



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: Comfort Inn - Weed	Permit # 000183
Address: 1844 Shastina Dr., Weed, CA, 96094	
Permit Holder: Khalsa JL, Inc	Permit To Operate: <input checked="" type="radio"/> Valid <input type="radio"/> Not Valid
Phone: 530-938-1982	E-mail: comfortinnweed@gmail.com

Food Safety Certified Employee: _____ Expiration Date: _____

		MAJ	OUT	COS	
					The marked items represent Health Code violations and must be corrected as follows:
Protection Time/Temp.	1		X		<p style="text-align: center; margin: 0;">ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>1) 2ND NOTICE. Observed food stored in self-service refrigeration units between 45-48 degrees F. Hold all cold food at 41 degrees F or colder. Move to working refrigeration unit, asap.</p> <p>10) 4TH NOTICE. Observed no internal thermometers inside refrigeration units. Internal thermometers are required for all refrigerators used in this food facility.</p> <p>14) 2ND NOTICE. Refrigeration units used to hold the above foods appear to not be working well enough to hold the food at proper temperature. Maintain all equipment in a state of good repair. Repair or replace within 60 days. Discontinue use if these units are unable to hold food at the proper temperature.</p> <p>2) Observed frozen sausage patties stored on the counter thawing. The temperature was measured at 34 degrees F. This is not an approved method of thawing food. Thawing should be performed in one of the four approved thawing methods: in the refrigerator, under constant cold running water, during the cooking process, or in the microwave and cooked immediately after. Corrected during inspection.</p> <p>3) Observed bottles of juice store on the floor of the food storage area. Store all food at least 6" off the ground. Move food to proper storage immediately.</p> <p>2) Observed a disposable plastic glass stored inside bulk coffee container used to portion dry coffee grounds. Only utilize scoops that have handles, and store the scoops in a manner that cannot potentially contaminate food products. Replace scoop asap.</p> <p>11) Observed several unlabeled bottles of chemicals that have been dispensed from the original bulk containers. Label all chemical bottles and do not repurpose used bottles.</p> <p>13) Observed no sanitizer used on any food prep or eating surfaces. The sanitizer was measured to be 0 ppm in the spray bottles used, as well as the bulk dispenser. Facility must utilize and approved sanitizer that is 200 ppm Quat. or 100 ppm Chlorine.</p> <p>13) 2ND NOTICE. Observed no use of sanitizer test strips to measure ware-washing and other sanitizers concentrations utilized throughout the facility. Employees must test the concentration of the sanitizer in use to ensure that proper concentrations are utilized to be effective in the sanitizing of all food prep and eating surfaces.</p>
	2		X		
	3		X		
	4				
	5				
	6				
	7				
Food Storage	8				
	9				
	10		X		
	11		X		
Uten./Equip.	12				
	13		X		
	14		X		
Employee	15				
	16		X		
	17		X		
	18				
Water	19				
	20		X		
Waste	21				
	22				
Vermin	23				
	24				
Facilities	25				
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	28				
	29				
	30				
Misc.	31				
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	36				

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): Ximena	Received by (Signature): _____ Date: 06/12/2023
REHS (Print): Rick Florendo	REHS (Signature): _____ Phone: 530-841-2114

Facility Name: Comfort Inn - Weed

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

13) Observed dirty mat used on the drainboard of the 3-comp sink for air drying clean wares. Clean or replace the mat to prevent the potential contamination of clean wares.

16) **2ND NOTICE**. Observed microwave partially blocking handwashing sink in the food preparation area. Facility was instructed to move this microwave during last inspection. This handwashing sink cannot be blocked from access at any time. Move the microwave immediately.

17) Observed no soap available for use at the hand washing station located in the food preparation area. Also observed that the single-use towels were sitting on top of the microwave instead of installed in the dispenser. All hand washing stations are required to have hot water, pump soap, and single-use paper towels in a dispenser available for hand washing at all times. Correct immediately.

17) Employee is washing hands in other sinks that are not the hand washing sink. Ensure that all staff are utilizing the hand washing sink as required by law.

17) Observed containers of dry ground coffee and dirty wares stored on the hand washing station. Ensure that this hand washing station is unimpeded from use at all times. This hand washing station may only be utilized for hand washing, and all food or wares must be stored in their respective approved locations. Correct asap.

20) **2ND NOTICE**. Employees handling food, wares, or cleaning the food facility are required to have a food handler card within 30 days of hire. Please ensure that employees working in the food facility area obtain this certification asap.

20) **2ND NOTICE**. Food manager certification is expired, and has been since 2021. This was noted on the previous inspection and the penalty warning was provided at that time. Please provide this office a copy of the current food manager certification for this facility, or obtain a certification within 60 days. The facility will be charged \$100 per day for operating without a current food manager cert if compliance is not met within the given time frame.

Facility is being charged a re-inspection fee for non-compliance. An invoice will be provided for today's fine. Please correct all violations to avoid future fees, an administrative hearing, and possible permit revocation.

Received By (Print):

Dimera

Received by (Signature):



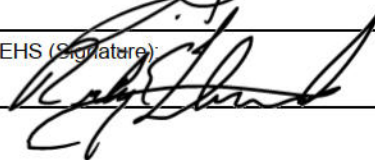
Date:

06/12/2023

REHS (Print):

Rick Florendo

REHS (Signature):



Phone:

530-841-2114

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[Empty area for listing health code violations and correction details]

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