



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: Multisite Management, LLC	Permit # 000357
Address: 735 N Main St, Yreka CA 96097	
Permit Holder: Multisite Management, LLC	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: 530-842-6539	E-mail: 832@porters.us.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.				<p style="text-align: center; font-weight: bold; margin: 0;">COMPLAINT INSPECTION CONDUCTED ON THIS DATE</p> <p>Received a complaint that the facility has active rodent problem.</p> <p>25) Observed no live/active rodent. However, observed evidence of rodent droppings and partially eaten crackers on the floors, behind multiple kick stands, and hard to reach places in the snack and candy aisle. The droppings are at least 3/4" in size and appears to be visually dark and wet. Per management, facility has regular monthly pest control service, with the last treatment conducted on 12/19/2024.</p> <p>Maintain facility in cleanly manner and is constructed, equipped, maintained, and operated to prevent the entrance and harborage of insects, rodents, insects, etc. Clean and sanitize all shelves and can foods immediately. Dispose or destroy contaminated foods with evidence of gnaw marks.</p> <p>Only utilize rodenticides or pesticides that are specifically approved for use in a food facility. Obtain professional pest control service within 7 business days.</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.				
Uten./Equip.	12 Spoils				
	13 Wash/ Sanitize				
	14 Equip. Condition				
	15 Utensil Condition				
Employee	16 Storage				
	17 Handwashing				
	18 Employee Hygiene				
	19 Employee Habits				
Water	20 Food Cert./ Card				
	21 Water				
	22 Cross Con.				
	23 Liquid Waste				
Waste	24 Refuse				
	25 Rodents/ Insects		X		
Vermin	26 Animal/ Fowl				
	27 Ventilation				
Facilities	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): Elsie McDonald	Received by (Signature): _____ Date: 01/14/2025
REHS (Print): Chalyn Dewey	REHS (Signature): _____ Phone: 530-841-2112

Facility Name: Multisite Management, LLC

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

Received By (Print): Elsie McDonald	Received by (Signature):	Date: 01/14/2025
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REHS (Print): Chalyn Dewey	REHS (Signature):	Phone: 530-841-2112
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Facility Name: Multisite Management, LLC

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

[Empty area for listing health code violations and correction details]

Received By (Print): Elsie McDonald	Received by (Signature):	Date: 01/14/2025
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REHS (Print): Chalyn Dewey	REHS (Signature):	Phone: 530-841-2112
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[Empty area for listing violations and corrections]

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