



**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: <u>Ray's Food Place #24</u>	CMHC# <u>100299</u>
Address: <u>160 Morgan Way, Mt. Shasta, CA 96067</u>	
Permit Holder: <u>C+K Markets</u>	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: <u>926-3390</u>	E-mail:
Food Safety Certified Employee: <u>Donald "Brad" Stanger</u>	Expiration Date: <u>7/2027</u>

		MAJ	OUT	COS	The marked items represent Health Code violations and must be corrected as follows:
Protection Time/ Temp.	1 Food Temp.		X	X	<p><u>Routine Inspection Conducted This Date</u></p> <p>1) observed food in the hot buffet stored between 107°F-120°F. Hold all hot food @ 135°F or hotter. Voluntarily Discarded.</p> <p>11) observed fried chicken stored in hot holding table @ 96°F. Again, hold all hot food @ 135°F or hotter. Voluntarily Discarded.</p> <p>14) Hot holding table used for the fried chicken noted above has numerous incorrect bulbs installed. One of the few correct bulbs is burned out. This has resulted in the table not holding food at the proper temp. Discontinue using this equipment until the bulbs are replaced.</p> <p>17) observed bag of onions stored in hand washing sink. This sink can only be used for hand washing. Onions moved during inspection.</p>
	2 Prep./ Service		X		
	3 Storage/ Disp.		X		
	4 Frozen Food				
	5 Pure Food		X	X	
	6 Reused Food				
	7 Transportation				
Food Storage	8 Storage Fac.				
	9 Refrig. Units		X		
	10 Thermometer				
	11 Hazardous Mat.				
Uten./Equip.	13 Wash/ Sanitize				
	14 Equip. Condition		X		
	15 Utensil Condition				
Employee	16 Storage		X		
	17 Handwashing		X		
	18 Employee Hygiene				
	19 Employee Habits		X		
	20 Food Cert./ Card		X		
Water	21 Water				
	22 Cross Con.				
Waste	23 Liquid Waste				
	24 Refuse				
Vermir	25 Rodents/ Insects				
	26 Animal/ Fowl				
Facilities	27 Ventilation				
	28 Doors				
	29 Floors		X		
	30 Walls - Ceilings		X		
	31 Toilet Fac.				
	32 Janitorial Fac.				
	33 Lighting		X		
Misc.	34 Clothing - Linen				
	35 Signs				
	36 Misc.		X		

MAJ = Major violation    OUT = Out of compliance    COS = Corrected on-site

Received By (Print): <u>BRAD STANGER</u>	Received by (Signature): <u>[Signature]</u>	Date: <u>7-19-22</u>
REHS (Print): <u>Rick Florando</u>	REHS (Signature): <u>[Signature]</u>	Phone: <u>530-841-2114</u>

Facility Name:

Rays Food Place - Mt. Shasta

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

- 14.) observed two hand washing sinks in deli prep area that are non-operational. One sink leaks onto the floor through the cabinet and the second sink has had an out of order sign on it. This equipment must be operational at all times. Repair within 30 days.
- 9.) observed cooling condensers for deli coolers dripping on the containers of prepared food stored inside. Employees are using catch cans for the water discharge. This is equipment must be repaired immediately. Discontinue using these refrigerators until repaired.
- 20.) Observed ceiling tiles above deli food prep areas missing. Discontinue food preparation in these areas until tiles are replaced. Replace tiles immediately.
- 14.) observed all handles missing on deli cabinets. Facility has used duct tape to create handles instead of repairing them properly. Duct tape cannot be cleaned and sanitized. Replace handles within 14 days. Additionally, there are places where the counters and cabinets are broken or chipped. These areas are uncleanable as well. Repair these broken areas within 60 days.

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Received By (Print):

Brian STANBEE

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Brian Stanbee

Date:

7-19-22

REHS (Print):

Rick El-reardo

REHS (Signature):

Rick El-reardo

Phone:

530-841-2114

Facility Name:

Rays Food Place - Mt. Shasta

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

- 14.) Observed cover panels falling off deli refrigeration units. Some of these panels are barely held on with tape. Keep all equipment serviceable and in good repair. Replace or repair within 30 days.
- 33.) Observe lights burned out and unshielded above food prep areas. Replace bulbs and shield them with a shatterproof cover within 30 days.
- 2.) Observed employees not utilizing proper glove use. Employees were touching money and other un-sanitized surfaces; then returning to touch food. Employees must wash hands before donning gloves. Gloves should be changed out after touching contaminated surfaces and in between handling ready-to-eat and raw foods.
- 16.) Observed knives stored in crack between knife holder and table. Store knives in proper storage after they are washed, rinsed, and sanitized. Wash, rinse, and sanitize knife holder daily. This applies to both knife holders located in the deli and produce trimming area.
- 29.) Observe excessive dirt, grease, and other build-up throughout deli area. Clean hard to reach places asap and maintain in a clean manner at all times.

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BEN STANBORN

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7-19-22

REHS (Print):

Rod Floreano

REHS (Signature):

Rod Floreano

Phone:

530-841-2114

Facility Name:

Rays Food Place - Mt. Shasta

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

- 29.) Observed uncleanable breaks/tears in the flooring of the deli area. Floors must be smooth, durable, easily cleanable, and non-porous. Repair within 60 days.
- 3.) Observed boxes of food stored on ground of walk-in coolers throughout the facility. Store food at least 6" off the ground.
- 5.) Observed 20+ items of expired baby food on shelf for sale. Pull expired baby food regularly, and ensure to rotate stock to avoid fines. Corrected on site.
- 17.) Observed utensils stored in hand washing sink in the meat department. Hand washing sinks may only be used for hand washing.
- 13.) Observed Salmon left on service counter @ 45°F. Store all cold food in approved refrigeration and hold @ 41°F or colder. Corrected on site.
- 19.) Observe employee eating in butcher area of meat department. Eat only in designated areas.
- 14.) Observed hand washing sink in meat department leaking. Repair within 60 days.
- 30.) Observed unlabeled chemicals in meat dept. Label all chemical bottles asap.

20.) All food handling employees need food handler cards.

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BRAN STANBEN

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*Rick Florento*

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Rick Florento

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*Rick Florento*

Phone:

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