



### 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: <b>Yreka Truck Stop</b>	Permit # <b>000557</b>
Address: <b>787 Montague Rd., Yreka, CA 96097</b>	
Permit Holder: <b>Yreka Properties LLC</b>	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: <b>530-200-8954</b>	E-mail: <b>yrekatravelplaza@gmail.com</b>
Food Safety Certified Employee: <b>Lesly Pratt</b>	Expiration Date: <b>08/2025</b>

		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; font-weight: bold; margin-bottom: 10px;">ROUTINE INSPECTION CONDUCTED ON THIS DATE</p> <p>14) 3RD NOTICE: Observed missing electronic covers to two of three compressors in the walk-in refrigerator. Maintain equipment in good repair and fully serviceable, and not a source of contamination. Repair or correct within 30 days. Facility has ordered parts.</p> <p>14) Observed the paint lining peeling and food buildup inside the microwave. Maintain equipment in good repair and not a source of contamination. Repair, refinish, or replace within 30 days.</p> <p>13) Observed 400ppm quat in working spray bottle. Observed 0ppm sanitizer in sani-bucket. Ensure sanitizer has a concentration of 200ppm quat or 100ppm chlorine. Utilize test strips to measure concentration before use or as needed. Correct asap.</p> <p>24) Observed the lids at the refuse area where food waste is discarded open. Ensure trash bin lids are closed all the times to prevent or attract harborage of insects or vermin. Correct ASAP.</p> <p><b>A REINSPECTION FEE ASSESSED FOR NON-COMPLIANCE.</b></p> <p><b>A REINSPECTION FEE WILL BE ASSESSED TO REPEATED NON-COMPLIANCE.</b></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			
	22	Cross Con.			
Waste	23	Liquid Waste			
	24	Refuse		X	
Vermin	25	Rodents/ Insects			
	26	Animal/ Fowl			
Facilities	27	Ventilation			
	28	Doors			
	29	Floors			
	30	Walls - Ceilings			
	31	Toilet Fac.			
	32	Janitorial Fac.			
	33	Lighting			
Misc.	34	Clothing - Linen			
	35	Signs			
	36	Misc.			

MAJ = Major violation	OUT = Out of compliance	COS = Corrected on-site
Received By (Print):	Received by (Signature):	Date: <b>11/08/2024</b>
REHS (Print): <b>Chalyn Dewey</b>	REHS (Signature):	Phone: <b>530-841-2112</b>

**Facility Name:** Yreka Truck Stop

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