## 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	Facility Name: Grocery Outlet 000249								
Address: 121 Montague Road, Yreka, CA 96097									
Permit Holder: Steve and Rebecca Sellers Permit To Operate: Valid Not Valid									
Phone: 530-842-7700 E-mail: yreka@groceryoutlet.com									
Food Safety Certified Employee: N/A Expiration Date:									
			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				ROUTINE INSPECTION CONDUCTED THIS DATE			
	3	Storage/ Disp.		Х		3) Observed boxes of food stored on the ground at the walk-in freezer. Store all food			
	4	Frozen Food				least 6" off the floor. Correct ASAP.			
ction	5	Pure Food		Х	Х	5) Observed world servet as served as a filler disclose served			
rote	6	Reused Food				5) Observed mold growth on numerous cantaloupes at one of the display cases at produce section. Ensure all foods displayed and sold for consumption are pure and free			
٩.	7	Transportation				of adulteration. Adulterated produce were removed from the floor.			
e	8	Storage Fac.							
Food Storage	9	Refrig. Units				14) Observed slimy build-up on the produce misting or spray system. Observed buildup			
	10	Thermometer		2		of foods in compressor at this station. Ensure stored foods are protected from			
	_	Hazardous Mat.			_	contamination and equipment is kept in a clean manner. Clean and sanitize ASAP.			
1000		Spoils				14) Observed excessive dust build-up on fruits and meat coolers at the front entrance.			
uip.	_	Wash/ Sanitize				Maintain equipment in good repair and fully operable. Repair or correct within 90 days.			
Uten./Equip.		Equip. Condition		Х	2				
Jten	_	Utensil Condition	_			14) Observed ice buildup outside the door and on the ceiling behind the compressors at			
		Storage		5	-	the walk-in freezer. Protect food from overhead contaminants and maintain equipment in good repair. Move food stored directly below ice buildup to another location until build-up			
8	22.43	Handwashing				has been removed. Repair or correct within 30 days.			
Employee	200000	Employee Hygiene	_	-		an an a'			
E		Employee Habits Food Cert./ Card	-	-	·				
-	10000	Water	-						
Water	_	Cross Con.	-						
		Liquid Waste	-	-					
Waste	_	Refuse							
		Rodents/ Insects	-	2					
Vermin		Animal/ Fowl	+		-				
-	27	Ventilation			0				
	-	Doors			-				
ities	29				0 0				
Facilities		Walls - Ceilings	1						
"	31	Toilet Fac.		3	1				
	32	Janitorial Fac.							
		Lighting		1					
		Clothing - Linen							
Misc.	1000	Signs							
<		Misc.							
MAJ = Major violation OUT = Out of compliance COS = Corrected on-site									
Receiv	ed B	y (Print): Becky	Selle	rs		Received by (Signature): Date: 12/05/2024			
REHS	(Prini	<sup>t):</sup> Chalyn Dew	/ey			REHS (Signature): Phone: 530-841-2112			

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	The marked items represent Health Code violations and must be corrected as follow	VS:
	ι,	
Received By (Print):	Received by (Signature):	Date:
	ecky Sellers	12/05/2024
REHS (Print):	REHS (Signature):	Phone:
Chalyn E	Dewey	530-841-2112
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