



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: Chevron- Yreka	Permit # 000339
Address: 200 N Main St., Yreka, CA 96097	
Permit Holder: Mountain Counties Supply	Permit To Operate: <input checked="" type="radio"/> Valid <input type="radio"/> Not Valid
Phone: 530-842-6882	E-mail: yrekachevron@mtcounties.com
Food Safety Certified Employee: N/A	Expiration Date:

		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; font-weight: bold;">ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>1) Observed cold food in open display cooler measuring between 50-53 degrees F. Hold all cold food at 41 degrees F or below. Voluntarily discarded.</p> <p>1) Observed cold food in open display cooler measuring between 42-49 degrees F. Hold cold food at 41F and utilized plastic screen to ensure equipment holds cold food at temperature. Corrected during inspection.</p> <p>13) Observed a buildup of slime or mold in the ice machine. Maintain all equipment in a serviceable and cleanable manner. Discontinue use until unit has been washed, rinsed, and sanitized according to manufacturers instructions. Correct immediately.</p> <p>14) Observed walk-in cooler measuring temperature at 54 degrees F. Maintain equipment to be serviceable at all times. Repair within 90 days.</p> <p>17) Observed dishes stored in the hand-washing station. Ensure hand-washing sink is clean, unobstructed, and easily accessible at all times for employees use. Correct immediately.</p> <p>24) Observed excessive waste (plastics cups, straws, napkins) behind the trash bin, in the cabinet underneath the soda machine. Ensure facility and hard to reach places is clean to prevent harborage of vermin. Correct immediately.</p> <p>28) Observed back door of the facility is open. Keep door close at all times to prevent entrance of insects or vermin. Correct immediately.</p> <p>Note: Hand-washing station is currently located within the 3 compartment sink.</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				
	10 Thermometer				
	11 Hazardous Mat.				
Uten./Equip.	12 Spoils				
	13 Wash/ Sanitize		X		
	14 Equip. Condition		X		
Employee	15 Utensil Condition				
	16 Storage				
	17 Handwashing		X		
Water	18 Employee Hygiene				
	19 Employee Habits				
	20 Food Cert./ Card				
Waste	21 Water				
	22 Cross Con.				
Vermin	23 Liquid Waste				
	24 Refuse		X		
Facilities	25 Rodents/ Insects				
	26 Animal/ Fowl				
	27 Ventilation				
	28 Doors		X		
	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): Kandi Brooke Received by (Signature): _____ Date: 10/13/2023
REHS (Print): Chalyn Dewey REHS (Signature): _____ Phone: 530-841-2112

Facility Name: Chevron- Yreka

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

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Received by (Signature):

Date:
10/13/2023

REHS (Print):
Chalyn Dewey

REHS (Signature):

Phone:
530-841-2112

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