



# 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: <b>Lake Shastina Golf Club</b>        | Permit # <b>000292</b>   |
| Address: <b>5295 Lake Shasta Dr, Weed CA</b>         |  |
| Permit Holder: <b>Lake Shastina Golf Club</b>        | Permit To Operate:<br><input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid |
| Phone: <b>530-938-3206</b>                           | E-mail: <b>todd@lakeshastinagolf.com</b>   |
| Food Safety Certified Employee: <b>Jacque Puffer</b> | Expiration Date: <b>02/2028</b>  |

|                        |    | MAJ               | OUT | COS |  |
|------------------------|----|-------------------|-----|-----|--|
|                        |    |                   |     |     | The marked items represent Health Code violations and must be corrected as follows:  |
| Protection Time/ Temp. | 1  | Food Temp.        |     |     | <p style="text-align: center; margin-bottom: 10px;"><b>ROUTINE INSPECTION CONDUCTED ON THIS DATE</b></p> <p>14) Observed stainless steel shelving for food storage has excessive rust buildup. Maintain equipment in a serviceable condition. Replace or repair as soon as possible.</p> <p>30) Observed numerous areas throughout the kitchen where the plaster and finishes are chipped off and missing. All must be smooth, durable, and non-absorbent, and easily cleanable. Repair within 90 days.</p> <p>29) Observed peeling linoleum where it is beginning to peel up and is uncleanable. All floors must be smooth, durable, non-absorbent, easily cleanable. Must repair within 90 days.</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.    |     |     |  |
|                        | 12 | Spoils            |     |     |  |
| Uten./Equip.           | 13 | Wash/ Sanitize    |     |     |  |
|                        | 14 | Equip. Condition  |     | X   |  |
|                        | 15 | Utensil Condition |     |     |  |
|                        | 16 | Storage           |     |     |  |
| Employee               | 17 | Handwashing       |     |     |  |
|                        | 18 | Employee Hygiene  |     |     |  |
|                        | 19 | Employee Habits   |     |     |  |
|                        | 20 | Food Cert./ Card  |     |     |  |
| Water                  | 21 | Water             |     |     |  |
|                        | 22 | Cross Con.        |     |     |  |
| Waste                  | 23 | Liquid Waste      |     |     |  |
|                        | 24 | Refuse            |     |     |  |
| Vermin                 | 25 | Rodents/ Insects  |     |     |  |
|                        | 26 | Animal/ Fowl      |     |     |  |
| Facilities             | 27 | Ventilation       | □   |     |  |
|                        | 28 | Doors             | □   |     |  |
|                        | 29 | Floors            | □   | X   |  |
|                        | 30 | Walls - Ceilings  | □   | X   |  |
|                        | 31 | Toilet Fac.       | □   |     |  |
|                        | 32 | Janitorial Fac.   | □   |     |  |
|                        | 33 | Lighting          | □   |     |  |
| Misc.                  | 34 | Clothing - Linen  | □   |     |  |
|                        | 35 | Signs             | □   |     |  |
|                        | 36 | Misc.             | □   |     |  |

|   |   |
|---|---|
| MAJ = Major violation    OUT = Out of compliance    COS = Corrected on-site |   |
| Received By (Print): <b>Jacque Juhl</b>                                     | Received by (Signature): _____ Date: <b>8/12/2024</b> |
| REHS (Print): <b>Alexa Thom</b>   | REHS (Signature): _____ Phone: <b>530-841-2117</b>    |

**Facility Name:** Lake Shastina Golf Club

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

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Received by (Signature):

Date:  
8/12/2024

REHS (Print):  
Alexa Thom

REHS (Signature):

Phone:  
530-841-2117

**Facility Name:** Lake Shastina Golf Club

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

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

Received By (Print): **Jacque Juhl**      Received by (Signature):      Date: **8/12/2024**

REHS (Print): **Alexa Thom**      REHS (Signature):      Phone: **530-841-2117**

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|                             |                   |                        |
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|-----------------------------|-------------------|------------------------|