



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: DUNSMUIR BREWERY WORKS	Permit # 000205
Address: 5701 DUNSMUIR AVE. DUNSMUIR, CA	
Permit Holder: DAVID CLORNO / AARON GREENER	Permit To Operate: <input checked="" type="radio"/> Valid <input type="radio"/> Not Valid
Phone: 925-4353	E-mail: railtownales@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 Food Temp.		X	X	<p style="text-align: center; margin: 0;">ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>Note: Facility has made improvements to facility floors and equipment. Safe food handling practices have improved since previous inspections. Continue to work on the following violations:</p> <p>1) Observed food in deli-prep cooler measuring between 41-55 degrees F. Hold on cold food at 41 degrees or below, and dairy food at 45 degrees or below. Corrected on site.</p> <p>1) Observed hot food in hot-holding equipment measuring between 115-125 degrees F. Hold hot food at 135F and above. Corrected during inspection.</p> <p>8) Observed boxes of food on the ground in the walk-in cooler. Keep all food 6" off the ground. Corrected during inspection.</p> <p>8, 28) Observed food stored in outside storage room door opened and covered with dust. Protect all food from dirt, vermin, and other environmental sources of contamination. Keep this door closed at all time.</p> <p>9) Observed external walk-in unit as unserviceable, uncleanable, and does not seal well enough to prevent the entrance of vermin. Repair or replace within 90 days.</p> <p>13) Observed milk crates and storage racks with excessive buildup of dirt and grease. Maintain all surfaces in a serviceable manner. Clean asap.</p> <p>13) Observed the current method used to store clean dishware not effective to keeping dishware clean. Wash, rinse, and sanitize any contaminated dishware. Correct immediately.</p> <p>13) Observed excessive buildup of dirt and grease in shelving units in kitchen area. Maintain shelving units in a serviceable manner. Clean asap.</p> <p>17) Observed paper sitting on shelf used for. Store these single-use paper towel in dispenser. Correct asap.</p> <p>20) Facility does not have a current food manager certification. Obtain food manager certification within 60 days.</p> <p>24) Observed excessive pile of refuse stored outside the restaurant. Store all refuse in a manner to prevent harborage of rodents. Remove all cardboard boxes within 30 days.</p>
	2 Prep./ Service				
	3 Storage/ Disp.				
	4 Frozen Food				
	5 Pure Food				
	6 Reused Food				
	7 Transportation				
Food Storage	8 Storage Fac.		X	X	
	9 Refrig. Units		X		
	10 Thermometer				
	11 Hazardous Mat.				
Uten./Equip.	12 Spoils				
	13 Wash/ Sanitize		X		
	14 Equip. Condition				
Employee	15 Utensil Condition				
	16 Storage				
	17 Handwashing		X		
Water	18 Employee Hygiene				
	19 Employee Habits				
	20 Food Cert./ Card		X		
Waste	21 Water				
	22 Cross Con.				
Vermin	23 Liquid Waste				
	24 Refuse		X		
Facilities	25 Rodents/ Insects		X		
	26 Animal/ Fowl				
	27 Ventilation				
	28 Doors		X		
	29 Floors		X		
	30 Walls - Ceilings		X		
Misc.	31 Toilet Fac.				
	32 Janitorial Fac.				
	33 Lighting				
	34 Clothing - Linen				
	35 Signs				
	36 Misc.				

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site
Received By (Print): James Creed Received by (Signature): _____ Date: 9/28/2023
REHS (Print): Chalyn Dewey REHS (Signature): _____ Phone: 530-841-2112

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

25) Observed excessive amount of flies within the facility. Ensure the air-curtain device above the door is turn-on if the door is opened. Entrance door to the ware-washing area must remain closed at all times or a fly prevention device is installed on the door. All fly trapping devices are required to be installed in location that are not above food preparation, warewashing, and other areas where food or clean wares are handle. Correct immediately.

29, 30) Observed excessive amount of buildup of dirt and grease on walls, floors, and hard to reach places throughout the facility. Maintain in a cleanly matter at all times. Clean asap.

29) Observed no baseboard trim installed in the food facility. Facility just refinished the floors and failed to reinstall the baseboard trim. Install new baseboard within 90 days.

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