



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>Miner Street Meat Market</u>	CMHC#
Address: <u>200 W. Miner St., Yreka, CA 96097</u>	
Permit Holder: <u>Ken and Lorene Barnes</u>	Permit To Operate: <input type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: <u>530-842-6328</u>	E-mail:
Food Safety Certified Employee: <u>[redacted]</u>	Expiration Date: <u>[redacted]</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>Routine Inspection Conducted This Date.</p> <p>1) observed raw chicken stored in refrigerator @ 47°F-55°F. Keep all cold food @ 41°F or colder. Chicken voluntarily discarded.</p> <p>2) observed large quantities of frozen food vacuum sealed at the facility. This facility is <u>not</u> permitted to utilize reduced oxygen packaging without a state approved HACCP. Discontinue the process of vacuum sealing food. Facility removed all food in question and exposed all food to oxygen immediately, before transferring food to approved packaging.</p> <p>3) observed boxes of food stored on floor of walk-in cooler. Observed other containers of food stored on kitchen floor. Store all food at least 6" off the floor.</p>
	2 Prep./ Service	X		X	
	3 Storage/ Disp.		X		
	4 Frozen Food				
	5 Pure Food				
	6 Reused Food				
	7 Transportation				
Food Storage	8 Storage Fac.		X		
	9 Refrig. Units		X		
	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		X		
	18 Employee Hygiene				
	19 Employee Habits				
Water	20 Food Cert./ Card		X		
	21 Water				
Waste	22 Cross Con.				
	23 Liquid Waste				
Vermir	24 Refuse				
	25 Rodents/ Insects				
Facilities	26 Animal/ Fowl				
	27 Ventilation				
	28 Doors				
	29 Floors				
	30 Walls - Ceilings		X		
	31 Toilet Fac.				
	32 Janitorial Fac.				
Misc.	33 Lighting				
	34 Clothing - Linen				
	35 Signs				
	36 Misc.		X		

MAJ = Major violation	OUT = Out of compliance	COS = Corrected on-site
Received By (Print): <u>YUCEER JASMGH</u>	Received by (Signature): <u>[Signature]</u>	Date: <u>2-8-23</u>
REHS (Print): <u>Rick Florendo</u>	REHS (Signature): <u>[Signature]</u>	Phone: <u>530-841-2114</u>

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

3.) Observed food stored on shelves in basement exposed to construction dust and without vermin exclusion.

Store all food in a clean, dry location, where it is not exposed to splash, dust, vermin, or other forms of contamination.

3.) observed raw beef stored on top shelf of refrigerator next to ready-to-eat food. Follow proper food storage procedures with ready-to-eat foods stored above raw.

8.) observed the basement used as a storage facility for food and equipment. This area is currently under construction and is open to the dirt and sub-flooring of unimproved areas. Finish all construction before utilizing this space for food storage.

9.) observed numerous new refrigeration units in use or in construction, including 3 new walk-in coolers.

Submit manufacturer specification sheets to this department for approval prior to installation.

13.) observed High Temp Dishwasher only reaching 139°F. Repair dishwasher so that it reaches 160°F for proper sanitization. Sanitize all dishes manually utilizing the 3-comp-sink until repaired.

Received By (Print):

Received by (Signature):

Date:

Tyler [Signature]

[Signature]

2-8-23

REHS (Print):

REHS (Signature):

Phone:

Rick Florendo

[Signature]

530-841-2114

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

- 13.) Observed sanitizer used for sanitizing wares @ > 400 ppm Quaternary ammonium. Obtain the proper test strips to measure and keep Quat conc. @ 200 ppm. Maintain this conc. for sani-buckets as well.
- 17.) Observed sani-bucket inside handwashing sink located in kitchen area. This sink didn't have single use paper towels and was extremely cluttered with chemical bottles. Keep this sink unobstructed and accessible at all times. Additionally, this hand washing station requires warm water, pump soap, and single-use paper towels.
- 20.) Former food manager certification holder is no longer employed with this facility. Obtain new food manager certification within 60 days. Card provided.
- 14.) Observed numerous "house hold use only" domestic equipment in use in the facility. Discontinue using non-commercial and other unapproved equipment. Remove domestic equipment asap.
- 30.) Observed many wall areas with missing paint creating uncleanable surfaces inside kitchen and other food prep and areas. Keep walls, floors, and ceilings smooth, durable, easily cleanable, and non-absorbent.

Received By (Print):

TYLER JASMER

Received by (Signature):



Date:

2-8-23

REHS (Print):

Rick Florendo

REHS (Signature):



Phone:

530-841-2114

Facility Name:

Miner Street Meat Market

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

36.) Facility has installed new refrigeration, drink service areas, sinks, and seating to expand the area with plans to run a full restaurant. This was all completed without completing a plan check with this department. Any facility additions, remodels, equipment upgrades, or changes to the menu must be submitted and pre-approved prior to installation or construction. Submit all cut sheets for new equipment and submit plans for any remodels / new additions to this dept. asap.

Received By (Print):

TYLER TASMEN

Received by (Signature):



Date:

2-8-23

REHS (Print):

Rod Kuroendo

REHS (Signature):



Phone:

530.841.2114