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

3 J Truck Stop 000087												
Addres		338 Hwy A-12	Grer	nada	, CA	96038						
Permit	Hole	^{der:} Grenada C)il Inc	;		Permit To Operate: Valid Not Valid						
Phone	Phone: 530-436-2208 E-mail: grenadashell@gmail.com											
Food Safety Certified Employee: Expiration Date:												
			MA.I	OUT	cos	The marked items represent Health Code violations and must be corrected as follows:						
·	1	Food Temp.	1417 10	001	000	ROUTINE INSPECTION CONDUCTED ON THIS DATE						
Protection Time/ Temp.		Prep./ Service		X		ROOTINE INSPECTION CONDUCTED ON THIS DATE						
		Storage/ Disp.		- \								
		Frozen Food				2) Observed hot dogs thawing in a tub of water at room temperature. Utilize proper thawing						
ion	5	Pure Food				methods such as under cool running water, in the walk-in cooler, in the cooking process, or I						
tecti	6	Reused Food				microwave and cooked immediately after. Corrected on-site.						
Pro	7	Transportation				16) Observed a pizza oven and ninja air fryer without a hood. In the California Retail Code,						
		Storage Fac.				114149.1 (a), mechanical exhaust ventilation equipment shall be provided over all cooking						
age		Refrig. Units				equipment as required to effectively remove odors, smoke, steam. grease, heat, and vapors.						
Food Storage		Thermometer	t t			Remove from facility.						
	11	Hazardous Mat.				13) Observed bucket of sanitizer for QAC not between 100-200 ppm. Corrected on-site.						
	12	Spoils				10) Obodition business of Gallings for Quite Hot between 100 200 ppini. Gentlessed en one.						
Uten./Equip.		Wash/ Sanitize		X	X	17) Observed hand washing station without paper towels. Corrected on-site.						
		Equip. Condition				00) 014 :						
en./E	15	Utensil Condition				20) Obtain current Food Manager certification within the next 60 days.						
Ute	_	Storage		X								
4)	_	Handwashing		X	X							
Employee		Employee Hygiene										
mpk	19	Employee Habits										
Ш	20	Food Cert./ Card		X								
ter	21	Water										
Water	22	Cross Con.										
Waste	23	Liquid Waste										
Wa	24	Refuse										
Vermin	25	Rodents/ Insects										
Ver	26	Animal/ Fowl										
	27	Ventilation										
S	28	Doors										
-acilities	29	Floors										
Fас	30	Walls - Ceilings										
	31	Toilet Fac.										
	32	Janitorial Fac.										
<u>[</u>	33	Lighting	Ш									
SC.	34	Clothing - Linen										
Misc.	35	Signs										
		Misc.										
			UT =	Out c	of con	ppliance COS = Corrected on-site						
Received By (Print): Received by (Signature): Date: Amy Zittlow 10/10/2023												
REHS (Print): Alexa Roche						REHS (Signature): Phone: 530-841-2117						

Facility Name:	3 J Truck Stop		
	The marked items re	present Health Code violations and must be	corrected as follows:
	ny Zittlow	Received by (Signature):	Date: 10/10/2023
REHS (Print): Alexa Ro		REHS (Signature):	Phone: 530-841-2117

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Amy		0/10/2023
REHS (Print):	REHS (Signature): Phone	

530-841-2117

Alexa Roche

Facility Name:	3 J Truck Stop		
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		•	
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Am	y Zittlow		10/10/2023
REHS (Print): Alexa Ro	oche	REHS (Signature):	Phone: 530-841-2117