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: CHEVRON- MOONLIT OAKS Permit # 000794								
Address: 1801 FORT JONES RD. YREA, CA 96097								
Permit Holder: SK YREKA INC Permit To Operate: O Valid Not Valid								
Phone	Phone: 916-530-7519							
Food S	For LOCAL Courts Lo							
·								
emb.	1	Food Temp.	1417 (0	X	X	·		
		Prep./ Service			, ,	COMPLAINT INSPECTION CONDUCTED ON THIS DATE		
e/ T	3	Storage/ Disp.		X		This inspection is to follow up on a complaint regarding the sell of uppure propackage	od	
Time		Frozen Food				microwaveable burritos (Brand: Don Miguel, Flavor: Chicken with Cheese). The follow		
tion	5	Pure Food		X	X	findings has been found:		
otect	6	Reused Food		•		-		
Pro	7	Transportation				5) Multiple prepackaged burritos mentioned above were found to be true. No other		
		Storage Fac.				flavors were found to be not wholesome. Guri, the manager, made a call to distributor		
age	9	Refrig. Units				the same complaints from other vendors as wells. These items were nulled from the	eu	
Stor		Thermometer				display shelf and walk-in refrigerator, and disposed during inspection.		
	11	Hazardous Mat.				3 4		
Fc		Spoils				1) Observed cold foods measuring between 50-54F. These foods were voluntarily		
Base of the control o		Wash/ Sanitize				discarded. Observed numerous cold foods measuring between 45F-49F. Hold all cold	i	
		Equip. Condition		X		foods at 41F or below. 2ND NOTICE		
n./E		Utensil Condition				1) Observed hot food in hot holding measuring between 119F-125F. Hold hot foods a	t	
Ute		Storage				135F or above. Voluntarily discarded. 2ND NOTICE	•	
		Handwashing				•		
уее		Employee Hygiene				3) Observed raw chicken meat stored above ready-to-eat food in the walk-in		
oldı		Employee Habits				refrigerator. Store ready-to-eat food above raw food. Correct immediately.		
En		Food Cert./ Card		X		14) Observed excessive buildup of dust or dirt on the compressor's vent of the self-		
ъ		Water				serve reach-in cooler. Maintain the unit to be clean and fully operable. Clean unit		
Nate		Cross Con.				according to manufacturer instruction. Correct asap. 2ND NOTICE		
Phone: Leadilities		Liquid Waste						
Nas		Refuse				20) Facility does not have a current food managers certificate. Obtain a food manage	Expiration Date: 7/2023 Represent Health Code violations and must be corrected as follows: INSPECTION CONDUCTED ON THIS DATE Pup on a complaint regarding the sell of unpure, prepackaged, trand: Don Miguel, Flavor: Chicken with Cheese). The following ourritos mentioned above were found to be true. No other of wholesome. Guri, the manager, made a call to distributor go this issue. Distributor acknowledged that they have received other vendors as wells. These items were pulled from the efrigerator, and disposed during inspection. Reasuring between 50-54F. These foods were voluntarily erous cold foods measuring between 45F-49F. Hold all cold D NOTICE To tholding measuring between 119F-125F. Hold hot foods at a discarded. 2ND NOTICE The meat stored above ready-to-eat food in the walk-in the unit to be clean and fully operable. Clean unit are instruction. Correct asap. 2ND NOTICE The accurrent food managers certificate. Obtain a food manager is 2ND NOTICE The accurrent food managers certificate. Obtain a food manager in the unit to the front door entrance was turned off. Ensure the air rent entrances of insects or vermins. Corrected during and the following violations found on last inspection on compressor in walk-in refrigerator, obtained temperature at strips.	
		Rodents/ Insects				certification within 30 days. 2ND NOTICE		
/erm		Animal/ Fowl				27) Observed the air curtain to the front door entrance was turned off. Ensure the air		
		Ventilation		X	X	curtain remains on to prevent entrances of insects or vermins. Corrected during		
A Misc. Facilities Vermin Waste Water Employee Uten./Equip. Food Storage Protection Time/ Temployee		Doors	Н			inspection.		
ties		Floors	Н					
acili		Walls - Ceilings	Н					
ш		Toilet Fac.	Н					
		Janitorial Fac.	Н					
			Н			Note: Facility has corrected the following violations found on last inspection on		
		Lighting Clothing - Linen	H			10/3/2023: fixed leaking compressor in walk-in refrigerator, obtained temperature		
Misc.			Н			measuring device, and test strips.		
		Signs	Н					
MA.I =		Misc. or violation (UT =	Out	of com	apliance COS = Corrected on-site		
		/ (Print):			5011	Received by (Signature): Date:		

Facility Name:	CHEVRON- MOONLIT OAKS	
	The marked items represent Health Code violations and must be corrected as follows:	
	•	
Received By (Print):	Received by (Signature): Date	:
	uri Singh	12/1/2023
REHS (Print): Chalyn D	REHS (Signature): Phor Dewey 53	ne: 30-841-2112

Facility Name:	CHEVRON- MOONLIT OAKS	
	The marked items represent Health Code violations and must be corrected as follows:	
	Received by (Signature): Date: Singh	12/1/2023
REHS (Print): Chalyn I	REHS (Signature): Phon Dewey 53	e: 0-841-2112

Facility Name:	CHEVRON- MOONLIT OAKS	
	The marked items represent Health Code violations and must be corrected as follows:	
Received By (Print):	Received by (Signature): Date	
Guri	i Singh	12/1/2023
REHS (Print): Chalyn D	REHS (Signature): Pho Dewey 5	ne: 30-841-2112