



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: Miner's Inn Convention Center	Permit # 000331
Address: 122 E Miner St, Yreka, CA 96097	
Permit Holder: Miner's Inn LLC.	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: 530-842-4355	E-mail: bwminersinoffice2@gmail.com
Food Safety Certified Employee:	Expiration Date:

		MAJ	OUT	COS	
					The marked items represent Health Code violations and must be corrected as follows:
Protection Time/ Temp.	1	Food Temp.			
	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	
	15	Utensil Condition			
Employee	16	Storage			
	17	Handwashing		X	
	18	Employee Hygiene			
	19	Employee Habits			
Water	20	Food Cert./ Card		X	
	21	Water			
Waste	22	Cross Con.			
	23	Liquid Waste			
Vermin	24	Refuse			
	25	Rodents/ Insects			
Facilities	26	Animal/ Fowl			
	27	Ventilation			
	28	Doors			
	29	Floors		X	
	30	Walls - Ceilings			
	31	Toilet Fac.			
	32	Janitorial Fac.			
Misc.	33	Lighting			
	34	Clothing - Linen			
	35	Signs			
	36	Misc.			

ROUTINE INSPECTION CONDUCTED THIS DATE

13) Observed the mechanical dishwasher dispensing 0ppm chlorine. Ensure dishwasher dispenses 50ppm chlorine. Utilize test strips to measure sanitizer's concentration. Discontinue use and utilize the 2-compartment sinks to wash, rinse, and sanitize wares. Repair or correct dishwasher within 60 days. 2ND NOTICE.

14) Observed raw wood shelves in the kitchen. Ensure raw woods are finished as to be nonabsorbent, easily cleanable, durable, and smooth. Repair within 30 days. 2ND NOTICE.

17) Observed the following issues at the handwashing sink in the kitchen: paper-towel not dispensing papers, and no pump or soap dispenser. Ensure handwashing station have hot water, pump soap, and paper towel dispenses from dispenser at all times. Repair or correct ASAP. 2ND NOTICE.

20) Facility does not have a valid food safety certificate. Obtain one within 30 days. 2ND NOTICE.

29) Observed the 2-compartment/prep sinks indirectly plumbed into the floor sink without a 1" air gap. Ensure these equipment are plumbed indirectly into the floor sink with a 1" air gap above the flood level rim. Repair or correct within 90 days. 2ND NOTICE.

***** A REINSPECTION FEE WILL BE ASSESSED ON FUTURE NON-COMPLIANCE.**

NOTE: Facility is currently using the 2-compartment sinks as prep sinks or vice versa. Ensure sinks are clean and sanitized in between changing of task.

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site
Received By (Print): Jake Hammons Received by (Signature): _____ Date: 08/27/2024
REHS (Print): Chalyn Dewey REHS (Signature): _____ Phone: 530-841-2112

Facility Name: Miner's Inn Convention Center

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

Received By (Print):
Jake Hammons

Received by (Signature):

Date:
08/27/2024

REHS (Print):
Chalyn Dewey

REHS (Signature):

Phone:
530-841-2112

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