



**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>Comfort Inn</u>	CMHC# <u>606707</u>
Address: <u>1844 Shoshone Dr., Weed, CA 96094</u>	
Permit Holder: <u>Khalse Jb. Inc.</u>	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: <u>530-938-1982</u>	E-mail: <u>comfortinnweed@gmcil.com</u>
Food Safety Certified Employee: <u>[Redacted]</u>	Expiration Date: <u>5/2021</u>

		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><i>Routine Inspection Conducted This Date.</i></p> <p><i>1) Observed cold food held @ 62°F. Store all cold food @ 41°F or colder. Voluntarily discarded. This is a repeat violation noted in at least 5 previous inspections. Reinspection fee assessed for non-compliance. Future violations of this nature will result in an administrative hearing and possible revocation of permit to serve food.</i></p> <p><i>10) Observed broken/missing internal thermometers in refrigerators. All refrigeration units must have internal thermometers. 3<sup>rd</sup> Notice</i></p> <p><i>10) Employees must have a thermometer that allows them to easily and accurately measure food holding temps.</i></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		X		
	11 Hazardous Mat.				
	12 Spoils				
Uten./Equip.	13 Wash/ Sanitize		X	X	
	14 Equip. Condition		X		
	15 Utensil Condition				
	16 Storage		X		
Employee	17 Handwashing		X		
	18 Employee Hygiene				
	19 Employee Habits				
	20 Food Cert./ Card		X		
Water	21 Water				
	22 Cross Con.				
Waste	23 Liquid Waste				
	24 Refuse				
Vermif	25 Rodents/ Insects				
	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.		X		

MAJ = Major violation    OUT = Out of compliance    COS = Corrected on-site	Received By (Print): <u>Charity Peruzzi</u>	Received by (Signature): <u>[Signature]</u>	Date: <u>7-14-22</u>
	REHS (Print): <u>Rick Florendo</u>	REHS (Signature): <u>[Signature]</u>	Phone: <u>530-841-2114</u>

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

13.) Observed no sanitizer utilized for ware-washing or food prep surface sanitization. Sanitizer should be 100 ppm Chlorine or 200 ppm Quat. Corrected during inspection.

14.) observed refrigerator used for storage of yogurt and other potentially hazardous foods not working well enough to hold food at proper temperatures. Discontinue use until repaired. Repair or replace within 60 days.

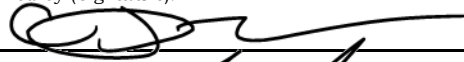
16.) observed air compressor stored in food prep area. Maintenance stated they were only going to use it temporarily for work performed in the hall. This activity is not permissible in a food prep area while operating. Maintenance moved the equipment during inspection.

16.) Observed microwave stored on counter blocking the hand washing sink. This handwashing sink may not be blocked from access at any time. Relocate microwave immediately.

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Charity Pecuzzi

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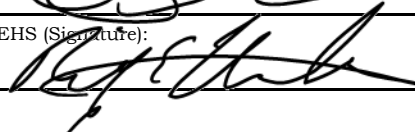
Date:

7-14-22

REHS (Print):

Rick Florencio

REHS (Signature):



Phone:

530-841-2114

Facility Name:

Comfort Inn - Weed CA

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

17) observed no single-use paper towels at the hand wash station in the food prep area. Hand wash stations must have pump soap, hot water, and single-use paper towels in a dispenser. Corrected during inspection.

20) observed food manager certification is expired and has been expired since 2021. Facilities are required to have a current food manager cert at all times. There is a \$100 per day penalty for each day that the facility operates without a food manager. Class card provided.

20) All employees that handle food or wares are required to obtain food handlers cards within 30 days of hire.

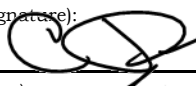
36) Facility is required to have a person in charge of the facility at all times. Handout provided.

Reinspection fee assessed for non-compliance.

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Charity PESUZZI

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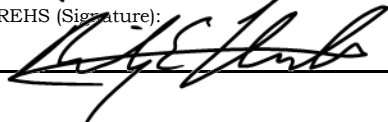
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