



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: Mt. Shasta Supermarket	Permit # 000354
Address: 112 E Alma St., Mount Shasta, CA	
Permit Holder: Keith Cool	Permit To Operate: <input checked="" type="radio"/> Valid <input type="radio"/> Not Valid
Phone: 530-926-2212	E-mail: mountshastasupermarket@gmail.com
Food Safety Certified Employee: Laura Scott	Expiration Date: 10/2028

		MAJ	OUT	COS	
					The marked items represent Health Code violations and must be corrected as follows:
Protection Time/ Temp.	1	Food Temp.			
	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			
	10	Thermometer			
	11	Hazardous Mat.			
	12	Spoils			
Uten./Equip.	13	Wash/ Sanitize	X	X	
	14	Equip. Condition			
	15	Utensil Condition			
	16	Storage			
Employee	17	Handwashing			
	18	Employee Hygiene			
	19	Employee Habits			
	20	Food Cert./ Card			
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		X	
	31	Toilet Fac.			
	32	Janitorial Fac.			
	33	Lighting			
Misc.	34	Clothing - Linen			
	35	Signs			
	36	Misc.			

13) Observed sani-bucket and ware-washing sanitizer measuring at 0ppm Quat. Maintain Quat sanitizer @ 200 ppm at all times. Utilize test strips to ensure concentrations are correct at all times. Ensure that wares are fully submerged for a minimum of 1 minute to properly sanitize wares. Corrected during inspection. This is a repeat violation. Future non-compliance will result in reinspection fees, administrative hearing, or possible permit revocation.

30) Observed the finish for the ceiling above the food prep area has lost its FRP and is now unfinished and uncleanable. There is a large hole located above the sandwich preparation cooler. This surface must be finished immediately to avoid further restrictions to food preparation. Repair immediately.

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): Clayton Cool	Received by (Signature): _____ Date: 08/21/2024
REHS (Print): Rick Florendo	REHS (Signature): _____ Phone: 530-841-2114

Facility Name: Mt. Shasta Supermarket

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

Received By (Print):
Clayton Cool

Received by (Signature):

Date:
08/21/2024

REHS (Print):
Rick Florendo

REHS (Signature):

Phone:
530-841-2114

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