date: <b>07/24/2024</b>
REHS (Print): <b>Chalyn Dewey</b>	REHS (Signature): _____ Phone: <b>530-841-2112</b>

**Facility Name:** Grocery Outlet

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

*(This area is currently blank, intended for listing health code violations and their corrections.)*

Received By (Print): <b>Becky Sellers</b>	Received by (Signature):	Date: <b>07/24/2024</b>
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REHS (Print): <b>Chalyn Dewey</b>	REHS (Signature):	Phone: <b>530-841-2112</b>
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**Facility Name:** Grocery Outlet

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Empty area for listing health code violations and correction details.

Received By (Print): Becky Sellers	Received by (Signature):	Date: 07/24/2024
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REHS (Print): Chalyn Dewey	REHS (Signature):	Phone: 530-841-2112
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Received by (Signature):

Date:  
07/24/2024

REHS (Print):  
Chalyn Dewey

REHS (Signature):

Phone:  
530-841-2112