



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: Penny's Diner	Permit # 000371
Address: 4002 Siskiyou Ave., Dunsmuir, CA 96025	
Permit Holder: Penny's Diner Corp	Permit To Operate: <input checked="" type="radio"/> Valid <input type="radio"/> Not Valid
Phone: 530-235-4100	E-mail: JAMES.GHIOTTO @LODGINGENTERPRISE.COM
Food Safety Certified Employee: Breanna Merkel	Expiration Date: 12/2028

		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.		X	X
Uten./Equip.	12	Spoils			
	13	Wash/ Sanitize		X	
	14	Equip. Condition		X	
Employee	15	Utensil Condition			
	16	Storage			
	17	Handwashing			
	18	Employee Hygiene			
Water	19	Employee Habits			
	20	Food Cert./ Card			
	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

11) Observed a chemical bottle that was re-purposed for holding Acetone. Do not re-purpose used chemical spray bottles. Corrected during inspection.

13, 14) Observed high temperature dishwasher not functioning properly. The temperature only measured up to 135 degrees F. The temperature should reach a minimum of 160 degrees F or hotter. Additionally, the machine isn't cycling from the wash/rinse cycle to the sanitizer cycle. Discontinue use of this machine until repaired.

13) As a result of the previous violation, manually wash, rinse, and sanitize all wares utilizing the 3-compartment sink. Ensure that the wares are sanitized properly. Fully submerge wares in 200 ppm Quat for a minimum of 1 minute contact time, or 100 ppm Chlorine for a minimum of 30 seconds contact time.

13) Observed several working wiping cloths sitting on the food preparation counters. Store these wiping cloths in a sanitizing solution when not in use. Otherwise, wiping cloths used to wipe counters are required to be placed in the dirty linen after a single use. Corrected during inspection.

29) Observed a single broken black tile on the floor near the ware-washing machine. Maintain floors in a smooth, durable, easily cleanable, and non-absorbent manner. Repair within 90 days.

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): Breanna Merkel	Received by (Signature): _____ Date: 10/07/2024
REHS (Print): Rick Florendo	REHS (Signature): _____ Phone: 530-841-2114

Facility Name: Penny's Diner

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

Received By (Print):
Breanna Merkel

Received by (Signature):

Date:
10/07/2024

REHS (Print):
Rick Florendo

REHS (Signature):

Phone:
530-841-2114

Facility Name: Penny's Diner

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

Received By (Print):
Breanna Merkel

Received by (Signature):

Date:
10/07/2024

REHS (Print):
Rick Florendo

REHS (Signature):

Phone:
530-841-2114

Facility Name: Penny's Diner

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

Received By (Print): Breanna Merkel	Received by (Signature):	Date: 10/07/2024
--	--------------------------	---------------------

REHS (Print): Rick Florendo	REHS (Signature):	Phone: 530-841-2114
--------------------------------	-------------------	------------------------