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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: 3 J Truck Stop Permit # 000087											
Addres		338 Hwy A-12		ada,	CA	96038					
Permit	Hol	der:				Permit To Operate:					
		Grenada O	il Inc			X Valid					
Phone: 530-436-2208 E-mail: grenadashell@gmail.com											
Food S	Safet	ty Certified Employ	ee: Aı	my Z	Zittlo	DW Expiration Date: 12/2028					
			MAJ	TUC	cos	The marked items represent Health Code violations and must be corrected as follows:					
ъ.	1	Food Temp.		X	X	ROUTINE INSPECTION CONDUCTED ON THIS DATE					
Protection Time/ Temp.	2	Prep./ Service									
	3	Storage/ Disp.				1) Observed chopped onions at 59 F and shredded cheese at 61 F. Keep cold prepared foods at					
	4	Frozen Food				41 F below or dairy at 45 F. Voluntarily discarded.					
	5	Pure Food				16) 3RD NOTICE: Observed pizza oven and ninja air fryer without a hood. In the California Retail					
	6	Reused Food				code, 114149.1 (a), a mechanical exhaust ventilation equipment shall be prvoded over all coo					
	7	Transportation				equipment as required to effectively remove odors, smoke, grease, heat and vapors. Remove					
	8	Storage Fac.				facility					
rage	9	Refrig. Units									
Food Storage	10	Thermometer				25) Observed rodent dropping and food debris on the floor in the dry storage area. Conduct rodent control measures and maintain all surfaces are clean in a manner to prevent harborage of rodents.					
poo	11	Hazardous Mat.				Correct immediately.					
ΙĹ	12	Spoils									
Ġ.	13	Wash/ Sanitize				30) Observed holes in the wall in the food storage area. The holes are potential access for the					
Uten./Equip.	14	Equip. Condition				harborage of rodents. Repair ASAP.					
l/.ue	15	Utensil Condition									
ž	16	Storage		X							
4)	_	Handwashing				A REINSPECTION FEE IS ASSESSED FOR NON-COMPLIANCE OF REPEAT VIOLATIONS					
эуе	18	Employee Hygiene									
Employee	19	Employee Habits									
Ш	20	Food Cert./ Card									
ter	21	Water									
Water	22	Cross Con.									
Waste	23	Liquid Waste									
Wa	24	Refuse									
ermin	25	Rodents/ Insects		X							
Ver	26	Animal/ Fowl									
	27	Ventilation									
δ	28	Doors									
Facilities	29	Floors									
Fас	30	Walls - Ceilings		×							
	31	Toilet Fac.									
	32	Janitorial Fac.									
	33	Lighting									
ç.	34	Clothing - Linen									
	35	Signs									
		Misc.									
MAJ = Major violation OUT = Out of compliance COS = Corrected on-site											
Received By (Print): Received by (Signature): Date: Amy Zittlow 2/2/2024											
REHS (Print): REHS (Signature): Phone: 530-841-2117											

Facility Name:	3 J Truck Stop		
	The marked items rep	resent Health Code violations and must be	corrected as follows:
		· ·	
Received By (Print):		Received by (Signature):	Date:
An	ny Zittlow	, , - 0,	2/2/2024
REHS (Print): Alexa Ro	oche	REHS (Signature):	Phone: 530-841-2117

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REHS (Print):	REHS (Signature):	Phone:

530-841-2117

Alexa Roche

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Alexa Roche