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

						priorie. (330) 641-2100, tax. (330) 641-4070		
Facility	Na	me: Roadhous	e Ba	ar an	d Gr	ill	Permit # 000271	
Addres	SS:	1281 S Main S	St., Y	reka	a, CA	96097		
Permit	Hol	der: Sunshine E	Betts	and	Mic	helle Hill	Permit To Operate: Valid Not Valid	
Phone	. 5	30-842-9866				E-mail: roadhousebarandgrill24@g	gmail.com	
Food S	Safe	ty Certified Employ	ee: [David	d Bos		Expiration Date: 07/2027	
			Z	OUT	44	The marked items represent Health Code violations		
100.0	1	Food Temp.	110.10	X	000	The market femological Floatin code violations	and made by confesion as follows:	
dwa	2	Prep./ Service		X		ROUTINE INSPECTION CONDUCTI	ED THIS DATE	
E/T	3	Storage/ Disp.		X		4) Observed assessment of the second s		
Protection Time/ Temp.	4	Frozen Food				1) Observed numerous cold foods (cheese, cole sla		
	5	Pure Food				raw beef and fish) measuring at 50-52F at the deli-prep cooler across from the line. Maintain cold foods at 41F or below. Voluntarily discarded.		
	6	Reused Food						
	7	Transportation			-	1) Observed numerous cold foods at salad and sandwich prep coolers measu		
	25/10	Storage Fac.		×		49F. Hold all cold foods at 41F or below. Correct im	mediately.	
age		Refrig. Units	BB 337	X	-	(1) Observed all deligran ecolors in the kitchen not h	colding cold foods to temporature	
Store	10255	Thermometer				 Observed all deli prep coolers in the kitchen not lensure equipment is maintain in good repair and ful 		
Food Storage	11	Hazardous Mat.		×	×	Ensure equipment is maintain in good repair and tal	ny operable inimediately.	
R	250.00	Spoils		^	^	2) Observed foil-wrapped baked potatoes stored in		
200		Wash/ Sanitize		×	ē	holder. Remove foil from potatoes prior to cooling in		
Uten./Equip.	2000	Equip. Condition		×		Additionally, practice one or more of the rapid coolir		
Ē.		\$20.70		^		smaller portion, rapid cooling devices, ice paddles, ice as an ingredier containers in an ice bath and stirring frequently. Voluntarily discarded.		
Uter	-	Utensil Condition				containers in an ice path and stirring frequently. Voi	untarily discarded.	
		Storage			-	2) Observed foods stored on ground in walk-in fridg	e. Store foods 6" off floor, COS.	
,66	17	Handwashing Employee Hygiene			-	_, -, -, -, -, -, -, -, -, -, -, -, -, -,	eat foods in the Galaxy reach-in cooler in	
Employee		2-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1				3) Observed raw eggs stored above ready-to-eat for		
E		Employee Habits Food Cert./ Card			-	the kitchen. Store ready-to-eat foods above raw foo		
_	Z S					14) Observed an unapproved, non-NSF or ANSI ce	rtified Colovy appler utilized in the	
Water	21	Water Cross Con.				kitchen. Ensure all equipment in kitchen are ANSI o		
						remove from kitchen immediately.	inter of 1401 fated. Discontinue ase and	
Waste	200	Liquid Waste Refuse				Tomoto nom memorialistics.		
					-	8) Observed numerous foods (cans, potatoes, spag		
Vermin	26	Rodents/ Insects				collecting on its surface stored in a shed in the back		
>	3	Animal/ Fowl			8	manner that protects from dust or other contaminants. Move all food storage tapprove storage area in the main building. Beverage containers, bottles, and/		
	27	Ventilation				allowed to be stored in alternative storage area (ie s		
ies		Doors			6		,,	
Facilities	No.	Floors		_		11) Observed numerous spray bottles unlabeled at	•	
щ		Walls - Ceilings				spray bottles with common name to prevent mishan	dling of chemicals. Corrected onsite.	
		Toilet Fac.		_		13) Observed dishwesher dispensing less than Forem shlering. Ensure shlering		
	32	Janitorial Fac.			-	13) Observed dishwasher dispensing less than 50ppm chlorine. Ensure chlorine sanitizer measures with a 50ppm concentration. Discontinue use and utilize 3-		
Misc.		Lighting				compartment sinks to wash, rinse, sanitize, and air		
	- 2	Clothing - Linen				The second secon	A CONTRACTOR OF THE CONTRACTOR	
	1000	Signs						
ΜΔΙ-		Misc. or violation C	III -	X Out	of con	ppliance COS = Corrected on-site		
	_	/ (Print):	- 107	Out	or coll	Received by (Signature):	Date:	
		Debbie	Cow	ley		and the second s	08/14/2024	
REHS (Print	Chalyn Dewe	ey			REHS (Signature):	Phone: 530-841-2112	

Facility Name: Roadhouse Bar and	d Grill	
The marked items	represent Health Code violations and must be co	prrected as follows:
location as to not be over food or ut		
unused equipment from the premise		
A REINSPECTION FEE WILL BE A	ASSESSED ON FUTURE NON-COMPLIANO	CE.
NOTE:		
1) Facility has installed a high-temp		vithout prior approval. Ensure all new
Tacility Name: Roadhouse Bar and Grill The marked items represent Health Code violations and must be corrected as follows: 14) Observed an insect control device stored above food prep area and utensils. Install insect control devices in a location as to not be over food or utensil handling area, clean equipment, linens, and unwrapped single-use articles. Correct or remove immediately. 36) Observed numerous rubbish (tables, chairs, trailer, etc) outside the facility. Remove unnecessary items and unused equipment from the premise to prevent harborage of vermin or rodents. Correct within 60 days. 2ND NOTICE. A REINSPECTION FEE WILL BE ASSESSED ON FUTURE NON-COMPLIANCE. NOTE: 1) Facility has installed a high-temp, undercounter dishwasher at the bar area without prior approval. Ensure all new equipment are pre-approved prior to purchase and installation. 2) Provided 'Facility Inspection Notice' form. **Provided Teality Inspection Notice' form.** Reserved by (Print): Reserved by (Signature): Date: 08/14/2024 Phone: Prints: REHS (Signature): Phone: Prints: Pr		
	Received by (Signature):	
	REHS (Signature):	
Chalvn Dewey	Tie (Oignaturo).	530-841-2112

Page 2

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