



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>Cedar Lanes</u>	CMHC#
Address: <u>137 Main St., Weed, CA</u>	
Permit Holder: <u>Khensy Bowles</u>	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: <u>530-925-5235</u>	E-mail: <u>KhensyBowles@yahoo.com</u>
Food Safety Certified Employee: <u>[Redacted]</u>	Expiration Date: <u>[Redacted]</u>

		MAJ	OUT	COS	The marked items represent Health Code violations and must be corrected as follows:
Protection Time/ Temp.	1 Food Temp.		X		<p align="center"><i>Routine Inspection Conducted This Date</i></p> <p><i>1) Observed prepared meat @ 86°F. Hold all hot food @ 135°F or hotter. Food voluntarily discarded.</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				
	11 Hazardous Mat.				
	12 Spoils				
Uten./Equip.	13 Wash/ Sanitize				
	14 Equip. Condition				
	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				
Vermif	25 Rodents/ Insects				
	26 Animal/ Fowl				
Facilities	27 Ventilation				
	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): <u>Diana Nicholas</u>	Received by (Signature): <u>[Signature]</u>	Date: <u>1-10-23</u>
REHS (Print): <u>Rick Florendo</u>	REHS (Signature): <u>[Signature]</u>	Phone: <u>530-841-2114</u>