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

						priorio: (000) 011 2100; tax. (000) 011 1010	
Facility	Na	me: Lake Siski	you	Grill	e and	d Brew	Permit # 000293
Addres	SS:	4239 W.A Bar			10000		(SCAPPE) PARENCY (CI
Permit Holder: Reynolds Resorts Permit To Operate: Valid Not Valid							
Phone	-	30-926-1865				E-mail: lakesiskiyou@reynoldsresorts	.com
Food S	Safe	ty Certified Employ	ee: N	/listy	Ellis	ì	Expiration Date: 01/2028
				_	cos	The marked items represent Health Code violations and	must be corrected as follows:
	1	Food Temp.		X			
emp	2	Prep./ Service				ROUTINE INSPECTION CONDUCTED	THIS DATE
e/T	3	Storage/ Disp.					
Protection Time/ Temp.	4	Frozen Food				1) Observed baked potatoes stored in reach in refrigera	ator measured @ 67 degrees F
tion	5	Pure Food				Hold all cold food @ 41 degrees F or colder and all hot food @ 135 degrees F or ho Voluntarily discarded.	
tect	6	Reused Food					
Prot	7	Transportation					10 MIN 07 MIN NAMED 1 1000
Food Storage	8	Storage Fac.				13) Observed working wiping cloths stored on food preparation surfaces. Store	
		Refrig. Units	12 23		-	working cloths in the sani-bucket with proper sanitizer.	Correct asap.
	10255	Thermometer				14) Observed inside lid of the ice machine is broken an	d exposing the ice to the inside
po	11	Hazardous Mat.		4	9	insulation. Discontinue use and repair asap.	a exposing the loc to the molde
P	12	Spoils			-		
Uten./Equip.	3 8	Wash/ Sanitize		×	8	17) Observed no single use paper towels available at the hand washing station	
	14	Equip. Condition		×		kitchen and bathroom. Ensure that all hand washing si	
		10, 10		^	7	water, soap, and single use paper towels at all times. Corrected during inspe	Corrected during inspection.
Uter	15 16	Utensil Condition			7		
		Storage		\sim	-		
99/	17	Handwashing Employee Hygiene		×	-		
Employee	DOM:	Table Str. Str. Str. Str. Str. Str. Str. Str.					
E	100000	Employee Habits			-		
_	21	Food Cert./ Card					
Water	22	Water Cross Con.					
S 0							
/ast	Owner.	Liquid Waste					
<u> </u>		Refuse		3			
ermi	Contract of	Rodents/ Insects			×		
>	26	Animal/ Fowl		8	5		
	27	Ventilation			ž.		
Facilities Vermin Waste	28	Doors			8		
	29	Floors					
	30	Walls - Ceilings		3	-		
	31	Toilet Fac.					
	32	Janitorial Fac.			2		
	33	Lighting					
SC.	34	Clothing - Linen					
Misc	35	Signs		$oxed{oxed}$			
		Misc.					
	MAJ = Major violation OUT = Out of compliance COS = Corrected on-site						
Receive	ed By	(Print): Misty M	atthi	eu		Received by (Signature):	Date: 07/09/2024
REHS (Print): REHS (Signature): Phone: 530-841-2114							

Facility Name: Lake Siskiyou Grille	e and Brew	
	represent Health Code violations and must be co	rrected as follows:
	,	
Received By (Print):	Received by (Signature):	Date:
Misty Matthieu	(0.8.00.0)	07/09/2024
REHS (Print):	REHS (Signature):	Phone:

530-841-2114

Rick Florendo

Facility Name: La	ake Siskiyou Grille and Brew	
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Received By (Print):	Received by (Signature):	Date:
Misty M	Matthieu	07/09/2024
REHS (Print): Rick Flore	REHS (Signature):	Phone: 530-841-2114

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