



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: Lake Siskiyou Grille and Brew Permit # 000293											
Address: 4239 W.A. Barr Rd., Mount Shasta, CA, 96067											
Permit	Hole	Permit To Operate: Valid Not Valid									
Phone: 530-926-1865 E-mail: lakesiskiyou@reynoldsresorts.com											
Food Safety Certified Employee: Expiration Date:											
			MAJ	OUT	cos	The marked items represent Health Code violations and must be corrected as follows:					
p.	1	Food Temp.				DOUTING INCOPPORTION COMPLICATED THE DATE					
Protection Time/ Temp.	2	Prep./ Service				ROUTINE INSPECTION CONDUCTED THIS DATE					
	3	Storage/ Disp.		X		3) Observed read-to-eat foods stored next to and below raw meats in the upright					
	4	Frozen Food				freezer unit. Always stored read-to-eat foods above raw meats to avoid potential cross					
	5	Pure Food				contamination. Move immediately. 3RD NOTICE 11) Observed unlabeled bottles of chemicals portioned from bulk stored in the cleaning supply room. Label all chemicals when portioned from bulk. Correct asap.					
	6	Reused Food									
	_	Transportation									
ge		Storage Fac.				Supply 100111. Label all offerficate when portioned from bank. Correct adap.					
Food Storage		Refrig. Units		-		13) Observed sanitizer in all the sanitizer buckets throughout the kitchen with incorrect					
		Thermometer		~		concentration of sanitizer, of 100 ppm Quat. Ensure that the Quat sanitizer is					
Fос		Hazardous Mat. Spoils		X		maintained at 200 ppm Quat. or 100 ppm Chlorine. The concentration from the dispenser was measured to be the correct concentration. Refrain from diluting the					
		•		×		concentration and change the solution in the buckets when the sanitizer weakens.					
Uten./Equip.	_	Wash/ Sanitize Equip. Condition		×							
n./Ē		Utensil Condition		$\overline{}$		14) Observed a lot of dust on top of the ice machine and other equipment. Maintain this					
Ute		Storage				equipment in a cleanly manner. Clean hard to reach places on top of the equipment.					
		Handwashing				20) Current food manger cartificate holder is no langer an employee. Obtain a new					
Employee		Employee Hygiene				20) Current food manger certificate holder is no longer an employee. Obtain a new food manager certificate for this facility within 60 days.					
oldu		Employee Habits				Took manager continuate for the facility want of days.					
П		Food Cert./ Card		X		29) Observed broken or missing floor tiles in a few areas of the facility. Maintain floors					
ter	21	Water				as to be smooth, durable, easily cleanable, and non-absorbent. Repair tiles within 60					
Water	22	Cross Con.				days.					
Waste	23	Liquid Waste				30) Observed a few places throughout the kitchen where the paint on the walls and					
	24	Refuse				ceilings have cracked or pealed off completely. Maintain finishes on the walls and					
min	25	Rodents/ Insects				ceilings as to be smooth, durable, easily cleanable, and non-absorbent. Repair within					
Vermin	26	Animal/ Fowl				60 days.					
	27	Ventilation									
Se	28	Doors									
Facilities		Floors		×							
Fa	30	Walls - Ceilings		X							
		Toilet Fac.									
		Janitorial Fac.	ш								
		Lighting									
Misc.	_	Clothing - Linen									
Σ		Signs	Н								
MA.I =		Misc. or violation ()UT =	Out	of com	ppliance COS = Corrected on-site					
	MAJ = Major violation OUT = Out of compliance COS = Corrected on-site Received By (Print): Date: 07/12/2023										
REHS (Print): Rick Florendo Sick Florendo											
		Dogo 1				Last modified 4/12/2023					

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	The marked items represent Health Code violations and must be corrected as follows:	ows:
	•	
Received By (Print):	Received by (Signature):	Date:
		07/12/2023
REHS (Print): Rick Flor	REHS (Signature):	Phone: 530-841-2114

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