



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: Lake Siskiyou Snack Shack Mobile	Permit # 000294
Address: 4239 W.A Barr Rd., Mount Shasta, CA,	
Permit Holder: Reynolds Resorts	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: 530-926-1865	E-mail: lakesiskiyou@reynoldsresorts.com
Food Safety Certified Employee: Joe DeVault	Expiration Date: 09/2024

		MAJ	OUT	COS	
					The marked items represent Health Code violations and must be corrected as follows:
Protection Time/Temp.	1	Food Temp.		X	<p style="text-align: center; margin-top: 0;">ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>1) Observed food temps ranging from 43-49 degrees F. At all times, hold all cold food at 41 degrees F or colder. It appears that facility is too hot for the refrigeration unit to maintain proper temperature. Recommend changes to ensure that food remains out of the danger zone. Correct immediately.</p> <p>14) Observed refrigeration thermometer reading 10 degrees F. This thermometer is not functioning correctly. Calibrate or replace the thermometer immediately.</p> <p>14) Observed new pizza oven installed in facility without proper hood ventilation. This equipment must be installed and operated under a Type 1 fire suppression hood. Remove this equipment immediately. Submit new equipment to this department for pre-approval prior to installation or use.</p> <p>13) The counters, floors, and walls of this facility is extremely dirty. Maintain all equipment, floors, walls, ceilings, counters, and other food facility surfaces in a cleanly manner at all times. Clean immediately.</p> <p>14) Observed Quat sanitizer measuring far greater than 400 ppm. Ensure sanitizer utilized is maintained at 200 ppm, and check concentrations often utilizing test strips.</p> <p>28) Observed the doors of the facility propped open. These doors must remain closed during operation to prevent the harborage of flies, rodents, and the excessive dirt from the surrounding area.</p>
	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.			
Uten./Equip.	12	Spoils			
	13	Wash/ Sanitize		X	
	14	Equip. Condition		X	
Employee	15	Utensil Condition			
	16	Storage			
	17	Handwashing			
Water	18	Employee Hygiene			
	19	Employee Habits			
	20	Food Cert./ Card			
Waste	21	Water			
	22	Cross Con.			
Vermin	23	Liquid Waste			
	24	Refuse			
Facilities	25	Rodents/ Insects			
	26	Animal/ Fowl			
	27	Ventilation			
	28	Doors		X	
	29	Floors		X	
	30	Walls - Ceilings			
	31	Toilet Fac.			
Misc.	32	Janitorial Fac.			
	33	Lighting			
	34	Clothing - Linen			
	35	Signs			
	36	Misc.			

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): Misty Matthieu	Received by (Signature): _____ Date: 07/09/2024
REHS (Print): Rick Florendo	REHS (Signature): _____ Phone: 530-841-2114

Facility Name: Lake Siskiyou Snack Shack Mobile

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Date:
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