

## **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: Pilot Travel Center #137 Permit # 000373						0373					
Address: 395 E Vista Dr. Weed CA 96094											
Permit	Hol	der:	^		Permit To Op						
Pilot Travel Center, LLC											
Phone:	Phone: 530-938-9600 E-mail: store137@pilottravelcenters.com										
Food Safety Certified Employee: Darla Berrera Expiration Date:											
	The marked items represent Health Code violations and must be corrected as	follows:									
Protection Time/ Temp.	1	Food Temp.		X	ROUTINE INSPECTION CONDUCTED ON THIS DAT	E					
	2	Prep./ Service									
	3	Storage/ Disp.			CLIDWAV-						
	4	Frozen Food			SUBWAY: Satisfactory at present time.						
ction	5	Pure Food									
Protec	6	Reused Food			Causiaciony at present unie.						
	7	Transportation									
е	8	Storage Fac.									
Food Storage	9	Refrig. Units	80 27								
	10	Thermometer		ò	CINNABON:						
000	11	Hazardous Mat.									
ш	12	Spoils		0	17) Observed hand washing sink in the food prep area draining slowly. Replace	e or repair hand					
ip.	13	Wash/ Sanitize		X	washing sink as soon as possible.						
Uten./Equip.	14	Equip. Condition		×							
ten./	15	Utensil Condition									
5	16	Storage									
е	17	Handwashing		X							
Employee	18	Employee Hygiene			PILOT:						
dw	19	Employee Habits			Observed prepackaged sandwiches and cut fruit in reach in cooler measuring	ring between 46-48					
	20	Food Cert./ Card			degrees F. Hold all cold food at 41 degree F. Avoid stacking products and cover						
Water	21	Water			vents. Corrected on-site.						
	22	Cross Con.			40.40.01	• •					
Waste	23	Liquid Waste			13,14) Observed grease buildup in the fire suppression ventilation, piping and floors arou fryer. This is a potential fire risk and equipment should be washed/sanitized to manufacture.						
	24	Refuse			specification. Clean and sanitize as soon as possible.	nanulacturei					
ermin/		Rodents/ Insects			opositionioni. Otomi and sattinzo as soon as possible.						
Ve	26	Animal/ Fowl									
	27	Ventilation	Ш								
es	28	Doors									
Facilities	29	Floors									
Fa	30	Walls - Ceilings		-							
	31	Toilet Fac.			NOTE: One person from this facility must obtain a current Food Manager certification.						
		Janitorial Fac.			All other employees must obtain a Food Handler card within 30 days of being hired.						
		Lighting									
Miso	34	Clothing - Linen									
	35	Signs		_							
	-	Misc.									
MAJ = Major violation OUT = Out of compliance COS = Corrected on-site											
Received By (Print): Received by (Signature): Date: Scott Christianson 11/13/2024											
REHS (Print): REHS (Signature): Phone: 530-841-2117											

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No. 10 (0.1.0)	Described by (Ormania)	5 :
Received By (Print):	Received by (Signature): ott Christianson	Date: 11/13/2024
REHS (Print):	REHS (Signature):	Phone:

530-841-2117

Alexa Roche

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Scot	t Christianson	11/13/2024
RFHS (Print):	REHS (Signature):	Phone:

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Scott Christianson	,, ,	11/13/2024
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530-841-2117

Alexa Roche