



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: Cedar Lanes	Permit # 000180
Address: 137 Main St., Weed, CA, 96064	
Permit Holder: Khamsy Bowles	Permit To Operate: <input checked="" type="radio"/> Valid <input type="radio"/> Not Valid
Phone: 530-925-5235	E-mail: Khamsy.Bowles@yahoo.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.			<p style="text-align: center; margin-bottom: 20px;">ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>13) Observed sanitizer in sink @ 0 ppm Quat. Maintain a sanitizing solution of 100 ppm Chlorine or 200 ppm Quat for sanitizing dishes and wiping surfaces. Store all working wiping cloths in sanitizer bucket when not in use.</p> <p>14) Observed new frozen yogurt machine installed in the facility. Obtain pre-approval for all new equipment prior to installing in the facility. Any product made that resembles ice cream requires a state permit from the milk and dairy division of CDPH. Ensure that you obtain a permit asap and provide cut sheets to this department for the new equipment.</p> <p>20) There is no food manager certificate available for inspection. Facility was instructed to obtain a food manager certificate within 60 days of opening. These certificates are required to be available for inspection at all times. Obtain a new certificate within 30 days to avoid future fees. 2nd Notice.</p>
	2	Prep./ Service			
	3	Storage/ Disp.			
	4	Frozen Food			
	5	Pure Food			
	6	Reused Food			
	7	Transportation			
Food Storage	8	Storage Fac.			
	9	Refrig. Units			
	10	Thermometer			
	11	Hazardous Mat.			
	12	Spoils			
Uten./Equip.	13	Wash/ Sanitize		X	
	14	Equip. Condition		X	
	15	Utensil Condition			
	16	Storage			
Employee	17	Handwashing			
	18	Employee Hygiene			
	19	Employee Habits			
	20	Food Cert./ Card		X	
Water	21	Water			
	22	Cross Con.			
Waste	23	Liquid Waste			
	24	Refuse			
Vermin	25	Rodents/ Insects			
	26	Animal/ Fowl			
Facilities	27	Ventilation			
	28	Doors			
	29	Floors			
	30	Walls - Ceilings			
	31	Toilet Fac.			
	32	Janitorial Fac.			
	33	Lighting			
Misc.	34	Clothing - Linen			
	35	Signs			
	36	Misc.			

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): Adam Booth	Received by (Signature): _____ Date: 10/16/2023
REHS (Print): Rick Florendo	REHS (Signature): _____ Phone: 530-841-2114

Facility Name: Cedar Lanes

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

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Adam Booth

Received by (Signature):

Date:
10/16/2023

REHS (Print):
Rick Florendo

REHS (Signature):

Phone:
530-841-2114

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