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: Dunsmuir SUper Market Permit # 000211											
Addres	ss:	5529 Dunsmu									
Permit	Permit Holder: Keith Cool Permit To Operate: • Valid • Not Valid										
Phone	Phone: 530-235-4751 E-mail: mountshastasupermarket@gmail.com										
Food Safety Certified Employee: Daniel Sims Expiration Date: 12/2023											
MAJ OUT COS The marked items represent Health Code violations and must be corrected as follows:											
Protection Time/ Temp.	1	Food Temp.		X	X	ROUTINE INSPECTION CONDUCT					
	2	Prep./ Service				ROOTINE INSPECTION CONDUCT	ED IIIIS DATE				
	3	Storage/ Disp.		X		NOTE: Current food manager holder is no longer an					
	4	Frozen Food				facility to obtain a new food manager certificate withi	n 60 days.				
	5	Pure Food									
	6	Reused Food				1) Observed various hot foods (hot wings, beans, mac and cheese, spare ribs) i					
	-	Transportation				holding table measuring between 108-125F. Hold all					
Эе		Storage Fac.				Voluntarily discarded.					
oraç		Refrig. Units	<u> </u>			1) Observed propagkaged causages and but dogs at 50 545 in reach in refrigerator					
Food Storage		Thermometer				 Observed prepackaged sausages and hot dogs at 50-54F in reach-in refrigerator. Hold all cold foods at 41F or below. Voluntarily discarded. 					
		Hazardous Mat.				1.5.2 all 55.2 15505 at 111 of 55.51. Voluntarily dissurded.					
	-	Spoils				1) Observed prepackaged raw meats measuring be	tween 43-49F. Hold all cold food at				
Uten./Equip.		Wash/ Sanitize Equip. Condition		X		41F or below. Correct immediately.					
		Utensil Condition		^		3) Observed packaged ground meat stored on the flo	oor in the walk-in refrigerator. Store				
Ute	-	Storage				all food 6" off the ground. Correct immediately.	C				
		Handwashing				4.4) Observed a buildin of duct around the community	and abiate and action in the				
Employee	-	Employee Hygiene				 Observed a buildup of dust around the compres walk-in refrigerator in the back of the market. Maintai 					
oldu	-	Employee Habits				prevents contamination or adulteration of food. Corre					
ш		Food Cert./ Card					·				
Water	21	Water				29) Observed the paint peeling on the floors in the food prep area. Maintain floors surfaces to be smooth, durable, non-absorbent, and easily cleanable. Repair w					
Wa	22	Cross Con.				days.	easily cleanable. Repair within 90				
Waste	23	Liquid Waste				days.					
Wa	24	Refuse									
Vermin	25	Rodents/ Insects									
\end{array}	26	Animal/ Fowl									
		Ventilation									
es		Doors	Ш								
-acilities		Floors	Н	X							
щ		Walls - Ceilings	Н								
		Toilet Fac.									
		Janitorial Fac.									
		Lighting Clothing - Linen									
Misc.		Signs	Н								
2			Н								
36 Misc.											
Receive	ed By	(Print): Justin H	lisey	_		Received by (Signature):	Date: 10/24/2023				
REHS (Print): Chalyn Dewey					REHS (Signature):	Phone: 530-841-2112					

Facility Name:	Dunamuir Clinar Market	
	Building Coper Market	
	The marked items represent Health Code violations ar	nd must be corrected as follows:
Received By (Print): Ju	Received by (Signature):	Date: 10/24/2023
REHS (Print): Chalyn D	REHS (Signature):	Phone: 530-841-2112

Facility Name:	Dunsmuir SUper Mar	ket	
	The marked items re	present Health Code violations and must be co	rrected as follows:
	in Hisey	Received by (Signature):	Date: 10/24/2023
REHS (Print): Chalyn I	Dewey	REHS (Signature):	Phone: 530-841-2112

Facility Name:	Dunsmuir SUper Market	
	The marked items represent Health Code violations and must be corrected as follo	ws:
	Description (O'markers)	
	stin Hisey	Date: 10/24/2023
REHS (Print): Chalyn [REHS (Signature): Dewey	Phone: 530-841-2112