



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: Kentucky Fried Chicken	Permit # 000282
Address: 1293 S Main Street, Yreka, CA 96097	
Permit Holder: Declerck Enterprises	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: 530-842-5577	E-mail: D118002@yum.com
Food Safety Certified Employee: Nicole McNew	Expiration Date: 08/2028

		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: 0;">ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>1) Observed mash potatoes and cheese macaroni at 120F in hot holder. Hold hot foods at 135F or above. Voluntarily discarded.</p> <p>1) Observed cole slaw in an ice bath with a surface temperature at 51F, but bottom layer measured at 41F. Ensure container is fully submerged with ice to hold all parts of food at 41F or below. Voluntarily discarded.</p> <p>9) Observed ice buildup around door and on ceiling in the poultry walk-in freezer. Observed the kick panel and bottom door trim broken. Ensure equipment is in good repair and fully serviceable. Repair or correct within 90 days.</p> <p>29) Observed numerous broken tiles throughout the facility, especially at the cooking area and chicken brooding station. Observed water pooling in between broken tiles and where grout is damaged. Maintain floors as to be easily cleanable, durable, smooth, and nonabsorbent. Repair or correct within 60 days. 2ND NOTICE.</p> <p>29) Observed numerous liquid discharge pipes not plumbed over a floor sink. Observed liquid pooling around the lip of the floor sink. Ensure pipes are plumbed into the floor sink with at least a 1" air gap above the floor sink's rim. Repair or correct within 90 days.</p> <p>36) Observed the pass-thru window's self-closing mechanism turned off. Ensure pass thru window self-closes at all times to prevent entrance of insects. Corrected during inspection.</p> <p>36) Observed no air-curtain at the pass-thru window. Pass thru windows at or larger than 432 square inch must be equipped with an air-curtain. Install an air-curtain within 60 days. 2ND NOTICE.</p> <p>A REINSPECTION FEE WILL BE ASSESSED FOR FUTURE NON-COMPLIANCE.</p> <p>NOTE: 1) After sifting out larger breaded chicken flour chunks, facility stores leftover flour overnight and in room-temperature. Facility is unable to provide a HACCP plan on how to properly store remaining used flours. This process will be evaluated by the department to ensure food is handled and stored in a manner to not support the rapid and progressive growth of infectious micro-organisms. Temporarily store leftover flour in the chicken cooler or dispose at the end of shift.</p> <p>2) Provided "Facility Inspection Notice" form.</p>
	2	Prep./ Service				
	3	Storage/ Disp.				
	4	Frozen Food				
	5	Pure Food				
	6	Reused Food				
	7	Transportation				
Food Storage	8	Storage Fac.				
	9	Refrig. Units		X		
	10	Thermometer				
	11	Hazardous Mat.				
Uten./Equip.	12	Spoils				
	13	Wash/ Sanitize				
	14	Equip. Condition				
Employee	15	Utensil Condition				
	16	Storage				
	17	Handwashing				
	18	Employee Hygiene				
Water	19	Employee Habits				
	20	Food Cert./ Card				
	21	Water				
Waste	22	Cross Con.				
	23	Liquid Waste				
Vermin	24	Refuse				
	25	Rodents/ Insects				
Facilities	26	Animal/ Fowl				
	27	Ventilation				
	28	Doors				
	29	Floors		X		
	30	Walls - Ceilings				
	31	Toilet Fac.				
	32	Janitorial Fac.				
Misc.	33	Lighting				
	34	Clothing - Linen				
	35	Signs				
	36	Misc.		X		

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): Jazmiin Seaver	Received by (Signature): _____ Date: 08/22/2024
REHS (Print): Chalyn Dewey	REHS (Signature): _____ Phone: 530-841-2112

Facility Name: Kentucky Fried Chicken

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

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

Empty box for listing health code violations and correction details.

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