

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	Ho	lder:	19 10			Permit To Operate:				
	11	Multisite N	lanag	jeme	ent, I					
Phone: 530-842-6539 E-mail: 832@porters.us.com										
Food S	Safe	ety Certified Employ	^{yee:} N	I/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.				FOLLOW-UP INSPECTION CONDUCTED ON THIS DATE				
	2	Prep./ Service				FOLLOW-OF INSPECTION CONDUCTED ON THIS DATE				
	3	Storage/ Disp.								
III C	4	Frozen Food				The following observations were made today in regards to rodent issue noted on				
ction	5	Pure Food				1/14/2025 complaint inspection report:				
rote	6	Reused Food								
□_	7	Transportation				25, 29) Observed no active/live rodents. Per store manager, a live rodent was caught in				
Ð	8	Storage Fac.				the past week. Observed attempts to clean rodent droppings on floors at hard-to-reach				
Storage	9	Refrig. Units				areas. However, rodent droppings were observed behind one of the shelving kick				
Sto	10	Thermometer		2		boards. No professional pest control service were obtained as suggested on last				
Food	100100	Hazardous Mat.				inspection report.				
100	12	Spoils				Again, maintain facility in cleanly manner and is constructed, equipped, maintained, and				
.din	13	Wash/ Sanitize				operated to prevent the entrance and harborage of insects, rodents, insects, etc.				
Uten./Equip.	14	Equip. Condition				Dispose or destroy contaminated foods with evidence of gnaw marks. Practice rodent				
ten.		Utensil Condition				exclusion controls like sealing holes, rodent door strips, 16-gauge wire mesh, etc.				
D	16	Storage				Continue to clean and sanitize all shelves and canned foods and/or obtain professional				
e		0				pest control service within 7 days. A reinspection will be conducted in 7 days.				
Employee	-	Employee Hygiene				A REINSPECTION FEE WILL BE ASSESSED TO REPEAT NON-COMPLIANCE.				
ШШ	-	Employee Habits								
	1000	Food Cert./ Card								
Water	_	Water	_							
	22					NOTE: Continue to work on washing, cleaning, sanitizing, and rodent proofing the				
Waste	_	Liquid Waste				detached shed.				
	-	Refuse	_							
Vermin	1000	Rodents/ Insects		Х	_					
Ve		Animal/ Fowl	-							
	27	Ventilation	\vdash							
es		Doors		~						
Facilities	Contraction of the second	Floors		Х						
ц	30									
	31		\vdash							
	32		-							
	_	Lighting								
Misc.	-	Clothing - Linen	-							
Σ		Signs	_							
MA.I -	_	Misc.		Out	of com	pliance COS = Corrected on-site				
MAJ = Major violation OUT = Out of compliance COS = Corrected on-site Received By (Print): Received by (Signature): Date:										
Rochelle Wight 01/22/2025										
REHS (Print): REHS (Signature): Phone: 530-841-211										

Last modified 4/12/2023

Facility Name:	Multisite Management, LLC
•	Multisite Management, LLC

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

.

Received By (Print):	Received by (Signature):	Date:
Rochelle Wight	(cigitatic).	01/22/2025
		•
REHS (Print):	REHS (Signature):	Phone:
Chalyn Dewey		530-841-2112
Page 2		

Facility Name:	/ultisite Management, Ll	LC		
	The marked items repres	ent Health Code violations a	nd must be corrected as follo	WS:
		с.		
Received By (Print):		Received by (Signature):		Date:
	elle Wight			01/22/2025
REHS (Print): Chalyn De	ewev	REHS (Signature):		Phone: 530-841-2112
Page 3				JJU-041-2112

Facility Name: Multisite Management, LLC

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

Ľ

Received By (Print):	Received by (Signature):	Date:
Rochelle Wight		01/22/2025
REHS (Print):	REHS (Signature):	Phone:
Chalyn Dewey		530-841-2112
Page 4		