



Food Program Official Inspection Report
 SISKIYOU COUNTY PUBLIC HEALTH
 & COMMUNITY DEVELOPMENT
 806 S. Main Street
 Yreka, California 96097
 (530) 841 - 2100

Facility Name: <u>Stoney Brook Inn</u>	CMHC# <u>100357</u>
Address: <u>309 W. Columbero, McCloud CA 96057</u>	
Food Safety Certified Employee: <u>Hiroshi Suzuki</u>	Expiration Date: [REDACTED]
Permit Holder: <u>Hiroshi Suzuki</u>	Phone: <u>964-2300</u> Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid

		MAJ	OUT	COS	The marked items represent Health Code violations and must be corrected as follows:
Protection Time/ Temp.	1 Food Temp.				Routine Inspection Conducted This Date
	2 Prep./ Service				
	3 Storage/ Disp.		X		
	4 Frozen Food				
	5 Pure Food				
	6 Reused Food				
	7 Transportation				
Food Storage	8 Storage Fac.				3.) observed bags of food stored on the ground. Store all food at least 6" off the ground.
	9 Refrig. Units				
	10 Thermometer				
	11 Hazardous Mat.				
	12 Spoils				
Uten./Equip.	13 Wash/ Sanitize		X		13.) Obtain test strips to measure concentrations of sanitizer. Test strips should be able to measure the Quat conc. @ 200 ppm.
	14 Equip. Condition				
	15 Utensil Condition				
	16 Storage				
Employee	17 Handwashing				
	18 Employee Hygiene				
	19 Employee Habits				
Water	20 Water				
	21 Cross Con.				
Waste	22 Liquid Waste				
	23 Refuse				
Vermin	24 Rodents				
	25 Insects				
	26 Animal/ Fowl				
Restroom	27 Ventilation				
	28 Toilets				
	29 Dressing Rooms				
Facilities	30 Ventilation				
	31 Doors				
	32 Floors				
	33 Walls - Ceilings				
	34 Janitorial Fac.				
	35 Lighting				
Misc.	36 Clothing - Linen				
	37 Living Quarters				
	38 Signs				

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site

Received By (Print): <u>Hiroshi Suzuki</u>	Received by (Signature):	Date: <u>11-24-20</u>
REHS (Print): <u>Rick Florendo</u>	REHS (Signature):	Phone: <u>841-2114</u>