

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

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ging 1 Fract Temp. ROUTINE INSPECTION CONDUCTED THIS DATE 3 Strange/Disp. 1 Fract Teod 1 4 Fract Teod 1 1 Pract Teod 1 5 Fract Teod 1 1 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 the plumbing to the 3-compartment sinks and convection oven piped into the floor sink. Correct immediately. 14) Observed the plumbing to the 3-compartment sinks and convection oven piped into 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 to be durable in construction, easily cleanable, non-porous, and smooth. Repair or correct within 90 days. 15 Under a conden X 16 Strange Conden X 17 Hendwashing X 18 Enclopee Holes X 19 Strange Conden X 20 <t< td=""><td>Food</td><td>Safe</td><td>ety Certified Employ</td><td>/ee:</td><td></td><td></td><td>Expiration Date:</td></t<>	Food	Safe	ety Certified Employ	/ee:			Expiration Date:
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Facility Name:	Holiday Inn Express			
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Chalyn D	ewey	,		530-841-2112

Facility Name: Holiday Inn Expre	ess	
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Facility Name:	Holiday Inn Express	
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