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

Address: 1293 S Main Street Permit Holder: Permit To Operate: Declerck Enterprises			
Declerck Enterprises Image: Not With the second			
Phone: 530-842-5577 E-mail: D118002@yum.com Food Safety Certified Employee: Marissa Giammanco Expiration Date: 05/2 MAJ OUT COS The marked items represent Health Code violations and must be corrected as follows: 05/2 I Food Temp. X ROUTINE INSPECTION CONDUCTED ON THIS DATE 3 Storage/Disp. 1) Observed mashed potatoes at 113 F. Hot holding foods should be held at 135 F or hi Voluntarily discarded. 5 Pure Food 36) Observed drive-thru window not self-closing when employees steps away. Pass thru 8 Storage Fac. 1 Observed drive-thru window not self-closing when employees steps away. Pass thru 9 Refrig. Units 29) Observed excessive build of food, dirt, and debris in hard to reach places throughout facility. Clean floors as soon as possible. 11 Hazardous Mat. 11 12 Spoils 11 13 Wash/ Sanitize 11 14 Equip. Condition 11 15 Uensil Condition 11 15 Uensil Condition 11 15 Uensil Condition 11			
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20 Food Cert./ Card			
base 21 Water 22 Cross Con.			
B 23 Liquid Waste 24 Refuse			
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E 25 Rodents/ Insects 26 Animal/ Fowl			
27 Ventilation			
28 Doors			
30 Walls - Ceilings			
31 Toilet Fac.			
32 Janitorial Fac.			
33 Lighting			
36 Misc. COS - Corrected on aite			
MAJ = Major violation OUT = Out of compliance COS = Corrected on-site Received By (Print): Received by (Signature): Date:			
Marissa Giammanco 5/10/2023			
REHS (Print): REHS (Signature): Phone: 530-841-21			

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

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Received By (Print):	Received by (Signature):	Date:
Marissa Giammanco		5/10/2023
REHS (Print):	REHS (Signature):	Phone:
Alexa Roche		530-841-2117
Page 2		

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Alexa Roche		530-841-2117
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Page 4		