



### 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 Name: <b>McCloud Market</b>	Permit # <b>000316</b>
Address: <b>117 Broadway, McCloud, CA, 96057</b>	
Permit Holder: <b>Alice DeBon</b>	Permit To Operate: <input checked="" type="radio"/> Valid <input type="radio"/> Not Valid
Phone: <b>530-964-2888</b>	E-mail: <b>mccloudmkt@nctv.net</b>
Food Safety Certified Employee: <b>Amber DeBon</b>	Expiration Date: <b>09/2026</b>

		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 style="text-align: center; margin-top: 0;"><b>ROUTINE INSPECTION CONDUCTED THIS DATE</b></p> <p>1) Observed food held in reach in refrigeration unit between 45-50 degrees F. Hold all cold food at 41 degrees F or colder. It may help to avoid stacking multiple packages of food on top of each other. Voluntarily discarded.</p> <p>9) Insure refrigeration unit holding the above noted foods is holding proper temperature. If refrigeration defrost cycle is too long, causing the food to warm to unacceptable temperatures, then make the appropriate adjustments to ensure proper food holding temperatures are maintained.</p> <p>13) Observed build-up of food in hard to reach places of equipment used in the meat preparation department. Maintain all equipment in a cleanly and serviceable manner. Clean asap.</p> <p>11) Observed unlabeled bottles of cleaning liquid stored in meat department area. Ensure to label all bottles to avoid potential unintentional use of hazardous chemicals. Correct immediately.</p>
	2	Prep./ Service				
	3	Storage/ Disp.				
	4	Frozen Food				
	5	Pure Food				
	6	Reused Food				
	7	Transportation				
Food Storage	8	Storage Fac.				
	9	Refrig. Units		X		
	10	Thermometer				
	11	Hazardous Mat.		X		
Uten./Equip.	12	Spoils				
	13	Wash/ Sanitize		X		
	14	Equip. Condition				
Employee	15	Utensil Condition				
	16	Storage				
	17	Handwashing				
Water	18	Employee Hygiene				
	19	Employee Habits				
	20	Food Cert./ Card				
Waste	21	Water				
	22	Cross Con.				
Vermin	23	Liquid Waste				
	24	Refuse				
Facilities	25	Rodents/ Insects				
	26	Animal/ Fowl				
	27	Ventilation				
	28	Doors				
	29	Floors				
	30	Walls - Ceilings				
	31	Toilet Fac.				
Misc.	32	Janitorial Fac.				
	33	Lighting				
	34	Clothing - Linen				
	35	Signs				
	36	Misc.				

MAJ = Major violation    OUT = Out of compliance    COS = Corrected on-site
Received By (Print): <b>Peter Glynn</b> Received by (Signature):       Date: <b>09/14/2023</b>
REHS (Print): <b>Rick Florendo</b> REHS (Signature):       Phone: <b>530-841-2114</b>

**Facility Name:** McCloud Market

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