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	Na	me: Railroad F	Park F	Restaura	nnt Permit # 000382				
Addres	S:	100 Railroad F	Park F	Rd., Dur	smuir, CA				
Permit Holder: Donald Schaffer Permit To Operate: O Valid Not Valid									
Phone	5	30-235-4440			E-mail: guy@railroadparkresort.com				
Food Safety Certified Employee: James R. Martin Expiration Date: 03/2025									
		500 COMEY 900		OUT COS	The marked items represent Health Code violations and must be corrected as follows:				
Protection Time/ Temp.	1	Food Temp.	100.00	001 000					
	2	Prep./ Service			FOLLOW-UP INSPECTION CONDUCTED THIS DATE				
	3	Storage/ Disp.							
	4	Frozen Food			This facility has just experience a fire in the storage area within the kitchen. Facility is				
	5	Pure Food			closed until abatement of all the damage is completed, and an opening inspection is				
	6	Reused Food			conducted by this department to ensure compliance.				
	7	Transportation			Damage was contained to the room that was utilized for liquor, wine, and been. Facility				
Food Storage	8	Storage Fac.			Damage was contained to the room that was utilized for liquor, wine, and beer. Fa staff extinguished the fire through the combined use of a fire extinguisher and water				
	9	Refrig. Units	F6 27		hose. Smoke was exhausted through the cook line hood system, which the staff turned				
	10	Thermometer			on after fighting the small fire. Fire department and police responded after.				
-000		Hazardous Mat.			This department was contested by the staff to obtain further instructions regarding the				
ш	12	Spoils			This department was contacted by the staff to obtain further instructions regarding the reopening of the restaurant.				
dir	272	Wash/ Sanitize			Tooponing of the restaurant.				
Æφι	14	Equip. Condition			Initial inspection revealed that one wall and some shelving was burnt. All food in this				
Uten./Equip.	1000	Utensil Condition			room is contaminated with smoke. A number of dining cars and kitchen had smoke				
ח	_	Storage			residue. Staff has currently cleaned and sanitized the kitchen, however abatement of the damage and cleaning of the bar area and dining cars still remain.				
e	77.0	Handwashing			the damage and cleaning of the bar area and diffing cars still remain.				
oloye		Employee Hygiene			A lead test kit was used on the damaged wall to determine the presence of lead in the				
Employee	_	Employee Habits			paint. The test results were NEGATIVE. It doesn't appear to contain any lead. While				
	10000	Food Cert./ Card			there is a strong smell of smoke throughout the facility, an air quality test will not be				
Water		Water			ordered at this time.				
>		Cross Con.			Please complete the following prior to scheduling a reopening inspection:				
Waste	_	Liquid Waste			Thouse complete the following prior to confedering a reopening mapeotion.				
	-	Refuse			1) Abate the damage in the storage room of the fire origin. Facility is contracting Service				
Vermin		Rodents/ Insects			Pro for the cleanup of this area.				
N _e		Animal/ Fowl		6	2) Shampoo all carpets.				
		Ventilation			3) Wipe down all surfaces to include walls, tables, windows, chairs, etc.				
es		Doors		0	4) Utilize air filters to clean the air.				
Facilities		Floors		-					
T,	- 4	Walls - Ceilings	Н		The ultimate goal is to ensure all smoke contamination is removed and the air is absent				
		Toilet Fac.	Н	-	of smoke particulates or nauseous odors.				
		Janitorial Fac.							
Misc.	_	Lighting							
		Clothing - Linen		-					
		Signs							
MAI-		Misc.	TIT -	Out of cor	apliance COS = Corrected on-site				
MAJ = Major violation OUT = Out of compliance COS = Corrected on-site Received By (Print): Received by (Signature): Date: Guy Martin 05/13/2024									
REHS (Print	14. 7 49			REHS (Signature): Phone:				
		Rick Florence	lo		530-841-2114				

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Facility Name:	Railroad Park Restaurant	
	The marked items represent Health Code violations and must be corrected a	s follows:
	· ·	
Received By (Print):	Received by (Signature):	Date:
Ğı	uy Martin	05/13/2024
RFHS (Print)	REHS (Signature):	Phone:

530-841-2114

Rick Florendo

Facility Name:	Railroad Park Resta	urant	
	The marked items re	epresent Health Code violations and must be co	rrected as follows:
Received By (Print):		Received by (Signature):	Date:
Guy	Martin		05/13/2024
REHS (Print):		REHS (Signature):	Phone:
Rick Flo	rendo		530-841-2114

530-841-2114

Facility Name:	Railroad Park Restaurant		
	The marked items represent Health Code violation	ons and must be corrected as follows:	
	•		
No. 20 10 10 10 10 10 10 10 10 10 10 10 10 10	Description (Orange)		
	Received by (Signature) / Martin	05/13/2024	
REHS (Print): Rick Flo	REHS (Signature): rendo	Phone: 530-841-2114	

530-841-2114