



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: Best Western Tree House	Permit # 000467
Address: 111 Morgan Way, Mount Shasta, CA, 96067	
Permit Holder: Good Nite Inn Inc.	Permit To Operate: <input checked="" type="radio"/> Valid <input type="radio"/> Not Valid
Phone: 530-926-3101	E-mail: fbm@treehouseshasta.com
Food Safety Certified Employee: Jessie Woods	Expiration Date: 04/2028

		MAJ	OUT	COS	
					The marked items represent Health Code violations and must be corrected as follows:
Protection Time/ Temp.	1		X	X	<p style="text-align: center; margin: 0;">ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>1) Observed hamburger store in the prep line cooler drawer @ 49 degrees F. Hold all cold food @ 41 degrees F or colder. Moved to working cooler during inspection. Remeasured temperature after 1 hour. Temp observed to be 41 degrees F.</p> <p>1) Observed food stored in deli prep cooler @ 45 degrees F. Hold all cold food @ 41 degrees F or colder. Monitor refrigeration unit to ensure that it cools properly and is capable of holding food at the proper temperature.</p> <p>3) Observed uncovered breakfast sausage stored in refrigerator. Cover all stored food to help protect it from contamination. Correct during inspection.</p> <p>13) Observed Quat. sanitizer at 50 ppm. Maintain sanitizer at 200 ppm Quat or 100 ppm Chlorine. Test concentration with test strips to ensure that it is within the acceptable range. Corrected during inspection.</p> <p>13) Observed excessive buildup of grease on the hood system filters. Maintain these filters and hood system in a clean and serviceable condition. Clean ASAP.</p> <p>16) Observed several service utensils hanging from the ANSUL system of the hood. Store utensils in an area that is clean and will potential prevent contamination. Wash, rinse, sanitize utensils immediately, and store them in an approved manner.</p> <p>29) Observed section of linoleum where facility had a tiny fire. Repair floor within 60 days.</p> <p>Note: Facility recently had a tiny fire that was the size of about 12" round where the dirty cleaning cloths and hamper were stored. The fire only damaged the floor covering, but an extinguisher was used. When facility has any kind of fire, contact this department to obtain clearance to re-opening the restaurant.</p>
	2				
	3		X	X	
	4				
	5				
	6				
	7				
Food Storage	8				
	9				
	10				
	11				
Uten./Equip.	12				
	13		X	X	
	14				
Employee	15				
	16		X	X	
	17				
	18				
Water	19				
	20				
Waste	21				
	22				
Vermin	23				
	24				
Facilities	25				
	26				
	27				
	28				
	29		X		
	30				
	31				
Misc.	32				
	33				
	34				
	35				
	36				

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): Dennis MacDonnell	Received by (Signature):
REHS (Print): Rick Florendo	REHS (Signature):
Date: 05/23/2023	Phone: 530-841-2114

Facility Name: Best Western Tree House

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):	Received by (Signature):	Date:
		05/23/2023

REHS (Print):	REHS (Signature):	Phone:
Rick Florendo		530-841-2114

Facility Name: Best Western Tree House

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Received By (Print): Received by (Signature): Date: 05/23/2023

REHS (Print): Rick Florendo REHS (Signature): Phone: 530-841-2114

Facility Name: Best Western Tree House

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Received By (Print): Received by (Signature): Date:
05/23/2023

REHS (Print): Rick Florendo REHS (Signature): Phone:
530-841-2114