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: Railroad Park Restaurant 000382										
Address: 100 Railroad Park Rd., Dunsmuir, CA										
Permit Holder: Permit To Operate:										
	Railroad Park Inc.									
Phone	Phone: 530-235-4440 E-mail: trina@railroadparkresort.com									
Food S	Food Safety Certified Employee: James R. Martin Expiration Date: 03/2025									
						·				
Protection Time/ Temp.	1	Food Temp.		X	X	· · · · · · · · · · · · · · · · · · ·				
	2	Prep./ Service				ROUTINE INSPECTION CONDUCTED THIS DATE				
e/ T	3	Storage/ Disp.		Х		1) Observed cold foods held at deli prep cooler measuring between 54-59F. Hold a	all			
Tim	4	Frozen Food				cold food at 41F or below. Voluntarily discarded.				
tion	5	Pure Food								
otec	6	Reused Food				 Observed opened bulk spaghetti and sugar uncovered at the dry storage area Protect and cover all opened food. Correct immediately. 				
Pre	7	Transportation								
	8	Storage Fac.				3) Observed a barewood shelf and exposed wood from chipped paint through	ne			
rage	9	Refrig. Units				facility. Maintain all food contact surfaces to be smooth, durable, nonabsorbent, a cleanable at all time. Repair or correct within 90 days.				
Storage	10	Thermometer	-							
Food	11	Hazardous Mat.				13) Observed working cloths stored on the prep table in the kitchen and bar area.				
ш	12	Spoils				Store working cloths in sani-bucket when not in use. Correct immediately.				
ġ	13	Wash/ Sanitize		Х		· · · · · · · · · · · · · · · · · · ·				
Uten./Equip.	14	Equip. Condition		Х		13,17) The bar's hand-washing station was obstructed with a sani-bucket and did n				
en./	15	Utensil Condition				have single-use paper towel. Free this station of obstruction and maintain a consta				
Ŭ	16	Storage				supply of hand soap, single-use paper towel on a dispenser, and warm water at all	ume.			
Φ		Handwashing		X		14) Observed damaged door seal of reach-in freezer in cook's area. Observed tap	bserved tape			
loye	18	Employee Hygiene				used to hold up the chemical tube feeder of dishwasher in bar area, Ensure all equipment are fully operative and in good repair. Repair within 90 days.				
Employee	19	Employee Habits								
		Food Cert./ Card				27) Observed executive buildup of dust dirt, and/or grasses on the ventilation even	tom			
Water		Water				27) Observed excessive buildup of dust, dirt, and/ or grease on the ventilation above the cook's line. Clean ventilation unit to ensure it is fully functional. Corre				
		Cross Con.				immediately.				
Waste	-	Liquid Waste								
		Refuse				29) Observed excessive amount of trash, dust, and dirt throughout the facility and I				
Vermin	-	Rodents/ Insects				to reach places. Maintain facility in a clean manner to prevent contamination or harborage of vermin or insects. Correct immediately.				
<e></e>	-	Animal/ Fowl	_	• •		Thatbolage of vertilit of insects. Correct infinediately.				
	_	Ventilation		Х		29) Observed damages and/or cracks to the floors and trims throughout the facility				
ies		Doors		~		Ensure the floors in the food facility are smooth, durable, easily cleanable, and				
Facilities	-	Floors		X		nonabsorbent. Repair or replace within 90 days.				
щ		Walls - Ceilings		Х		30) Observed paint peeling from the ceiling above the cook's line. Ensure the ceilin	ling above the cook's line. Ensure the ceiling is			
	_	Toilet Fac.				smooth, cleanable, nonabsorbent, and durable. Repair within 90 days.				
	-	Janitorial Fac.								
SC		Lighting Clothing - Linen				30) Observed an excessive amount of dust, dirt, and/or grease on the ceiling in the	;			
		Ŭ				cook's prep area. Maintain the ceiling to be in good repair and prevent against contamination of food. Clean and correct immediately.				
≥	35 Signs 36 Misc.			containination of 1000. Clean and correct inimediately.						
MAJ =)UT =	Out	of com	npliance COS = Corrected on-site				
Received By (Print): Received by (Signature): Date:										
Trina Dunn 10/27/2023										
REHS	REHS (Print): REHS (Signature): Phone: 530-841-2112									

Facility Name:	Railroad Park Restaurant
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The marked items represent Health Code violations and must be corrected as follows:

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	Dessived by (Cignoture)	Dette
Received By (Print):	Received by (Signature):	Date:
Trina Dunn		10/27/2023
REHS (Print):	REHS (Signature):	Phone:
Chalyn Dewey		530-841-2112
Page 2		

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REHS (Print):	Demon	REHS (Signature):	Phone:
Chalyn	Dewey		530-841-2112
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