



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
Address: 5529 Dunsmuir Ave. Dunsmuir, CA	
Permit Holder: Keith Cool	Permit To Operate: <input checked="" type="radio"/> Valid <input type="radio"/> Not Valid
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		X	X	<p style="text-align: center; margin-top: 0;">ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>NOTE: Current food manager holder is no longer an employee at the facility. Notified facility to obtain a new food manager certificate within 60 days.</p> <p>1) Observed various hot foods (hot wings, beans, mac and cheese, spare ribs) in hot holding table measuring between 108-125F. Hold all hot foods at 135F or above. Voluntarily discarded.</p> <p>1) Observed prepackaged sausages and hot dogs at 50-54F in reach-in refrigerator. Hold all cold foods at 41F or below. Voluntarily discarded.</p> <p>1) Observed prepackaged raw meats measuring between 43-49F. Hold all cold food at 41F or below. Correct immediately.</p> <p>3) Observed packaged ground meat stored on the floor in the walk-in refrigerator. Store all food 6" off the ground. Correct immediately.</p> <p>14) Observed a buildup of dust around the compressor's shields and ceiling, in the walk-in refrigerator in the back of the market. Maintain food facility in a manner that prevents contamination or adulteration of food. Correct within 90 days.</p> <p>29) Observed the paint peeling on the floors in the food prep area. Maintain floor surfaces to be smooth, durable, non-absorbent, and easily cleanable. Repair within 90 days.</p>
	2				
	3		X		
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	5				
	6				
	7				
Food Storage	8				
	9				
	10				
	11				
Uten./Equip.	12				
	13				
	14		X		
Employee	15				
	16				
	17				
	18				
Water	19				
	20				
Waste	21				
	22				
Vermin	23				
	24				
Facilities	25				
	26				
	27				
	28				
	29		X		
	30				
	31				
Misc.	32				
	33				
	34				
	35				
	36				

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site
Received By (Print): Justin Hisey Received by (Signature): _____ Date: 10/24/2023
REHS (Print): Chalyn Dewey REHS (Signature): _____ Phone: 530-841-2112

Facility Name: Dunsmuir SUpEr Market

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

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Justin Hisey

Received by (Signature):

Date:
10/24/2023

REHS (Print):
Chalyn Dewey

REHS (Signature):

Phone:
530-841-2112

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