



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: Walmart Inc., #1630	Permit # 000473
Address: 1906 S Main St., Yreka, CA 96097	
Permit Holder: Walmart Co.	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: 530-842-7330	E-mail: sdj0057.s01630.us@wal-mart.com
Food Safety Certified Employee: Steven Osuna	Expiration Date: 05/2028

		MAJ	OUT	COS	
					The marked items represent Health Code violations and must be corrected as follows:
Protection Time/ Temp.	1	Food Temp.			
	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.			
Uten./Equip.	12	Spoils			
	13	Wash/ Sanitize			
	14	Equip. Condition		X	
Employee	15	Utensil Condition			
	16	Storage			
	17	Handwashing		X	
	18	Employee Hygiene			
Water	19	Employee Habits			
	20	Food Cert./ Card			
Waste	21	Water			
	22	Cross Con.			
Vermin	23	Liquid Waste			
	24	Refuse			
Facilities	25	Rodents/ Insects			
	26	Animal/ Fowl			
	27	Ventilation			
	28	Doors			
	29	Floors		X	
	30	Walls - Ceilings			
	31	Toilet Fac.			
Misc.	32	Janitorial Fac.			
	33	Lighting			
	34	Clothing - Linen			
	35	Signs			
	36	Misc.			

ROUTINE INSPECTION CONDUCTED THIS DATE

14) Observed ice buildup on the ceiling in the smallest walk-in freezer. Maintain this unit in good repair, fully serviceable, and not a source of contamination. Remove ice build-up and correct immediately.

14) Observed raw wood on the wall behind the mop sink at the produce processing area. Finish bare wood as to be nonabsorbent, smooth, easily cleanable, and durable. Repair and correct within 30 days.

17) Observed hot water measuring at 70F at the hand wash station at the unisex employee's restroom in the back. Ensure the water at each hand wash stations have a minimum temperature of 100F. Repair or correct within 60 days.

17) Observed no single use paper towel dispenser at hand wash station in the bakery prep area. Ensure hand wash station is supplied with hot water, single-use paper towel and soap in a dispenser at all times. Repair or correct within 30 days.

29) Observe the prep sink is plumbed indirectly into a floor sink without a 1" air gap. Ensure unit is plumbed indirectly with at least a 1" air gap above the flood level rim of the floor sink. Repair or correct within 60 days.

NOTE: Provide "Facility Inspection Notice" form.

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): Tanya Floyd	Received by (Signature): _____ Date: 08/28/2024
REHS (Print): Chalyn Dewey	REHS (Signature): _____ Phone: 530-841-2112

Facility Name: Walmart Inc., #1630

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

Received By (Print):
Tanya Floyd

Received by (Signature):

Date:
08/28/2024

REHS (Print):
Chalyn Dewey

REHS (Signature):

Phone:
530-841-2112

Facility Name: Walmart Inc., #1630

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Received By (Print):
Tanya Floyd

Received by (Signature):

Date:
08/28/2024

REHS (Print):
Chalyn Dewey

REHS (Signature):

Phone:
530-841-2112

Facility Name: Walmart Inc., #1630

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

(This area is currently blank, intended for listing health code violations and their corrections.)

Received By (Print): Tanya Floyd	Received by (Signature):	Date: 08/28/2024
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REHS (Print): Chalyn Dewey	REHS (Signature):	Phone: 530-841-2112
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