



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

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Facility Name: Cortright's	CMHC# 100250
Address: 250 E. Webb St Montague CA 96064	
Permit Holder: Montague Oil Corp	Permit To Operate: <input type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: 530-459-3414	E-mail:
Food Safety Certified Employee:	Expiration Date:

			MAJ	OUT	COS	The marked items represent Health Code violations and must be corrected as follows:	
Protection Time/ Temp.	1	Food Temp.				ROUTINE INSPECTION CONDUCTED THIS DATE	
	2	Prep./ Service					
	3	Storage/ Disp.		X			30) Observed a leak in the ceiling, located in the food prep area. Deli is closed until repaired.
	4	Frozen Food					
	5	Pure Food					17) Observed no hot water in either restrooms for hand washing. Maintain warm water of at least 100 F. Repair within 3 days to avoid full facility closure.
	6	Reused Food					
	7	Transportation					
Food Storage	8	Storage Fac.				25) Observed a mouse next to mop sink along with very few droppings in the food storage. Ensure pest control contract is current before this becomes a larger problem.	
	9	Refrig. Units					
	10	Thermometer					
	11	Hazardous Mat.					
	12	Spoils					
Uten./Equip.	13	Wash/ Sanitize		X		3) Observed bread items and food items being stored on the ground in the walk-in refrigerator. Store all foods 6' off the floor.	
	14	Equip. Condition					
	15	Utensil Condition					
	16	Storage					
Employee	17	Handwashing	X			20) Current Food Manager is no longer employed by food facility. Facility is instructed to renew or receive receive Food Manager certification within the next 60 days.	
	18	Employee Hygiene					
	19	Employee Habits					
	20	Food Cert./ Card		X			
Water	21	Water		X		60 days.	
	22	Cross Con.					
Waste	23	Liquid Waste				60 days.	
	24	Refuse					
Vermir	25	Rodents/ Insects		X		60 days.	
	26	Animal/ Fowl					
Facilities	27	Ventilation				60 days.	
	28	Doors					
	29	Floors					
	30	Walls - Ceilings	X	X			
	31	Toilet Fac.					
	32	Janitorial Fac.					
	33	Lighting					
Misc.	34	Clothing - Linen				60 days.	
	35	Signs					
	36	Misc.					

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

Received By (Print): <i>Carol Esposito</i>	Received by (Signature): <i>Carol Esposito</i>	Date: 3/7/23
REHS (Print): Alexa Roche	REHS (Signature): <i>Alexa Roche</i>	Phone: 530-841-2117

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

21) Observed discharge line from F'Real Milkshakes machine installed into floor sink. Modify this installation to create an air gap of at least 1" above the floor sink.

13) Observed repurposed chemical bottles for sanitizer. Do not mix chemicals or reuse chemical bottles beyond their intended purposes. Improperly used bottles were discarded.

13) Observed uncleanable breaks/tears in the flooring. Floors should be durable, smooth, and easily cleanable.

Repair/Replace within 60 days.

30) Observed holes in the wall throughout the facility. The holes are potential access for the harborage of rodents.

Repair ASAP.

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Date:

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REHS (Print):

Alexa Roche

REHS (Signature):

Alexa Roche

Phone:

530-941-2117