



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: Holiday Inn Express	Permit # 000258
Address: 707 Montague Rd, Yreka CA 96097	
Permit Holder: DRD Hospitality	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: 530-842-1600	E-mail: hiexpressyreka@gmail.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.			
	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			
	14	Equip. Condition		X	
	15	Utensil Condition			
	16	Storage			
Employee	17	Handwashing			
	18	Employee Hygiene			
	19	Employee Habits			
	20	Food Cert./ Card			
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		X	
	31	Toilet Fac.			
	32	Janitorial Fac.			
	33	Lighting			
Misc.	34	Clothing - Linen			
	35	Signs			
	36	Misc.			

ROUTINE INSPECTION CONDUCTED THIS DATE

14) Observed the plumbing to the 3-compartment sinks and convection oven piped into the floor sink without a 1" air gap. Ensure these pipes are plumbed indirectly with a 1" air gap from the lip or rim of the floor sink. Correct immediately.

14) Observed bare wood shelving in the kitchen. Ensure bare wood is finished to be nonabsorbent, easily cleanable, durable, and smooth. Repair or correct within 90 days.

30) Observed holes, paint peeling, and rough or dusty finishes on the walls throughout the kitchen. Ensure the finished on the walls to be durable in construction, easily cleanable, non-porous, and smooth. Repair or correct within 90 days.

NOTE: Facility does not have a food manager safety certificate, but was instructed on 02/02/2024 to obtain a food manager within 60 days.

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site
Received By (Print): Raina Freitas Received by (Signature): _____ Date: 03/08/2024
REHS (Print): Chalyn Dewey REHS (Signature): _____ Phone: 530-841-2112

Facility Name: Holiday Inn Express

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

Received By (Print):
Raina Freitas

Received by (Signature):

Date:
03/08/2024

REHS (Print):
Chalyn Dewey

REHS (Signature):

Phone:
530-841-2112

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