



### 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: <b>Jefferson's Roadhouse</b>	Permit # <b>000271</b>
Address: <b>1281 S Main St., Yreka, CA 96097</b>	
Permit Holder: <b>Gerald and Heidi Overstreet</b>	Permit To Operate: <input checked="" type="radio"/> Valid <input type="radio"/> Not Valid
Phone: <b>530-598-9615</b>	E-mail: <b>geraldovers@yahoo.com</b>
Food Safety Certified Employee: <b>David Boston</b>	Expiration Date: <b>07/2027</b>

		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; margin: 0;"><b>ROUTINE INSPECTION CONDUCTED THIS DATE</b></p> <p>1) Observed numerous cold foods (chopped celery, corn, beans, mandarin, cole slaw etc) and cheese in both deli prep coolers measuring between 52-62F. Observed numerous meats (beef and poultry) and shrimp stored in the reach-in unit of the deli prep cooler measuring between 55-61F. Hold all cold food at 41F or below, and dairy food at 45F or below. <b>VOLUNTARILY DISCARDED.</b></p> <p>2) Observed beans, rice, mashed potatoes measuring 101-120F in the hot holder. Hold hot food at 135F or above. <b>VOLUNTARILY DISCARDED.</b></p> <p>2) Observed an opened box of spaghetti uncovered in the dry storage area. Protect and cover any opened food ingredients. Correct immediately.</p> <p>10) Facility does not have a temperature measuring device to measure temperature of cold and/or hot held, and cooked food. Obtain a temperature measuring device immediately.</p> <p>13) Observed sani-bucket underneath the ware-washing measuring below 100ppm Quat. Maintain manual disinfectant in sani-bucket to measure at a concentration of 200ppm Quat and 100ppm chlorine. Correct immediately.</p> <p>14) Observed pink mold or slimy buildup in the ice-machine. Maintain equipment is serviceable and clean at all manner of time. Remove all ice and discontinue use until unit has been cleaned and sanitized. Wash, rinse, and sanitize equipment according to manufacturers instruction.</p> <p>14) Observed tape to hold the seal in the reach-in cooler. Maintain equipment is serviceable and fully operative at all manner in time. Repair within 90 days.</p> <p>26) Observed a non-service dog sitting in the dinning room. Only service animals or dogs controlled by a uniform law enforcement officer are allowed in the common dining area. Non-service animals are allowed outside dining patio. Corrected during inspection.</p> <p>30) Observed exposed insulation in the ceiling of the food storage unit in the back of the building. Ensure all ceilings are smooth, easily cleanable, non-absorbent, and durable. Repair within 90 days.</p> <p>19) Observed employee's personal cell phone and produce sitting on the counter of the meat slicer table. Store all personal items in a location designated for employee personal use. Corrected during inspection.</p>
	2 Prep./ Service		X		
	3 Storage/ Disp.				
	4 Frozen Food				
	5 Pure Food				
	6 Reused Food				
	7 Transportation				
Food Storage	8 Storage Fac.				
	9 Refrig. Units		X		
	10 Thermometer		X		
	11 Hazardous Mat.				
	12 Spoils				
Uten./Equip.	13 Wash/ Sanitize		X		
	14 Equip. Condition		X		
	15 Utensil Condition				
	16 Storage				
Employee	17 Handwashing				
	18 Employee Hygiene				
	19 Employee Habits		X		
	20 Food Cert./ Card				
Water	21 Water				
	22 Cross Con.				
Waste	23 Liquid Waste				
	24 Refuse				
Vermin	25 Rodents/ Insects				
	26 Animal/ Fowl		X		
Facilities	27 Ventilation				
	28 Doors				
	29 Floors				
	30 Walls - Ceilings		X		
	31 Toilet Fac.				
	32 Janitorial Fac.				
	33 Lighting				
Misc.	34 Clothing - Linen				
	35 Signs				
	36 Misc.				

MAJ = Major violation    OUT = Out of compliance    COS = Corrected on-site
Received By (Print): <b>David Boston</b> Received by (Signature): _____      Date: <b>10/20/2023</b>
REHS (Print): <b>Chalyn Dewey</b> REHS (Signature): _____      Phone: <b>530-841-2112</b>

**Facility Name:** Jefferson's Roadhouse

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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