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

racility	' Na	me: CHEVRO	N- M	100	NLIT	OAKS	000794				
Addres	Address: 1801 FORT JONES RD. YREA, CA 96097										
Permit	Hol	der: SK YREKA	A INC	;			Permit To Operate: O Valid Not Valid				
Phone	: ç	16-530-7519				E-mail: GS6966651@GMAIL.CO					
Food Safety Certified Employee: Jaskeerat Dosanjh Expiration Date: 7/2023											
				OUT							
ġ.	1	Food Temp.		X	X	ROUTINE INSPECTION CONDUCTE	D ON THIS DATE				
em	2	Prep./ Service				ROOTINE INSI ECTION CONDUCTE	DON THIS DATE				
Protection Time/ Temp.	3	Storage/ Disp.				1) Observed cold food in reach in cooler measuring	g between 43-49 degrees F. Hold				
	4	Frozen Food									
	5	Pure Food				reduce stacking food. Corrected on site.					
	6	Reused Food				1) Observed cold food in reach in cooler measuring between 50-64 degrees E. H.					
	7	Transportation									
a)	8	Storage Fac.				The state of the s					
rage	9	Refrig. Units		X		food at 135 degrees F or above. More these hot food to working hot holding plate.					
Food Storage	10	Thermometer		X							
poo	11	Hazardous Mat.				Corrected on site.					
Uten./Equip. Fo	12	Spoils				10) Observed facility did not have a thermometer to measure food safety temperature					
ġ.	13	Wash/ Sanitize				Obtain a food temp thermometer asap.	Permit To Operate: Valid Not Valid IL.COM Expiration Date: 7/2023 iolations and must be corrected as follows: UCTED ON THIS DATE assuring between 43-49 degrees F. Hold Id food to a working refrigeration unit and/or assuring between 50-64 degrees F. Hold ily discarded. as between 125-130 degrees F. Hold hot hot food to working hot holding plate. Therefore to measure food safety temperature. Therefore the walk-in cooler. All equipment should be fully not manufacturers instruction. Repair Therefore the walk-in refrigeration unit and leak is board boxes from spray area. Keep all lays.				
≣qui	14	Equip. Condition		X							
en./	15	Utensil Condition									
Ď	16	Storage									
Φ	17	Handwashing				·					
oye	18	Employee Hygiene					rd boxes from spray area. Keep all				
ш	19	Employee Habits				spraying over cardboard boxes. Move cardboard b					
ш	20	Food Cert./ Card		X		equipment fully functional. Repair within 30 days.					
	21	Water				20) Facility's food bandler cartificate is invalid. Obtain a food bandle	tain a food handlar cartificate within				
	22	Cross Con.									
ıste	23	Liquid Waste				oo days.					
Ma	24	equipment fully functional. Repair within 30 days. 1 Water 2 Cross Con.									
min V	25	Rodents/ Insects									
Ver	26	Animal/ Fowl				E-mail: GS6966651@GMAIL.COM It Dosanjh Expiration Date: 7/2023 The marked items represent Health Code violations and must be corrected as follows: ROUTINE INSPECTION CONDUCTED ON THIS DATE 1) Observed cold food in reach in cooler measuring between 43-49 degrees F. Hold cold food at 41 degrees F or below. Move cold food to a working refrigeration unit and/or reduce stacking food. Corrected on site. 1) Observed cold food in reach in cooler measuring between 50-64 degrees F. Hold cold food at 41 degrees F or below. Voluntarily discarded. 1) Observed hot food in hot holding measuring between 125-130 degrees F. Hold hot food at 135 degrees F or above. More these hot food to working hot holding plate. Corrected on site. 10) Observed facility did not have a thermometer to measure food safety temperature. Obtain a food temp thermometer asap. 14) Observed a buildup of dust or dirt in reach-in cooler. All equipment should be fully operated and serviceable. Clean unit according to manufacturers instruction. Repair within 60 days. 14) Observed a leak in the compressor unit in the walk-in refrigeration unit and leak is spraying over cardboard boxes. Move cardboard boxes from spray area. Keep all equipment fully functional. Repair within 30 days. 20) Facility's food handler certificate is invalid. Obtain a food handler certificate within 60 days. ERHS (Signature): Date: 10/3/2023 REHS (Signature): Date: 10/3/2023					
	27	Ventilation									
S	28	Doors									
Facilities Vermin Waste Water Employee	29	Floors									
	30	Walls - Ceilings									
	31	Toilet Fac.									
	32	Janitorial Fac.									
		Lighting									
SC.	34	Clothing - Linen									
Misc.	35	Signs									
		Misc.									
			JUT =	Out c	of con		Date				
Received By (Print): Received by (Signature): Date: Guri Singh 10/3/2023											
REHS (Print): Chalyn Dewey					REHS (Signature):						
	Chalyn Dewey 530-841-2112										

Facility Name: CHEVRON	N- MOONLIT OAKS	
The mark	ked items represent Health Code violations and must be co	rrected as follows:
	•	
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Guri Singh	received by (orginator).	10/3/2023
REHS (Print): Chalyn Dewey	REHS (Signature):	Phone: 530-841-2112

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