



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: Gold Rush Burgers	Permit # 000244
Address: 1240 S. Main St., Yreka, CA 96097	
Permit Holder: Kenton and Debbie Rush	Permit To Operate: <input checked="" type="radio"/> Valid <input type="radio"/> Not Valid
Phone: 530-842-2177	E-mail: mabjlb1989@outlook.com
Food Safety Certified Employee: Melody Byford	Expiration Date: 07/2024

		MAJ	OUT	COS	
					The marked items represent Health Code violations and must be corrected as follows:
Protection Time/ Temp.	1		X		<p style="text-align: center; margin: 0;">ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>1) Observed tomatoes, cheese, lettuce, and other cold food measuring between 42-49 degrees F in the deli-prep station. Hold all cold food at 41F or below, or dairy products at 45F or below. Correct immediately.</p> <p>8) Observed canned food stored on the ground, underneath the prep table, in the cook area. Keep all food 6" off the ground. Correct immediately.</p> <p>11) Observed bottles that are not labeled in the ware-washing area. Label all bottles to prevent misuse of chemical products. Correct immediately.</p> <p>13) Observed facility is without test strips to measure disinfectant level. Utilize test strips to properly measure disinfectant of 100ppm chlorine or 200ppm quat. Correct immediately.</p> <p>13, 14) Observed buildup of grease and dirt on the meat slicer. Wash, rinse, and sanitize meat slicer daily to prevent growth of pathogens. Correct immediately.</p> <p>21) Observed the indirect plumbing of the 3 compartment sink without a 1" gap from the floor sink. Ensure indirect plumbing has atleast 1" floor gap from the floor sink to prevent backsiphonage into potable water system. Repair or correct within 90 days.</p> <p>30) Observed paint peeling or damages to FRP finishes on the wall. Maintain all wall surfaces are easily cleanable, nonabsorbent, durable, and smooth. Repair within 90 days.</p> <p>33) Observed lighting fixture without a shield. Ensure light bulbs are shielded or shatter-resistant in areas where there is food, clean equipment, utensils, linens, or unwrapped single-use towels. Correct or repair immediately.</p>
	2				
	3				
	4				
	5				
	6				
	7				
Food Storage	8		X		
	9				
	10				
	11		X		
12					
Uten./Equip.	13		X		
	14		X		
	15				
16					
Employee	17				
	18				
	19				
	20				
Water	21		X		
	22				
Waste	23				
	24				
Vermin	25				
	26				
Facilities	27				
	28				
	29				
	30		X		
	31				
	32				
	33		X		
Misc.	34				
	35				
	36				

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): Melody Byford	Received by (Signature): _____ Date: 10/13/2023
REHS (Print): Chalyn Dewey	REHS (Signature): _____ Phone: 530-841-2112

Facility Name: Gold Rush Burgers

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

Received By (Print):
Melody Byford

Received by (Signature):

Date:
10/13/2023

REHS (Print):
Chalyn Dewey

REHS (Signature):

Phone:
530-841-2112

Facility Name: Gold Rush Burgers

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

[Empty area for listing health code violations and correction details]

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REHS (Print): Chalyn Dewey	REHS (Signature):	Phone: 530-841-2112
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