



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.			
	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			
Employee	16	Storage			
	17	Handwashing			
	18	Employee Hygiene			
	19	Employee Habits			
Water	20	Food Cert./ Card			
	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		X	
	31	Toilet Fac.			
	32	Janitorial Fac.			
Misc.	33	Lighting			
	34	Clothing - Linen			
	35	Signs			
	36	Misc.			

FOLLOW-UP INSPECTION CONDUCTED THIS DATE

13) Observed numerous soiled wash overflowing from a bucket and onto the floor next to the warewashing sinks. Store soiled linens in a clean nonabsorbent receptacles or clean washable laundry bags to not contaminate food or equipment. Correct ASAP.

14) Observed buildup of dust on the compressor fan guards in the eCart walk-in refrigerator and display cases in customer retail area. Observed buildup of food in display coolers in deli prep area. Observed dried fluid/juice build-up in the speed dial to deli meat slicer closest to prep sink. Ensure equipment is fully serviceable and clean at all times. Clean and sanitize according to manufacturer specification ASAP. 2ND NOTICE.

29) Observed buildup of grease, food debris, and dust on floors and hard-to-reach places throughout the food prep area in all departments. Maintain floors in a clean manner at all times. Clean immediately. 2ND NOTICE.

30) Observed numerous holes on the FRP or walls at the raw poultry prep station in the back. Maintain walls in food prep areas to be smooth, easily cleanable, durable, and nonabsorbent. Patch, seal, or replace FRP within 90 days.

A REINSPECTION FEE WILL BE ASSESSED ON REPEATED NON-COMPLIANCE.

NOTE: Facility has corrected plumbing issues observed at the janitorial mop sink and raw poultry prep station floor sink. Facility has also submitted a maintenance request to repair the following: broken tiles, damaged butcher block table, cracked ceiling in front of deli walk-in refrigerator.

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): Travis Stoltenburg	Received by (Signature): _____ Date: 10/24/2024
REHS (Print): Chalyn Dewey	REHS (Signature): _____ Phone: 530-841-2112

Facility Name: Raley's #247

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Travis Stoltenburg

Received by (Signature):

Date:
10/24/2024

REHS (Print):
Chalyn Dewey

REHS (Signature):

Phone:
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