## 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: Mt. Shasta Brewing Company Permit # 000342									
Address: 360 College Ave., Weed, CA									
Permi		der:	,		u, u,	Permit To Operate:			
VBNJ Inc.									
	Phone: 530-938-2394 E-mail: mtshastabrewing@weedales.com								
Food Safety Certified Employee: Steven Elliot Expiration Date: 02/2026									
MAJ OUT COS						The marked items represent Health Code violations and must be corrected as follows:			
Protection Time/ Temp.	1	Food Temp.							
	-	Prep./ Service				ROUTINE INSPECTION CONDUCTED THIS DATE			
	3	Storage/ Disp.		$\times$					
Tim	4	Frozen Food				3) Observed food stored on the floor in the dry storage area and walk-in refrigerator.			
tion	5	Pure Food				Store food 6" off ground. Correct immediately.			
otec	6	Reused Food							
P	7	Transportation				<ol> <li>Observed a working bag of sugar uncovered. Protect and cover all working food or store in a food grade container. Correct immediately.</li> </ol>			
0)	8	Storage Fac.				store in a food grade container. Correct infinediately.			
Food Storage	9	Refrig. Units		$\times$		9) Observed a damaged seal to reach-in freezer. Maintain equipment to be serviceable			
l Sto	10	Thermometer				and fully operative. Repair or replace within 90 days.			
000	11	Hazardous Mat.				12) Observed seri busket messuring 100mm suct Ensure disinfectant messures			
ш	12	Spoils				<ol> <li>Observed sani-bucket measuring &gt;400ppm quat. Ensure disinfectant measures</li> <li>200ppm quat or 100ppm chlorine. Correct immediately.</li> </ol>			
ip.	13	Wash/ Sanitize		$\times$					
Uten./Equip.	14	Equip. Condition		$\times$		13) Facility does not have test strips to measure concentration of disinfectant. Obtain			
ten.	15	Utensil Condition		$\times$		test strips (ie chlorine or quat) to measure disinfectant daily and/or as needed. Correct			
Ę	16	Storage				immediately.			
e	-	Handwashing				13) Facility is currently using hydrogen peroxide as the sanitizing chemical for their			
loye	18	Employee Hygiene				mechanical dishwasher. The only approved mechanical disinfectant are chlorine, iodine,			
Employee	-	Employee Habits				high temp that reaches utensil surface of at least 160F. Discontinue use and use the 3			
		Food Cert./ Card				compartment sink to wash, rinse, sanitize, and air dry equipments and utensils.			
Water		Water				14) Observed the bar's counter finish damaged and barewood exposed. Maintain			
	_	Cross Con.				surface to be serviceable, and is smooth, durable, cleanable, and nonabsorbent. Repair			
Waste		Liquid Waste				or replace within 90 days.			
		Refuse							
Vermin		Rodents/ Insects				15) Observed a non-food grade bucket used nto store ice for consumption at the bar.			
Ve	-	Animal/ Fowl				Utilized food grade or commercial equipment to store food. Correct immediately.			
	-	Ventilation Doors				29) Observed ware-washing and prep sink discharging indirectly into a floor sick without			
ties				X		an 1" airgap. Ensure liquid waste discharges into a floor sink with a 1" airgap. Repair or			
Facilities	-	Floors Walls - Ceilings				correct within 90 days.			
Ш		Toilet Fac.				29) Observed cracks and damages to floor surfaces in the food prep area and			
	31		-			throughout the facility. Maintain all floor surfaces are smooth, durable, easily cleanable,			
	-	Lighting				and nonabsorbent. Repair or correct within 90 days.			
SC		Clothing - Linen							
		Signs							
	-	Misc.							
MAJ =			DUT =	Out c	of com	pliance COS = Corrected on-site			
Received By (Print): Received by (Signature): Date: 10/31/2023									
REHS (Print): REHS (Signature): Phone:									
Chalyn Dewey 530-841-2112									

Last modified 4/12/2023

-acility Name:	Mt. Shasta Brewing Company
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The marked items represent Health Code violations and must be corrected as follows:

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Charles Kline		10/31/2023
REHS (Print):	REHS (Signature):	Phone:
		500 044 0440
Chalyn Dewey		530-841-2112

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