



Food Program Official Inspection Report
 SISKIYOU COUNTY PUBLIC HEALTH
 & COMMUNITY DEVELOPMENT
 806 S. Main Street
 Yreka, California 96097
 ph: (530) 841-2100, fax: (530) 841-4076

Facility Name: <u>Mt. Shasta Ski Park</u>	CMHC# <u>100254</u>
Address: <u>Mt. Shasta</u>	
Permit Holder: <u>Merlot Family Trust</u>	Permit To Operate: <input type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: <u>926-8610</u>	E-mail:
Food Safety Certified Employee: <u>John Dickerson</u>	Expiration Date:

			MAJ	OUT	COS	The marked items represent Health Code violations and must be corrected as follows:
Protection Time/ Temp.	1	Food Temp.		X	X	<p>Routine Inspection Conducted This Date</p> <p>1) Observed pizza @ 117°F, sandwiches @ 67°F.</p> <p>Keep all hot food @ 135°F or hotter; keep all cold food @ 41°F or colder. Food voluntarily discarded.</p> <p>14) Remove protective plastic from stainless tables in bar to create a cleanable surface.</p> <p>20) Roll-up doors in bar area may not be left open without approved vermin control. Doors closed during inspection.</p> <p>17) Observed non-functioning hand washing sink in the Coyote kitchen. Repair sink within 14 days. Continue to wash hands in the triple-comp sink when it is not utilized for ware-washing.</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				
Employee	16	Storage				
	17	Handwashing		X		
	18	Employee Hygiene				
	19	Employee Habits				
Water	20	Food Cert./ Card				
	21	Water				
Waste	22	Cross Con.				
	23	Liquid Waste				
Vermir	24	Refuse				
	25	Rodents/ Insects				
Facilities	26	Animal/ Fowl				
	27	Ventilation				
	28	Doors		X	X	
	29	Floors				
	30	Walls - Ceilings				
	31	Toilet Fac.				
	32	Janitorial Fac.				
Misc.	33	Lighting				
	34	Clothing - Linen				
	35	Signs				
	36	Misc.				

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site

Received By (Print): <u>RICHARD COOK</u>	Received by (Signature):	Date: <u>2-10-21</u>
REHS (Print): <u>Rick Florando</u>	REHS (Signature):	Phone: <u>841-2114</u>

Facility Name:

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

Received By (Print):

Received by (Signature):

Date:

REHS (Print):

REHS (Signature):

Phone: