



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: Yreka Chevron | Permit # 000490 |
| Address: 200 N Main St., Yreka, CA 96097 | |
| Permit Holder: Mountain Counties Supply | Permit To Operate: <input checked="" type="radio"/> Valid <input type="radio"/> Not Valid |
| Phone: 530-842-6882 | E-mail: yrekachevron@mtcounties.com |
| Food Safety Certified Employee: N/A | Expiration Date: |

| | | MAJ | OUT | COS | |
|------------------------|----|-------------------|-----|-----|---|
| | | | | | The marked items represent Health Code violations and must be corrected as follows: |
| Protection Time/ Temp. | 1 | Food Temp. | | X | |
| | 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 | |
| | 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 | | X | |
| | 29 | Floors | | | |
| | 30 | Walls - Ceilings | | | |
| | 31 | Toilet Fac. | | | |
| | 32 | Janitorial Fac. | | | |
| | 33 | Lighting | | | |
| Misc. | 34 | Clothing - Linen | | | |
| | 35 | Signs | | | |
| | 36 | Misc. | | | |

ROUTINE INSPECTION CONDUCTED THIS DATE

1) Observed cold foods at 48F in both self-service display cases. Hold cold foods at 41F or below. Correct immediately.

3) Observed raw eggs stored above milk in dairy cooler. Store ready-to-eat foods above raw foods. Correct immediately.

13) Observed food and spilled liquid buildup in cabinets and hard to reach places. Maintain facility in a clean manner at all times. Correct immediately.

28) Observed the back door entrance cracked open. Ensure doors are closed at all times to prevent entrances of vermin or insects. Correct immediately.

NOTE: Issued " Facility Inspection Notice" form.

| | |
|---|--|
| MAJ = Major violation OUT = Out of compliance COS = Corrected on-site | |
| Received By (Print): Kandi Brooke | Received by (Signature): _____ Date: 09/27/2024 |
| REHS (Print): Chalyn Dewey | REHS (Signature): _____ Phone: 530-841-2112 |

Facility Name: Yreka Chevron

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

Received By (Print):
Kandi Brooke

Received by (Signature):

Date:
09/27/2024

REHS (Print):
Chalyn Dewey

REHS (Signature):

Phone:
530-841-2112

Facility Name: Yreka Chevron

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