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	y Na	^{me:} Burger Ki	ng - I	Mt. S	hast	a Permit # 000167	
Addre	SS:	410 W. Lake	-				
Permit Holder: Permit To Operate:							
Norcal Co-Brands Inc. Valid O Not Valid Phone: Pho							
Phone	[:] 9	925-292-8359				E-mail: raul@ghaimanagement.com	
Food S	Safe	ty Certified Emplo	yee: c	Sheri	Wor	Dds Expiration Date: 06/2028	
				OUT		The marked items represent Health Code violations and must be corrected as follows:	
ġ	1	Food Temp.	111/10	001	000		
emp		Prep./ Service				ROUTINE INSPECTION CONDUCTED THIS DATE	
e/ T	3	Storage/ Disp.				14) Observed the pass-thru window not closing automatically. Additionally, the	
rotection Tim	4	Frozen Food				installation above the pass-thru window is torn and falling down, potentially exposing all	
	5	Pure Food				food that passes through this window to fiber glass insulation particulates. 2ND NOTICE	
	6	Reused Food					
Ę	7	Transportation				14) Observed the trim in the walk-in freezer ripped off the wall. Maintain equipment in a	
Address: Lennit Ho bermit Ho Long Sate Bermit Ho Long Sate bernit Ho	8	Storage Fac.				condition as to be serviceable and good repair. Repair within 7 days. 2ND NOTICE.	
rage	9	Refrig. Units				14, 17) Observed buildup of dirt and dust on the ventilation screen of both the soft serve	
od Stor	10	Thermometer				and ice machine. Maintain these units to be clean as to prevent contamination of food.	
poo	11	Hazardous Mat.				Correct immediately.	
ш	12	Spoils				14) Observed tape utilized on the syrup refrigeration unit. Maintain equipment to be	
Uten./Equip.	13	Wash/ Sanitize				serviceable and fully operative. Repair within 30 days.	
	14	Equip. Condition		\times			
	15	Utensil Condition				29) Observed excessive grease, dirt, and build-up on the floor through the facility,	
	16	Storage				especially under the cook line. Maintain all floor, including hard to reach places to be	
e		Handwashing				clean at all manner of time. 2ND NOTICE.	
loye	18	Employee Hygiene				14, 29) Observed the walk-in refrigerator water discharges into a floor sink without an 1'	
d m	-	Employee Habits				air gap. Ensure the waste water discharges indirectly into the floor sink with an 1" air	
		Food Cert./ Card				gap. Observed an excessive amount of buildup in the same floor sink. Maintain floor sink	
ater	-	Water				is clean and serviceable at all times. Repair within 30 days.	
		Cross Con.				29. 30) Observed broken tiles on baseboard and trims throughout the facility. Maintain	
aste	_	Liquid Waste				all baseboards to be smooth, durable in construction, nonabsorbent, and easily	
		Refuse				cleanable. Repair floor within 7 days. 2ND NOTICE.	
rmin	-	Rodents/ Insects					
Vermin Waste Water Employee	-	Animal/ Fowl	_			30) Observed excessive grease, dirt, and other buildup on walls throughout the facility.	
Facilities Vermin Waste Water Employee Uten./Equip. Food Storage 0 0 0 0 0 0 0 0 0	27	Ventilation	_	Х		Also, observed potential mold and other black buildup on the wall above warewashing sink. Maintain walls in a cleanly manner at all times. Clean ASAP. 2ND NOTICE.	
es		Doors	_				
Iciliti		Floors		X		30) Observed numerous holes in FRP throughout the facility. All walls must be smooth,	
ц		Walls - Ceilings	_	Х		durable constructed, nonabsorbent, and easily cleanable. Repair asap. 2ND NOTICE.	
		Toilet Fac.	_			Source of these violation are report violations from providus inspections	
	32		_			Several of these violation are repeat violations from previous inspections.	
		Lighting				Reinspection fee is assessed for non-compliance. Future non-compliance will result in	
sc.		Clothing - Linen				additional fees, an administrative hearing, and possible permit revocation.	
Σ	-	Signs					
MA I -		Misc.			of com	unliance COS - Corrected on-site	
	MAJ = Major violation OUT = Out of compliance COS = Corrected on-site Received By (Print): Received by (Signature): Date:						
Sheri Woods 11/15/2023							
REHS	(Print	^{t):} Chalyn Dew	/ey			REHS (Signature): Phone: 530-841-2112	

Last modified 4/12/2023

Facility Name:	Burger King - Mt. Shasta
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The marked items represent Health Code violations and must be corrected as follows:

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Received by (Signature):	Date:
	11/15/2023
REHS (Signature):	Phone: 530-841-2112
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Received By (Print):		Received by (Signature):		Date:
	ri Woods	, , , , , , , , , , , , , , , , , , , ,		11/15/2023
REHS (Print):	Dowov	REHS (Signature):		Phone:
Chalyn	Dewey			530-841-2112
Page 3				

Facility Name:	Burger King - Mt. Shasta			
	The marked items represe	ent Health Code violations and must b	be corrected as follows:	
		κ.		
Received By (Print):		Received by (Signature):	Date:	
	eri Woods			5/2023
REHS (Print): Chalyn [Dewey	REHS (Signature):	Phone: 530-8	341-2112
Page 4	,		550-0	