



Food Program Official Inspection Report
 SISKIYOU COUNTY
 COMMUNITY DEVELOPMENT DEPARTMENT
 Environmental Health Division
 806 S. Main Street
 Yreka, California 96097
 ph: (530) 841-2100, fax: (530) 841-4076

Facility Name: <u>Ray's Food Place</u>	CMHC# <u>100301</u>
Address: <u>Hwy 3 Fort Jones</u>	
Permit Holder: <u>C&K Markets</u>	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: <u>530-468-5283</u>	E-mail:
Food Safety Certified Employee: <u>John Klukker</u>	Expiration Date: <u>10/2027</u>

		MAJ	OUT	COS	
The marked items represent Health Code violations and must be corrected as follows:					
Protection Time / Temp.	1	Food Temp.		X	Routine inspection conducted this date.
	2	Prep. / Service			
	3	Storage / Disp.			
	4	Frozen Food			
	5	Pure Food			
	6	Reused Food			
	7	Transportation			
Food Storage	8	Storage Fac.			13) insure all utensils in meat Dept. are properly washed, rinsed, & sanitized with 100ppm chlorine, or 200ppm quat.
	9	Refrig. Units			
	10	Thermometer			
	11	Hazardous Mat.			
	12	Spoils			
Uten. / Equip.	13	Wash / Sanitize		X	provide test strips 13) clean hot holding unit for chicken.
	14	Equip. Condition			
	15	Utensil Condition			
	16	Storage			
Employee	17	Handwashing			1) Replace heating light in display for hot foods. provide thermometer for this unit.
	18	Employee Hygiene			
	19	Employee Habits			
	20	Food Cert. / Card			
Water	21	Water			
	22	Cross Con.			
Waste	23	Liquid Waste			
	24	Refuse			
Vermitt	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): <u>John B. Klukker</u>	Received by (Signature):
REHS (Print): <u>David Jackson</u>	REHS (Signature):
	Date: <u>2/5/23</u>
	Phone: <u>530-841-2114</u>