



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: Carl's Jr.	Permit # 000177
Address: 1868 Fort Jones Rd, Yreka CA 96097	
Permit Holder: JLN Enterprises	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: 530-842-2304	E-mail: deanna@foodsnorth.com
Food Safety Certified Employee: Enrique Martinez	Expiration Date: 08/2026

		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-bottom: 10px;">ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>14) 3RD NOTICE - Observed the pass-thru window without a self-closing device. Per CRFC 114259.2 Pass-thru window opening shall be equipped with a self-closing device. Install a self-closing device to pass-thru window within 30 days.</p> <p>NOTE: Facility has an appointment scheduled tomorrow, 01/20/2025, to bring window into compliance.</p> <p>A REINSPECTION FEE ASSESSED FOR REPEAT NON-COMPLIANCE. A REINSPECTION FEE WILL BE ASSESSED ON FUTURE NON-COMPLIANCE.</p> <p>14) Observed ice build-up around the walk-in freezer condenser pipe. Maintain equipment in good repair, fully serviceable, and not a source of contamination. Once buildup has been addressed, move boxes currently below buildup to another location. Repair or correct within 90 days.</p> <p>29) Observed food and grease buildup on the floor and hard to reach places below frying equipment or cook area. Maintain facility in a clean manner at all times. Wash and clean immediately.</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.			
	12	Spoils			
Uten./Equip.	13	Wash/ Sanitize			
	14	Equip. Condition	X		
	15	Utensil Condition			
16	Storage				
Employee	17	Handwashing			
	18	Employee Hygiene			
	19	Employee Habits			
	20	Food Cert./ Card			
Water	21	Water			
	22	Cross Con.			
Waste	23	Liquid Waste			
	24	Refuse			
Vermin	25	Rodents/ Insects			
	26	Animal/ Fowl			
Facilities	27	Ventilation			
	28	Doors			
	29	Floors		X	
	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): Enrique Martinez	Received by (Signature): _____ Date: 01/29/2025
REHS (Print): Chalyn Dewey	REHS (Signature): _____ Phone: 530-841-2112

Facility Name: Carl's Jr.

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): Enrique Martinez	Received by (Signature):	Date: 01/29/2025
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REHS (Print): Chalyn Dewey	REHS (Signature):	Phone: 530-841-2112
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