

## **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	Na	me: Lily's Rest	taura	ant		Permit # 000301					
Addres	S:	1013 S. Moun	t Sha	asta	Blvd	., Mount Shasta, CA, 96067					
Permit	Permit Holder: Permit To Operate:										
		Jon Herfind	dahl			● Valid					
Phone	5	530-926-3372				<sup>E-mail:</sup> jdherf@yahoo.com					
Food S	ood Safety Certified Employee: Jon Herfindahl Expiration Date: 5/2023										
MAJ OUT COS The marked items represent Health Code violations and must be corrected as follows:											
p.	1	Food Temp.		X	X	DOUTING INODESTION CONDUCTED THIS DATE					
Tem	2	Prep./ Service				ROUTINE INSPECTION CONDUCTED THIS DATE					
Protection Time/	3	Storage/ Disp.		X		Observed all foods stored in deli prep cooler (located near the front of the kitchen)					
	4	Frozen Food				held between 48-51 degrees F. Hold all cold foods at 41 degrees F or colder. Dairy					
	5	Pure Food				may be held at 45 degrees F or colder. Food moved to a working refrigeration unit or					
	6	Reused Food				voluntarily discarded during inspection.					
	7	Transportation				Observed all foods stored in deli prep cooler located on the prep line held between					
<u>o</u>	8	Storage Fac.				49-56 degrees F. Hold all cold foods at 41 degrees F or colder. All out of temperature					
A Misc. Facilities Vermin Waste Water Employee Uten./Equip. Food Storage Protection Time/ Temp.	9	Refrig. Units		X		food voluntarily discarded.					
	10	Thermometer									
	125112	Hazardous Mat.				1) Observed almost all food stored in the walk-in cooler (located in the kitchen) held at					
Sec. 8	12	Spoils			0	45 degrees F. Again, hold all cold food at 41 degrees F or colder. Monitor the walk-in					
uip.	2000	Wash/ Sanitize		X		cooler to ensure that it is holding proper temp.					
Æq.		Equip. Condition				3) Observed boxes of food stored on the floor of the walk-in freezer. Store all food at					
Iten.		Utensil Condition				least 6" off the ground. Move asap.					
)		Storage									
99		Handwashing		X		9) Both deli refrigeration units noted above are not holding food at the proper					
ploy		Employee Hygiene				temperature. Maintain this equipment as to be serviceable at all times. Discontinue use					
Em		Employee Habits		×		and repair/replace units within 30 days.					
-		Food Cert./ Card				13) Observed dishwasher not dispensing sanitizer. Dishwasher is required to dispense					
Vate	000000	Water Cross Con.				at least 50 ppm Chlorine. Utilize the 3-comp sink for proper warewashing, until					
e \		Liquid Waste				dishwasher is repaired or replaced. Facility needs to obtain and utilize test strips to					
Vast		Refuse				ensure that sanitizer concentrations are within compliance.					
min Waste		Rodents/ Insects				17) Observed no single-use paper towels available at the only handwashing station in					
/erm		Animal/ Fowl				kitchen. Chef stated that they are using dry reusable towels sitting on their prep cooler.					
		Ventilation			0	Handwashing station is required to be equipped with hot water, pump soap, and					
Misc. Facilities Vermin Waste Water Employee Uten./Equip. Food Storage	Application of the same of the	Doors				single-use paper towels at all times, for proper handwashing. Reusable towels are not					
	3 8	Floors	П		ė.	permitted. Correct immediately.					
		Walls - Ceilings				17) Observe chef drinking ice water from an open pitcher on the food prep line.					
<del>111</del>	-	Toilet Fac.	Н			Employee may drink from a closed beverage container if the container is handled to					
	-	Janitorial Fac.				prevent contamination of their hands, the container, food, and food contact surfaces.					
	33	Lighting				Discontinue utilizing a pitcher for employee drinks.					
o i		Clothing - Linen									
	35	Signs									
		Misc.	Į,	,							
	-1.		¥T =	Out	of com	pliance COS = Collected on-site					
Receive	d B	sette	D	ונ	D	Receit Aby (Signature): Date: 05/24/2023					
REHS (	REHS (Print): Phone: 530-841-2114										
						Last modified 4/42/2022					

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Facility Name:	Lily's Restaurant	
	The marked items represent Health Code violations and must be corrected	ed as follows:
	•	
Received By (Print):	Received by (Signature):	Date:
REHS (Print):	REHS (Signature):	05/24/2023 Phone:

530-841-2114

Rick Florendo

Facility Name:	Lily's Restaurant	
	The marked items represent Health Code violation	ns and must be corrected as follows:
Received By (Print):	Received by (Signature):	Date: 05/24/2023
REHS (Print): Rick Flo	REHS (Signature):	Phone: 530-841-2114

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