



### 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: <b>Miner's Inn Convention Center</b>	Permit # <b>000024</b>
Address: <b>122 E Miner St, Yreka, CA 96097</b>	
Permit Holder: <b>Miner's Inn LLC.</b>	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: <b>530-842-4355</b>	E-mail: <b>bwminersinoffice2@gmail.com</b>
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; font-weight: bold; margin-bottom: 10px;">ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>3) Observed personal and facility's food stored together in the reach-in refrigerator in the kitchen. Separate facilities and personal food. Correct immediately.</p> <p>3) Observed fresh fruits and cans stored on the ground. Store all foods 6" off the floor. Correct immediately.</p> <p>5) Observed oranges that are unpure. Maintain all foods to be pure and safe to consume. Correct immediately.</p> <p>14) Observed the standup oven extending 4" pass the exhaust hood. Cooking equipment should be atleast 4" inside the hood. Send this department a manufacturer cut sheet for preapproval prior to purchase. Repair or correct within 90 days.</p> <p>20) Facility does not have a valid food safety certificate. Obtain one within 60 days.</p>
	2 Prep./ Service				
	3 Storage/ Disp.		X		
	4 Frozen Food				
	5 Pure Food		X		
	6 Reused Food				
	7 Transportation				
Food Storage	8 Storage Fac.				
	9 Refrig. Units				
	10 Thermometer				
	11 Hazardous Mat.				
Uten./Equip.	12 Spoils				
	13 Wash/ Sanitize				
	14 Equip. Condition				
Employee	15 Utensil Condition				
	16 Storage				
	17 Handwashing				
Water	18 Employee Hygiene				
	19 Employee Habits				
	20 Food Cert./ Card		X		
Waste	21 Water				
	22 Cross Con.				
Vermin	23 Liquid Waste				
	24 Refuse				
Facilities	25 Rodents/ Insects				
	26 Animal/ Fowl				
	27 Ventilation				
	28 Doors				
	29 Floors				
	30 Walls - Ceilings				
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	Date: <b>02/07/2024</b>
Received By (Print): <b>Kandice Taylor</b>	Received by (Signature): _____
REHS (Print): <b>Chalyn Dewey</b>	REHS (Signature): _____
	Phone: <b>530-841-2112</b>

**Facility Name:** Miner's Inn Convention Center

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Received by (Signature):

Date:  
02/07/2024

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