



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: Mayten's Store	Permit # 000311
Address: 7126 Highway A12	
Permit Holder: Steve and Sherri Rock	Permit To Operate: <input checked="" type="radio"/> Valid <input type="radio"/> Not Valid
Phone: 530-459-3011	E-mail: steverock183@yahoo.com
Food Safety Certified Employee: Teresa Leahy	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; margin: 0;">ROUTINE INSPECTION CONDUCTED ON THIS DATE</p> <p>1) Observed sandwiches, cheese, and yogurt in the reach-in refrigerator unit at 49 F. Keep cold food at 41 F or below and dairy at 45 F or below. Move items to a working refrigeration unit.</p> <p>3) Observed potatoes, frozen chicken, fish, shrimp, and other items throughout the facility stored on the ground. All food must be stored at least 6" off the ground. Correct as soon as possible.</p> <p>11) Observed a opened bag of sugar being stored next to a degreaser bottle. Chemicals used for cleaning should be stored in a designated location away from ready to eat foods. Correct immediately.</p> <p>17) Observed buckets and a large bottle of soap being stored in the designated handwashing sink. A hand washing required facility shall be clean, unobstructed, and accessible at all times. Corrected on-site.</p> <p>19) Observed uneaten potato slices and jalapeno poppers in the food preparation area. Keep employee food items in a designated location in order to prevent contamination with ready to eat foods for the public. Correct immediately and designate a area where employees can eat.</p>
	2	Prep./ Service				
	3	Storage/ Disp.		X		
	4	Frozen Food				
	5	Pure Food				
	6	Reused Food				
	7	Transportation				
Food Storage	8	Storage Fac.				
	9	Refrig. Units				
	10	Thermometer				
	11	Hazardous Mat.		X		
	12	Spoils				
Uten./Equip.	13	Wash/ Sanitize				
	14	Equip. Condition				
	15	Utensil Condition				
	16	Storage				
Employee	17	Handwashing		X	X	
	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				
Facilities	27	Ventilation				
	28	Doors				
	29	Floors				
	30	Walls - Ceilings				
	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): Rhianna Miller Received by (Signature): _____ Date: 10/31/2023
REHS (Print): Alexa Roche REHS (Signature): _____ Phone: 530-841-2117

Facility Name: Mayten's Store

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

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Received by (Signature):

Date:

10/31/2023

REHS (Print):

Alexa Roche

REHS (Signature):

Phone:

530-841-2117

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