



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: Baymont Inn & Suites	Permit # 000106
Address: 148 Moonlit Oaks Dr., Yreka CA 96097	
Permit Holder: Baymont by Wyndam	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: 530-841-1300	E-mail: gm@baymontyreka.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.		X	X	<p style="text-align: center; font-weight: bold; font-size: 1.2em;">ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>Note: Facility is currently serving prepackaged foods or operating as a hotel without food preparation until plan check for the remodel has been reviewed or approved.</p> <p>1) Observed eggs, milk, and yogurt at 52F-62F in the self-service display case. Hold cold foods at 41F or below. Dairy can be held at 45F or below. Voluntarily discarded.</p> <p>9) Observed refrigeration unit not keeping food to temperature. Temperature was adjusted to a lower setting.</p> <p>10) Observed the reach-in cooler's thermometer set on the midpoint to the second shelf from the bottom. Place thermometer in a location to measure air temperature in the warmest part of the unit. Corrected during inspection.</p> <p>20) Previous food manager is no longer employed at the facility. Obtain a new food manager certificate within 60 days.</p>	
	2	Prep./ Service					
	3	Storage/ Disp.					
	Food Storage	4	Frozen Food				
		5	Pure Food				
		6	Reused Food				
		8	Storage Fac.				
9		Refrig. Units		X	X		
Uten./Equip.	10	Thermometer		X	X		
	11	Hazardous Mat.					
	13	Wash/ Sanitize					
	14	Equip. Condition					
Employee	15	Utensil Condition					
	16	Storage					
	17	Handwashing					
	18	Employee Hygiene					
Water	19	Employee Habits					
	20	Food Cert./ Card		X			
	21	Water					
Waste	22	Cross Con.					
	23	Liquid Waste					
Vermin	24	Refuse					
	25	Rodents/ Insects					
Facilities	26	Animal/ Fowl					
	27	Ventilation					
	28	Doors					
	29	Floors					
	30	Walls - Ceilings					
	31	Toilet Fac.					
	32	Janitorial Fac.					
Misc.	33	Lighting					
	34	Clothing - Linen					
	35	Signs					
	36	Misc.					

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site
Received By (Print): Katie Barnes Received by (Signature): _____ Date: 04/17/2024
REHS (Print): Chalyn Dewey REHS (Signature): _____ Phone: 530-841-2112

Facility Name: Baymont Inn & Suites

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

[Empty area for listing health code violations and correction details]

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