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	/ Na	me: McCloud (Chev	ron		Permit #	
Address: 117 Squaw Valley Rd., McCloud, CA							
Permit Holder: Permit To Operate:							
Phone	Mountain Counties Supply Co. O Valid Not Valid Phone: Femail: E-mail: E-mail: E-mail:						
	530-964-2232 mccloudcnevron@mtcounties.com						
Food	Food Safety Certified Employee: Expiration Date:						
	MAJ OUT COS					The marked items represent Health Code violations and must be corrected as follows:	
ď	1	Food Temp.				ROUTINE INSPECTION CONDUCTED THIS DATE	
Ten	2	Prep./ Service					
Protection Time/ Temp.	-	Storage/ Disp.					
		Frozen Food				13) Observed a buildup of food or powder in the hot chocolate/mocha machine. Maintain	
		Pure Food				equipment in a clean and serviceable manner at all time. Correct immediately.	
		Reused Food				20) Observed facility does not have a valid food manager certificate. Obtain a food	
	7	Transportation				manager certification within 60 days. A in-person course is being offered in November.	
g		Storage Fac.					
tora		Refrig. Units				29) Observed baseboard is missing in the hand-washing area. Ensure the junction of	
s p		Thermometer				the floor and wall with a 3/8 inch minimum radius coving with at least 4 inch baseboard from the floor up. Correct within 90 days.	
Food Storage	-	Hazardous Mat.				nom the noor up. Correct within 50 days.	
		Spoils		$\mathbf{\mathbf{v}}$		29) Observed a discharge line, from the pepsi machine, without an 1 inch airgap	
Uten./Equip.	-	Wash/ Sanitize		Х		discharging into the floor sink. Ensure discharge to floor sink has an 1 inch airgap.	
		Equip. Condition				Correct immediately.	
Uter		Utensil Condition				36) Facility is currently operating without a valid permit. The facility has been verbally	
		Storage				instructed to obtain a permit twice, previously this year. Obtain a valid permit within 7	
ée	-	Handwashing Employee Hygiene				days to avoid future fees and/or facility closure.	
Employee		Employee Habits					
Εu	-	Food Cert./ Card		X			
ъ		Water		~			
Water	-	Cross Con.					
		Liquid Waste					
Was		Refuse					
- L	25	Rodents/ Insects					
Vermin Waste		Animal/ Fowl					
	27	Ventilation					
(0		Doors					
Facilities	29	Floors		Х			
Fac	30	Walls - Ceilings					
	31	Toilet Fac.					
	32	Janitorial Fac.					
	33	Lighting					
Misc.	34	Clothing - Linen					
	35	Signs					
		Misc.		Х			
			DUT =	Out c	f com	ppliance COS = Corrected on-site	
Received By (Print): Regina Marshall Date: 10/10/2023							
REHS	REHS (Print): REHS (Signature): Phone: 530-841-2112						
L							

Facility Name:	McCloud Chevron			
	The marked items re	epresent Health Code violations a	nd must be corrected as follows	S:
		κ.		
Received By (Print):		Received by (Signature):		Date:
Re	egina Marshall			10/10/2023
REHS (Print):		REHS (Signature):		Phone:
Chalyn E	Dewey	inclina (orginature).		530-841-2112
Dara 2				

Facility Name:	McCloud Chevron			
	The marked items re	epresent Health Code violations and mu	ust be corrected as follows:	
		•		
		x		
Possived Dy (Drint)		Received by (Signature):	Date:	
Received By (Print): Reg	ina Marshall	Neceived by (Signalure).	Date: 10/10/2023	
REHS (Print):		REHS (Signature):	Phone:	
Chalyn	Dewey		530-841-2112	
Page 3				

Facility Name:	McCloud Chevron		
	The marked items represent Health Code vi	olations and must be corrected as follows	:
	ι,		
Received By (Print):	Received by (Signa	ature):	Date:
Reg	ina Marshall		10/10/2023
REHS (Print):	REHS (Signature)		Phone:
Chalyn I	Dewey		530-841-2112