

Food Program Official Inspection Report

Siskiyou County Community Development Department Environmental Health Division 806 S. Main Street Yreka, California 96097 phone: (530) 841-2100, fax: (530) 841-4076

Facility	y Na	me: Grocery C	outlet	t - Yre	eka	Permit # 000249			
Addre	SS:	121 Montague	Rd.	. Yre	ka. (CA. 96097			
Permi	t Hol	der:		-		Permit To Operate:			
		Steve and	Reb	ecca	Sel				
Phone	: t	530-842-7700				E-mail: yreka@groceryoutlet.com			
Food	Safe	ty Certified Employ	ee:			NA Expiration Date:			
			MAJ	OUT	COS	The marked items represent Health Code violations and must be corrected as follows:			
ġ	1	Food Temp.		X					
Protection Time/ Temp.	2	Prep./ Service				ROUTINE INSPECTION CONDUCTED THIS DATE			
le/]	3	Storage/ Disp.							
Tin	4	Frozen Food				1) Observed several foods located in the produce refrigeration unit and foods located in			
ction	5	Pure Food				another reach-in refrigeration unit between 45 and 49 Degrees F. Keep all cold foods @			
otec	6	Reused Food				41 Degrees F or colder. Move food to a colder cooler immediately.			
P	7	Transportation							
0	8	Storage Fac.				1) Observed ham @ 51 Degrees F stored in one of the above noted refrigeration units.			
Food Storage	9	Refrig. Units				Keep all food @ 41 Degrees F or colder. Voluntarily Discarded.			
Sto	10	Thermometer				17) Observed hot water turned off in the Men's Restroom. Turning the hot water on			
poo	11	Hazardous Mat.				revealed a tiny stream of water dispensed. This hand washing sink must have hot water			
ш	12	Spoils				at all times. Repair faucet and/or restore full pressure hot water to this sink within 7			
ġ	13	Wash/ Sanitize				days.			
Equi	14	Equip. Condition		\times					
Uten./Equip.	15	Utensil Condition				14) Observed refrigeration unit not holding temperature sufficiently to hold foods at the proper cold holding temperature. Repair refrigeration unit within 60 days. Facility matching			
Ť	16	Storage				use it to display/hold non-potentially hazardous foods that are shelf stable.			
0	-	Handwashing		X					
Employee	_	Employee Hygiene				29) Observed excessive build-up on the floors and in hard to reach places inside			
bld	19	Employee Habits				walk-in cooler. Clean floors asap and maintain these floors in a cleanly manner at all			
Ē	-	Food Cert./ Card				times.			
ter	21	Water							
Water	22	Cross Con.							
Waste	23	Liquid Waste							
Wa	24	Refuse							
'ermin	25	Rodents/ Insects							
Veri	26	Animal/ Fowl							
	27	Ventilation							
ŝ	28	Doors							
Facilities	29	Floors		\times					
Fac	30	Walls - Ceilings							
	31	Toilet Fac.							
	32	Janitorial Fac.							
	33	Lighting							
ç	34	Clothing - Linen							
Misc.	35	Signs							
		Misc.							
)UT =	Out of	fcom	apliance COS = Corrected on-site			
Receiv	ed By	y (Print): Miranda	a Wo	od		Received by (Signature): Date: 05/04/2023			
REHS	(Print	t):				REHS (Signature): Phone:			
		Rick Florence	0			530-841-2114			
	_				_	Last modified 4/12/2023			

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Facility Name:	Grocery Outlet - Yreka
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Received By (Print):	Received by (Signature):	Date:
Miranda Wood		05/04/2023
REHS (Print):	REHS (Signature):	Phone:
Rick Florendo		530-841-2114

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