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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 000467										
Address: 111 Morgan Way, Mount Shasta, CA, 96067										
Permit	Hol	-	vay,	11100		Permit To Operate:				
		Good Nite	Inn	Inc.		Valid O Not Valid				
Phone	Phone: 530-926-3101 E-mail: fbm@treehouseshasta.com									
Food S	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	Food Temp.		X	000					
	2	Prep./ Service				ROUTINE INSPECTION CONDUCTED THIS DATE				
	3	Storage/ Disp.				1) Observed cheese and other foods held in the countertop deli cooler measured at 49				
	4	Frozen Food				degress F. Hold all cold food at 41 degrees F or colder. Correct immediately.				
	5	Pure Food				,				
	6	Reused Food				13) Observed dishwasher dispensing 0 ppm sanitizer. Mechanical sanitizer should be				
	7	Transportation				50 ppm Chlorine at all times. Discontinue use of dishwasher for sanitization until				
0	8	Storage Fac.				repaired. Sanitize all wares in the 3-comp sink, utilizing 100 ppm Chlorine for 30 seconds or 200 ppm Quat for 1 minute. Additionally, test dishwasher using chlorine test				
rage	9	Refrig. Units				strips on a daily basis to ensure proper sanitization.				
Food Storage	10	Thermometer								
poo	11	Hazardous Mat.				13) Observed sanitizer in sani-buckets at 100 ppm Quat. Maintain sanitizer at 200 ppm				
ш	12	Spoils				Quat for these buckets. Corrected during inspection.				
ġ	13	Wash/ Sanitize		Х		14) Filters installed in the hood system appear to dirty. Employees state that these are				
Uten./Equip.	14	Equip. Condition		Х		cleaned frequently, and they will not get any cleaner. If this is the case, the filters may				
	15	Utensil Condition				need to be replaced or a different method of cleaning utilized to maintain these in a				
	16	Storage				cleanly manner.				
e	17	Handwashing		X	X	13) ANSUL system lines appear to have grease build-up inside hoods system. Clean				
Employee	18	Employee Hygiene				hood asap.				
dm		Employee Habits								
		Food Cert./ Card				17) Observed no single-use paper towels available for drying hands at the hand-washing				
Water		Water				station in the kitchen bathroom and bar area. Single-use paper towels are required for				
		Cross Con.				proper hand-washing at all times. Corrected during inspection.				
Waste	-	Liquid Waste								
		Refuse								
'ermin	-	Rodents/ Insects								
< Ke		Animal/ Fowl								
		Ventilation								
ies		Doors								
Facilities		Floors								
ц		Walls - Ceilings								
		Toilet Fac.								
		Janitorial Fac.								
Misc.		Lighting	$\square$							
		Signs	⊨							
MAJ =		Misc. or violation C	UT =	Out	of com	pliance COS = Corrected on-site				
		y (Print):		2 011		Received by (Signature): Date:				
09/20/2023										
REHS (Print): REHS (Signature): Phone: Rick Florendo 530-841-2114										

Last modified 4/12/2023

Facility Name:	Best Western Tree House
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Received by (Signature):

Date: 09/20/2023

REHS (Print): Rick Florendo REHS (Signature):

Phone: 530-841-2114

Page 2

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				09/20/2023
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Rick Flo	rendo	- (- 3).		530-841-2114
Page 3				-

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Received by (Signature):

REHS (Print): Rick Florendo

REHS (Signature):

Phone: 530-841-2114