



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: Roadhouse Bar and Grill	Permit # 000271
Address: 1281 S Main St., Yreka, CA 96097	
Permit Holder: Sunshine Betts and Michelle Hill	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: 530-842-9866	E-mail: roadhousebarandgrill24@gmail.com
Food Safety Certified Employee: David Boston	Expiration Date: 07/2027

		MAJ	OUT	COS	
					The marked items represent Health Code violations and must be corrected as follows:
Protection Time/ Temp.	1		X		<p style="text-align: center; margin: 0;">ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>1) Observed numerous cold foods (cheese, cole slaw, sour cream, corn, macarooni, and raw beef and fish) measuring at 50-52F at the deli-prep cooler across from the cook's line. Maintain cold foods at 41F or below. Voluntarily discarded.</p> <p>1) Observed numerous cold foods at salad and sandwich prep coolers measuring at 47-49F. Hold all cold foods at 41F or below. Correct immediately.</p> <p>9) Observed all deli prep coolers in the kitchen not holding cold foods to temperature. Ensure equipment is maintain in good repair and fully operable immediately.</p> <p>2) Observed foil-wrapped baked potatoes stored in the walk-in refrigerator and hot holder. Remove foil from potatoes prior to cooling in refrigerator or placing in hot holder. Additionally, practice one or more of the rapid cooling methods: placed in a shallow pan, smaller portion, rapid cooling devices, ice paddles, ice as an ingredient, or inserting containers in an ice bath and stirring frequently. Voluntarily discarded.</p> <p>2) Observed foods stored on ground in walk-in fridge. Store foods 6" off floor. COS.</p> <p>3) Observed raw eggs stored above ready-to-eat foods in the Galaxy reach-in cooler in the kitchen. Store ready-to-eat foods above raw foods. Correct immediately.</p> <p>14) Observed an unapproved, non-NSF or ANSI certified Galaxy cooler utilized in the kitchen. Ensure all equipment in kitchen are ANSI or NSF rated. Discontinue use and remove from kitchen immediately.</p> <p>8) Observed numerous foods (cans, potatoes, spaghetti noodles, etc) with dust collecting on its surface stored in a shed in the back of the facility. Store all foods in a manner that protects from dust or other contaminants. Move all food storage to the approve storage area in the main building. Beverage containers, bottles, and/or cans are allowed to be stored in alternative storage area (ie shed). Correct within 30 days.</p> <p>11) Observed numerous spray bottles unlabeled at the warewashing area. Label all spray bottles with common name to prevent mishandling of chemicals. Corrected onsite.</p> <p>13) Observed dishwasher dispensing less than 50ppm chlorine. Ensure chlorine sanitizer measures with a 50ppm concentration. Discontinue use and utilize 3-compartment sinks to wash, rinse, sanitize, and air dry soiled wares until corrected.</p>
	2		X		
	3		X		
	4				
	5				
	6				
	7				
Food Storage	8		X		
	9		X		
	10				
	11		X	X	
Uten./Equip.	13		X		
	14		X		
	15				
Employee	17				
	18				
	19				
	20				
Water	21				
	22				
Waste	23				
	24				
Vermin	25				
	26				
Facilities	27				
	28				
	29				
	30				
	31				
	32				
	33				
Misc.	34				
	35				
	36		X		

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): Debbie Cowley	Received by (Signature): _____ Date: 08/14/2024
REHS (Print): Chalyn Dewey	REHS (Signature): _____ Phone: 530-841-2112

Facility 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.

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