



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 Elk's Lodge	Permit # 000495
Address: 322 W Miner Street, Yreka CA 96097	
Permit Holder: Yreka Elks	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: 530-842-1980	E-mail: brianfavero@cot.net
Food Safety Certified Employee: Coleman Fitzgerald	Expiration Date: 03/2029

		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	
	14	Equip. Condition		X	
	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		X	
	30	Walls - Ceilings			
	31	Toilet Fac.			
	32	Janitorial Fac.			
	33	Lighting			
Misc.	34	Clothing - Linen			
	35	Signs			
	36	Misc.			

ROUTINE INSPECTION CONDUCTED THIS DATE

13) Observed slimy mold or build up in the ice machine at the bar area. Maintain equipment in clean manner at all times. Dispose all ice and discontinue use until equipment has been cleaned and sanitized according to manufacture instruction.

14) Observed a plumbing leak in the 3-compartment sink and 2 salad containers used to collect the waste water. Maintain equipment in good repair. Correct or repair within 90 days.

29) Observed rodent droppings on the floors and hard-to-reach places in the back dry storage area. Maintain facility in a clean manner at all times. Clean and sanitize all surfaces, including hard-to-reach places immediately.

NOTE: Issued "Facility Inspection Notice" form.

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): Debbie Rokes	Received by (Signature): _____ Date: 10/08/2024
REHS (Print): Chalyn Dewey	REHS (Signature): _____ Phone: 530-841-2112

Facility Name: Yreka Elk's Lodge

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

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Debbie Rokes

Received by (Signature):

Date:
10/08/2024

REHS (Print):
Chalyn Dewey

REHS (Signature):

Phone:
530-841-2112

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