



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: Raley's #247	Permit # 000383
Address: 1840 Fort Jones Rd., Yreka, CA 96097	
Permit Holder: Raley's	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: 530-842-4307	E-mail: 247astdir@raleys.com
Food Safety Certified Employee: Travis Stoltenburg	Expiration Date: 04/2028

		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>13) Observed the following QAC sanitizer concentration: 400ppm at the 3-comp sink, 0ppm and 400ppm in sani-buckets at deli prep area, and 100ppm in sani-bucket at meat department. Ensure sanitizer measures at 200ppm QAC. Utilize test strips to test concentration and change sanitizer solution at least every 2 hours or as needed.</p> <p>13) Observed numerous soiled wash clothes stored on prep table. When not in use and heavily soiled, store wash rags in sani-bucket. Correct immediately.</p> <p>14) 3RD NOTICE: Observed a large crack on the butcher block table at the bakery department. Observed food debris accumulating in between the crack. Ensure food prep surfaces are easily cleanable, nonabsorbent, durable, and smooth. Repair or replace with an ANSI certified prep table within 60 days. Submit manufacturer spec sheet to department for approval prior to purchase and installation.</p> <p style="text-align: center;">A REINSPECTION FEE ACCESSED FOR NON-COMPLIANCE.</p> <p>14) Observed buildup of dust on the compressor fan guards in the eCart walk-in refrigerator and display coolers in retail area. Maintain equipment to be fully operable and clean at all times. Clean and sanitize according to manufacturer specification ASAP.</p> <p>14) Observed excessive build-up of dried foods in all display cases in the deli prep area. Observed food build-up in hard-to-reach places on meat slicer at deli department. Ensure equipment are fully operable, clean at all the times, and cleaned daily. Clean and sanitize immediately.</p> <p>29) Observed excessive buildup of grease, food debris, and dust on floors and hard-to-reach places throughout the food prep area in all departments. Observed excessive build-up of dried foods in all display cases in the deli prep area. Ensure equipment are fully operable and clean all the times. Clean and sanitize immediately.</p> <p>29, 30) 2ND NOTICE: Observed tape used to support broken wall tiles from falling and to hold down a corner guard at the bakery department. Observed numerous broken tiles on floors and walls throughout the food prep area. Maintain walls and floors are easily cleanable, smooth, durable, and nonporous. Repair within 60 days.</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				
	10	Thermometer				
	11	Hazardous Mat.				
Uten./Equip.	12	Spoils				
	13	Wash/ Sanitize		X		
	14	Equip. Condition		X		
	15	Utensil Condition				
Employee	16	Storage				
	17	Handwashing				
	18	Employee Hygiene				
	19	Employee Habits				
Water	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		X		
	31	Toilet Fac.				
	32	Janitorial Fac.				
Misc.	33	Lighting				
	34	Clothing - Linen				
	35	Signs				
	36	Misc.				

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): Cindy Clausen	Received by (Signature): _____ Date: 10/16/2024
REHS (Print): Chalyn Dewey	REHS (Signature): _____ Phone: 530-841-2112

Facility Name: Raley's #247

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

30) 2ND NOTICE: Observed dust buildup on the ceiling around the vents and utensil shelves in the deli and bakery prep area. Maintain facility in a clean manner and not a source of contamination. Clean immediately.

30) Observed a crack in the ceiling in front of the walk-in refrigerator closest to AFC sushi. Ensure ceiling is durable, smooth, and cleanable and structural condition does not pose a public health hazard. Repair or correct within 90 days.

29) Observed liquid buildup in the janitorial facility and floor surrounding floor sink in raw poultry food prep area. Ensure waste water drains into public sewerage system completely and does not overflow back into the facility. Clean and sanitize floors surrounding prep sink immediately. Repair or correct plumbing within 7 days.

NOTE:

- 1) A REINSPECTION FEE WILL BE ACCESSED ON FUTURE REPEATED NON-COMPLIANCE.
- 2) Issued "Facility Inspection Notice" form.

PAGE 2 OF 2

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