



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: Arby's	Permit # 000837
Address: 1813 Fort Jones Rd., Yreka, CA 96097	
Permit Holder: Arby's	Permit To Operate: <input checked="" type="radio"/> Valid <input type="radio"/> Not Valid
Phone: 530-841-7111	E-mail: didi@food-services.co
Food Safety Certified Employee: Didi Taddol	Expiration Date: 01/2025

		MAJ	OUT	COS	The marked items represent Health Code violations and must be corrected as follows:
Protection Time/ Temp.	1 Food Temp.				<p style="text-align: center; font-weight: bold; margin-bottom: 10px;">ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>14) Observed 2 Cadco Stephanie convection ovens utilized without an exhaust hood. Equipment that produces heat, grease, odor, vapor, smoke and steam should be utilized with an exhaust hood. Discontinue use and remove immediately, and/or replace with a ventless/built-in exhaust system within 90 days. Submit manufactured spec sheet of equipment for preapproval prior to purchase.</p> <p>13, 14) Observed buildup of syrup on the cabinet handle below the self-service beverage machines. Clean and sanitize immediately.</p> <p>14) Observed broken seal around the door to the walk-in freezer. Maintain equipment in good repair. Repair or correct within 90 days.</p> <p>14) Observed buildup of ice on the compressor box to the reach-in freezer. Maintain equipment in good repair, fully operable, and clean and sanitize according to manufacturer's specification. Correct immediately.</p> <p>14) Observed water pooling below the dishwasher. Maintain equipment in good repair and not a source of contamination. Repair or correct within 60 days.</p> <p style="margin-top: 20px;">Handout: "Approval of Equipment and Utensils" provided to facility.</p>
	2 Prep./ Service				
	3 Storage/ Disp.				
	4 Frozen Food				
	5 Pure Food				
	6 Reused Food				
	7 Transportation				
Food Storage	8 Storage Fac.				
	9 Refrig. Units				
	10 Thermometer				
	11 Hazardous Mat.				
	12 Spoils				
Uten./Equip.	13 Wash/ Sanitize		X		
	14 Equip. Condition		X		
	15 Utensil Condition				
	16 Storage				
Employee	17 Handwashing				
	18 Employee Hygiene				
	19 Employee Habits				
	20 Food Cert./ Card				
Water	21 Water				
	22 Cross Con.				
Waste	23 Liquid Waste				
	24 Refuse				
Vermin	25 Rodents/ Insects				
	26 Animal/ Fowl				
Facilities	27 Ventilation				
	28 Doors				
	29 Floors				
	30 Walls - Ceilings				
	31 Toilet Fac.				
	32 Janitorial Fac.				
	33 Lighting				
Misc.	34 Clothing - Linen				
	35 Signs				
	36 Misc.				

MAJ = Major violation	OUT = Out of compliance	COS = Corrected on-site
Received By (Print): Izaak Hans	Received by (Signature):	Date: 04/04/2024
REHS (Print): Chalyn Dewey	REHS (Signature):	Phone: 530-841-2112

Facility Name: Arby's

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

Received By (Print):
Izaak Hans

Received by (Signature):

Date:
04/04/2024

REHS (Print):
Chalyn Dewey

REHS (Signature):

Phone:
530-841-2112

Facility Name: Arby's

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

Received By (Print):
Izaak Hans

Received by (Signature):

Date:
04/04/2024

REHS (Print):
Chalyn Dewey

REHS (Signature):

Phone:
530-841-2112

Facility Name: Arby's

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

Received By (Print):
Izaak Hans

Received by (Signature):

Date:
04/04/2024

REHS (Print):
Chalyn Dewey

REHS (Signature):

Phone:
530-841-2112