

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: Ray's Food Place CMHC# 100298						CMHC# 100298	
Addre	ss:	175 N Weed Bl	vd, We	ed CA	i .		
Permit Holder: C & K Markets Permit 1						Permit To Operate: ☑Valid ☐Not Valid	
Phone	: ;	530-938-4619			E-mail:		
Food :	Safe	ty Certified Empl	oyee:		Amy Linfoot	Expiration Date: 07/2027	
			MAJ O	UT CO	The marked items represent Health Code violations	and must be corrected as follows:	
Protection Time/ Temp.	1	Food Temp.		Х	Poutine inspection conduct	ad on this data	
	2	Prep./ Service			Routine inspection conducted on this date		
	3	Storage/ Disp.			1,0, 1,1,1,1,1,1,1,1,1,1,1,1,1,1,1,1,1,1	4 E V II. 114 E	
	4	Frozen Food	×		1) Observed food stored in the cold refrigerator at 46 F - 51 F. Keep all cold food at 41 F or		
	5	Pure Food			colder. Out of temperature food discarded voluntarily during inspection.		
	6	Reused Food					
	7	Transportation					
Food Storage	8	Storage Fac.	2		13) Observed food build up in hard to reach areas on the deli slicer. Ensure equipment is clean and		
	9	Refrig. Units	y.				
	10	Thermometer			sanitized when not in use. Clean and sanitize ASAP.		
	11	Hazardous Mat.	8		29) Observed baseboard peeling from the wall. Maintain baseboards in a serviceable and		
	12	Spoils			29) Observed baseboard peeling from the wall. Maintain	paseboards in a serviceable and	
Uten./Equip.	13	Wash/ Sanitize		X			
	14	Equip. Condition			cleanable condition. Repair or replace ASAP.		
	15	Utensil Condition	2				
	16	Storage	×		29) Observed floors having excessive buildup in the meat	t department in hard to reach places.	
Employee	17	Handwashing				\$ 85.75	
	18	Employee Hygiene			Maintain all floors in a clean and serviceable state. Clean ASAP		
	19	Employee Habits			36) Observed glass cover for desk stored in the meat department is broken and it creates a		
	20	Food Cert./ Card					
Water	21	Water					
	22	Cross Con.			phyiscal hazard in the food prep area. Remove or replace immediately.		
Waste	23	Liquid Waste					
	24	Refuse					
Vermir	25	Rodents/Insects					
	26	Animal/ Fowl					
Facilities	27	Ventilation					
	28	Doors					
	29	Floors		X			
	30	Walls - Ceilings					
	31	Toilet Fac.					
	32	Janitorial Fac.					
	33	Lighting					
Misc.	34	Clothing - Linen					
	35	Signs					
		Misc.		X			
2000 (8)	100000	DESCRIPTION STATE	UT = Ou	t of con	CON DESIGNATION AND SECURITY AND SECURITY SECURI	Date	
Keceive	ea B	y (Print):	3	ut	Received by (Signature):	Date: 4/11/23	
REHS	(Prin	# Alexa	20	cha	REHS (Signature):	Menor: 530 - 841-2117	