

## Food Program Official Inspection Report

SISKIYOU COUNTY PUBLIC HEALTH & COMMUNITY DEVELOPMENT 806 S. Main Street Yreka, California 96097 ph: (530) 841-2100, fax: (530) 841-4076

Facility Name: JEFFERSON ROADHOUSE						<sup>CMHC#</sup> 660232	
Address: 1281 S MAIN STREET VREKA CA 96007							
Permit Holder:							
Phone: E-mail:							
Expiration Date:							
HEIDI OVERSTREET							
1	Food Temp.						
2	Prep./ Service				ROUTINE INSPECTION CONDUC	CTED ON THIS DATE.	
3	Storage/ Disp.		Х	Х			
4	Frozen Food						
5	Pure Food						
6	Reused Food				3. OBSERVED ROMAINE LETTUCE STORED DIRECTLY ON SHELF IN		
7	Transportation						
8	Storage Fac.				REACH-IN REFRIGERATOR. THIS LETT	UCE MUST BE STORED IN A	
9	Refrig. Units						
10	Thermometer				CONTAINER WITH A LID. FACILITY IS INSTRUCTED TO WASH THIS		
11	Hazardous Mat.						
12	Spoils				PRODUCE PRIOR TO SERVING IT. COR	RECTED DURING INSPECTION.	
13	Wash/ Sanitize						
14	Equip. Condition						
15	Utensil Condition		Х	Х	15. FACILITY IS INSTRUCTED TO CLEAN	THEN STORE KNIVES IN A	
16	Storage						
17	Handwashing				DESIGNATED LOCATION WHEN NOT IN	USE. CORRECTED DURING	
18	Employee Hygiene						
19	Employee Habits				INSPECTION.		
20	Food Cert./ Card						
21							
22	Cross Con.						
24	Refuse						
26	Animal/ Fowl						
	Ventilation						
	Doors						
	-						
	Janitorial Fac.						
-							
	-						
			<u>)</u>				
Received By (Print): Received by (Signature):							
DAVID BOSTON (Ognation) 6/28/2022							
REHS (Print): REHS (Signature): Phone: 841-2112							
	s: Ho 1 2 3 4 5 6 7 8 9 10 11 12 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31 32 33 34 35 36 19 10 11 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31 32 33 34 35 36 36 36 36 37 37 37 37 37 37 37 37 37 37	S: 1281   Holder: GE   1 Food Temp.   2 Prep./ Service   3 Storage/ Disp.   4 Frozen Food   5 Pure Food   6 Reused Food   7 Transportation   8 Storage Fac.   9 Refrig. Units   10 Thermometer   11 Hazardous Mat.   12 Spoils   13 Wash/ Sanitize   14 Equip. Condition   15 Utensil Condition   16 Storage   17 Handwashing   18 Employee Habits   20 Food Cert./ Card   21 Water   22 Cross Con.   23 Liquid Waste   24 Refuse   25 Rodents/ Insects   26 Animal/ Fowl   27 Ventilation   28 Doors   30 Walls - Ceilings   31 Lighting   32 Janitorial Fac.	S: 1281 S. 1   Holder: GERAI   1 Food Temp. 9   2 Prep./ Service 10   3 Storage/ Disp. 10   4 Frozen Food 10   5 Pure Food 10   6 Reused Food 10   7 Transportation 10   8 Storage Fac. 10   9 Refrig. Units 10   10 Thermometer 10   11 Hazardous Mat. 10   12 Spoils 10   13 Wash/ Sanitize 10   14 Equip. Condition 10   15 Utensil Condition 10   16 Storage 10   17 Handwashing 10   18 Employee Habits 10   19 Employee Habits 10   10 Storage 10   12 Kodents/ Insects 10   13 Liquid Waste 10   14 Eqous 10	SIMPLERESOLUTION   SIMPLERESOLUTION   HOLSERALD   HOLSERALD   GERALD   1 Food Temp.   2 Prep./Service   3 Storage/Disp. A   4 Frozen Food A   5 Pure Food A   6 Reused Food A   7 Transportation A   8 Storage Fac. A   9 Refrig. Units A   10 Thermometer A   11 Hazardous Mat. A   12 Spoils A   13 Wash/ Sanitize A   14 Equip. Condition A   15 Utensil Condition A   16 Storage A   17 Handwashing A   18 Employee Habits A   19 Employee Habits A   10 Food Cert./ Card A   12 Kodents/ Insects A   13 Liquid Waste A   14	S: 1281 S. MAIN S   GERALD OVE   MAJ OUT COS   1 Food Temp. 2 2   2 Prep./ Service 2 Z   3 Storage/ Disp. Z Z   4 Frozen Food 2 Z   5 Pure Food Z Z   6 Reused Food Z Z   7 Transportation Z Z   9 Refrig. Units Z Z   10 Thermometer Z Z   12 Spoils Z Z Z   13 Wash/ Sanitize Z Z Z   14 Equip. Condition Z Z Z   15 Utensil Condition Z Z Z   16 Storage Z Z Z   17 Handwashing Z Z Z   18 Employee Habits Z Z Z   19 Employee Habits Z Z Z   20	Superfection ROADHOUSE	