



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: Gold Rush Burgers	Permit # 000244
Address: 1240 S. Main St., Yreka, CA 96097	
Permit Holder: Kenton and Debbie Rush	Permit To Operate: <input checked="" type="radio"/> Valid <input type="radio"/> Not Valid
Phone: 530-842-2177	E-mail: mabjlb1989@outlook.com
Food Safety Certified Employee: Melody Byford	Expiration Date: 07/2024

		MAJ	OUT	COS	
					The marked items represent Health Code violations and must be corrected as follows:
Protection Time/ Temp.	1	Food Temp.			<p style="text-align: center; margin: 0;">ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>2) Observed raw patties stored on same shelf with chopped onions in the cabinet below the deli prep cooler. Observed raw eggs stored above bulk pickle container in the reach-in refrigerator behind the cashier's bar. Store ready to eat food above ready to eat food or on separate shelves. Corrected immediately. 2ND VIOLATION.</p> <p>11) Observed unmarked working spray bottles in the chemical storage area. Ensure all bottles are marked with common name to prevent mishandling of hazardous materials. Correct immediately.</p> <p>20) Observed food safety certificate has expired. Obtain a current food safety certificate within 90 days.</p> <p>21) Observed the 3 compartment sink, soda, and ice machine draining into floor sink without a 1" air gap. Ensure these pipes are drained indirectly with at least a 1" air gap above the flood level rim of the floor sink. Correct within 14 days. 3RD NOTICE.</p> <p style="text-align: center;">A REINSPECTION FEE WILL BE ASSESSED FOR FUTURE NON-COMPLIANCE.</p> <p>NOTE: 1) Provided "Facility Inspection Notice" form. 2) Provided Food Safety Instructor contact info.</p>
	2	Prep./ Service		X	
	3	Storage/ Disp.			
	4	Frozen Food			
	5	Pure Food			
	6	Reused Food			
	7	Transportation			
Food Storage	8	Storage Fac.			
	9	Refrig. Units			
	10	Thermometer			
	11	Hazardous Mat.		X	
	12	Spoils			
Uten./Equip.	13	Wash/ Sanitize			
	14	Equip. Condition			
	15	Utensil Condition			
	16	Storage			
Employee	17	Handwashing			
	18	Employee Hygiene			
	19	Employee Habits			
	20	Food Cert./ Card		X	
Water	21	Water			
	22	Cross Con.			
Waste	23	Liquid Waste			
	24	Refuse			
Vermin	25	Rodents/ Insects			
	26	Animal/ Fowl			
Facilities	27	Ventilation			
	28	Doors			
	29	Floors			
	30	Walls - Ceilings			
	31	Toilet Fac.			
	32	Janitorial Fac.			
	33	Lighting			
Misc.	34	Clothing - Linen			
	35	Signs			
	36	Misc.			

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site
Received By (Print): Melody Blanton Received by (Signature): _____ Date: 08/28/2024
REHS (Print): Chalyn Dewey REHS (Signature): _____ Phone: 530-841-2112

Facility Name: Gold Rush Burgers

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

Empty space for listing health code violations and correction details.

Received By (Print): Melody Blanton	Received by (Signature):	Date: 08/28/2024
--	--------------------------	---------------------

REHS (Print): Chalyn Dewey	REHS (Signature):	Phone: 530-841-2112
-------------------------------	-------------------	------------------------

Facility Name: Gold Rush Burgers

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

Received By (Print):
Melody Blanton

Received by (Signature):

Date:
08/28/2024

REHS (Print):
Chalyn Dewey

REHS (Signature):

Phone:
530-841-2112

Facility Name: Gold Rush Burgers

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

Received By (Print):
Melody Blanton

Received by (Signature):

Date:
08/28/2024

REHS (Print):
Chalyn Dewey

REHS (Signature):

Phone:
530-841-2112