Food Program Official Inspection Report



REHS (Print):

Chalyn Dewey

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 Permit # 000258 Holiday Inn Express Address 707 Montague Rd, Yreka CA 96097 Permit To Operate: Permit Holder **DRD Hospitality** X Valid Not Valid Phone: E-mail: 530-842-1600 hiexpressyreka@gmail.com Food Safety Certified Employee: Jennifer Edley **Expiration Date:** 05/2029 MAJ OUT COS The marked items represent Health Code violations and must be corrected as follows: Food Temp. Protection Time/ Temp ROUTINE INSPECTION CONDUCTED THIS DATE 2 Prep./ Service 3 Storage/ Disp. 1) Observed numerous foods in hot holder with a surface temperature at 118F. The 4 Frozen Food temperature of the foods at the middle or lower section measured at 129F. Maintain hot foods at 135F or above. Voluntarily discarded. 5 Pure Food 6 Reused Food 14) 2ND NOTICE: Observed the plumbing to the 3-compartment sinks and convection 7 Transportation oven piped into the floor sink without an 1" air gap. Ensure these pipes are plumbed 8 Storage Fac. indirectly with at least an 1" air gap above the flood level/rim of the floor sink. Correct Storage 9 Refrig. Units immediately. 10 Thermometer Food A REINSPECTION FEE WILL BE ASSESSED FOR FUTURE NON-COMPLIANCE. Hazardous Mat. 12 Spoils 14) Observed equipment protection tape on the sides and top of the dishwasher. Wash/ Sanitize /Equip. Maintain equipment surfaces as to be easily cleanable, smooth, durable, and 14 Equip. Condition X nonabsorbent. Remove tape immediately. Uten./ 15 Utensil Condition 30) Observed 2 plexiglass sheets screwed to the back walls at the coffee station in the 16 Storage kitchen, with an opening large enough for water, food, or dust to accumulate. Maintain 17 Handwashing Employee non-food contact surfaces as to be free of unnecessary ledges, projections, and crevices 18 Employee Hygiene to allow for easy cleaning and maintenance. Seal the plexiglass to the wall or remove **Employee Habits** plexiglass, patch screw holes to ensure walls are maintained as to be smooth, durable, 20 Food Cert./ Card nonabsorbent, and easily cleanable. Repair or correct within 90 days. 21 Water 22 Cross Con. 23 Liquid Waste 24 Refuse 25 Rodents/ Insects 26 Animal/ Fowl Ventilation 28 Doors Floors 30 Walls - Ceilings 31 Toilet Fac. 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): Received by (Signature): Jennifer Edley 06/20/2024

Page 1 Last modified 4/12/2023

Phone:

530-841-2112

REHS (Signature):

Facility Name:	Holiday Inn Express	
	The marked items represent Health Code violations and must be corrected as follows:	
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Received By (Print): Je r		06/20/2024
REHS (Print):	REHS (Signature): Phone	Ð:
Chalyn De	ewey 53	0-841-2112

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Jenn	ifer Edley		06/20/2024
REHS (Print): Chalyn [Dewey	REHS (Signature):	Phone: 530-841-2112

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