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

Address: 1868 Fort Jones Rd, Yreka CA 96097 Permit Holder: North Foods Inc Phone: 530-842-2304 Food Safety Certified Employee: Enrique Martinez MAJ OUT COS The marked items represent Health Code violations and must be corrected as follows: MAJ OUT COS The marked items represent Health Code violations and must be corrected as follows: ROUTINE INSPECTION CONDUCTED ON THIS DATE Prep/Service Prep/Service Food Fort Transportation Fort Fansportation Fo	
Permit Holder: Permit To Operate: Phone: 530-842-2304 E-mail: Food Safety Certified Employee: Enrique Martinez Expiration Date: 08/2026 MAJ OUT COS The marked items represent Health Code violations and must be corrected as follows: 08/2026 I Food Temp. Image: Condition in the image: Conditin in the image: Condition in the image: Condit	
Phone: 530-842-2304 E-mail: Food Safety Certified Employee: Enrique Martinez Expiration Date: 08/2026 MAJ OUT COS The marked items represent Health Code violations and must be corrected as follows: ROUTINE INSPECTION CONDUCTED ON THIS DATE 3 Storage/Disp. ROUTINE INSPECTION CONDUCTED ON THIS DATE 9 4 Frozen Food 5 Food 5 10 Food Temp. 5 SATISFACTORY AT PRESENT TIME 9 Refig. Units 10 11 11 Hazardous Mat. 11 12 12 Spoils 11 14 Equip. Condition 13 Wash/ Sanitize 11 14 Equip. Condition 13 Wash/ Sanitize 11 14 Equip. Condition 11 Hazardous Mat. 11 14 Europeanting	
S30-642-2304 Enrique Martinez Enrique Martinez MAJ OUT COS The marked items represent Health Code violations and must be corrected as follows: MAJ OUT COS The marked items represent Health Code violations and must be corrected as follows: QUAL ROUTINE INSPECTION CONDUCTED ON THIS DATE 3 Storage/ Disp. 0 <td< td=""><td></td></td<>	
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Image: Second strain Image: Second strain	
17 Handwashing Image: Constraint of the second sec	
18 Employee Hygiene 19 Employee Habits	
Employee Habits	
20 Food Cert./ Card	
Image: Book of the second s	
B 23 Liquid Waste Image: Constraint of the second s	
E 25 Rodents/ Insects	
9 26 Animal/ Fowl	
27 Ventilation	
28 Doors	
29 Floors 29 Walls - Ceilings	
B 30 Walls - Ceilings	
31 Toilet Fac.	
32 Janitorial Fac.	
33 Lighting	
∴ 34 Clothing - Linen ∴ 35 Signs	
MAJ = Major violation OUT = Out of compliance COS = Corrected on-site Received By (Print): Received by (Signature): Date:	
Received By (Print): Received by (Signature): Date: Scott Alexander 11/20/2023	
REHS (Print): REHS (Signature): Phone: 530-841-2117	

Facility Name:	Carl's Jr				
	The marked iter	ms represent Health Code v	violations and must b	e corrected as follows	3:
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Received By (Print):		Received by (Sigr	nature):		Date:
Sc	ott Alexander				11/20/2023
REHS (Print):		REHS (Signature	·):		Phone:
Alexa Ro	che				530-841-2117
Page 2					

Facility Name:	Carl's Jr		
	The marked items	represent Health Code violations and must be	e corrected as follows:
Received By (Print):		Received by (Signature):	Date:
	t Alexander		11/20/2023
REHS (Print): Alexa R	oche	REHS (Signature):	Phone:
Page 3			530-841-2117

Facility Name:	Carl's Jr			
<u> </u>	The marked items repre-	sent Health Code violations and	must be corrected as follow	s:
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Received By (Print):		Received by (Signature):		Date:
Sco	tt Alexander	······································		11/20/2023
REHS (Print):		REHS (Signature):		Phone:
Àlexa Ro	oche	/		530-841-2117
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