



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

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|--|----|--|--|---|
| Facility Name: Mount Shasta Resort | | Permit # 000350 | | |
| Address: 1000 Siskiyou Lake Blvd., Mount Shasta, CA 96067 | | | | |
| Permit Holder: Susan Bently | | Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid | | |
| Phone: 530-926-3030 | | E-mail: anne@mtshastaresort.com | | |
| Food Safety Certified Employee: Jonathan Rivera | | Expiration Date: 04/2028 | | |
| | | The marked items represent Health Code violations and must be corrected as follows: | | |
| Protection Time/ Temp. | 1 | Food Temp. | | <p>ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>2) Observed cut potatoes stored in water on an ice bath @ 64 degrees F. Hold all cold potentially hazardous foods @ 41 degrees F or colder. Utilize time stamps if you are going to use time as a control for these potatoes. Correct immediately. 2nd Notice</p> <p>3) Observed ready to eat foods, located in the reach in refrigerator and box freezer, stored next to and below raw meats. Store all ready to eat foods above raw foods. Correct immediately. 2nd Notice</p> <p>3) Observed a buckets of food stored on the ground in the walk-in cooler. Store all food 6" off the ground. Correct asap. 2nd Notice</p> <p>3) Observed ice used for consumer consumption located in the bar ice chest stored in contact with cooling lines and cooling block. California Retail Food Code 114167 states that beverage tubing and cold-plate beverage cooling devices shall not be installed in contact with stored ice intended to be used for food or beverages. The currently proposed arrangement is insufficient to protect the ice utilized for beverages.</p> <p>13) Observed sanitizer in all the sani-buckets throughout the facility measuring greater than 400 ppm Chlorine. Maintain sanitizer at 100 ppm Chlorine. It was discovered during the inspection that the facility was measuring the sanitizer with test strips designed to measure Quaternary Ammonium. Obtain correct test strips asap.</p> <p>13) Observed excessive dirt and buildup on and around can opener in the food preparation area. Clean immediately. 2nd Notice.</p> <p>13) Observed excessive dirt inside and outside of the prep line hood system. Observed excessive dirt on all the ware storage shelves/racks. Observed excessive dirt on the hood filters and ANSUL system plumbing. Maintain all equipment in a clean and serviceable condition at all times. Clean asap. 2nd Notice</p> <p>13) Observed excessive dirt on the protective guards on the compressor fans located inside the walk-in cooler. Clean asap. 2nd Notice</p> <p>9,14) Observed the steel kick panel on the walk-in cooler door is damaged, unserviceable, and un-cleanable. Maintain all equipment in a serviceable condition. Replace or repair within 60 days. 2nd Notice.</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 | | |
| | 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 | | |
| | 30 | Walls - Ceilings | | |
| | 31 | Toilet Fac. | | |
| | 32 | Janitorial Fac. | | |
| | 33 | Lighting | | |
| Misc. | 34 | Clothing - Linen | | |
| | 35 | Signs | | |
| | 36 | Misc. | | |

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| MAJ = Major violation OUT = Out of compliance COS = Corrected on-site | |
| Received By (Print): Anne Rivera | Received by (Signature): _____ Date: 12/04/2024 |
| REHS (Print): Rick Florendo | REHS (Signature): _____ Phone: 530-841-2114 |

Facility Name: Mount Shasta Resort

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

14) Observed rust and missing paint from the floor mixer. Maintain all equipment in a serviceable and cleanable condition. Repair or replace within 60 days. 2nd Notice

14) Observed the faceplate of the countertop mixer bent and peeling off of the equipment and is no longer cleanable. Maintain all equipment in a cleanable and serviceable condition. Repair or Replace within 60 days. 2nd Notice

9,14) Observed the inside paneling of the box freezer broken and disintegrating, exposing the food stored inside to the lid insulation. The lid hinge and seal is also broken. Maintain all equipment in a serviceable and cleanable condition. Replace or repair this equipment asap. Submit manufacturer specification sheets for any proposed new equipment to this department for pre-approval prior to installation.

17) Observed multiple working wiping cloths stored on packages of food on the storage shelves, as well as on the clean ware storage shelves. Store all working cloths in a sanitizer bucket or in the dirty linen location. Corrected during inspection.

17) Observed the ware washing sink used for hand washing, instead of the two available handwashing sinks located in the bar area. Utilize the appropriate sink for proper handwashing. Correct immediately.

29) Observed broken tiles on the floor in the kitchen. Floors are to be smooth, durable, easily cleanable, and non-absorbent at all times. These broken tiles no longer meet these conditions. Repair within 60 days. 2nd Notice

29) Observed broken and missing baseboard tiles in the kitchen area. These areas are completely black from damage associated with the missing tiles. These areas are no longer in compliance with being cleanable, durable, smooth, and non-absorbent. Repair within 60 days. 2nd Notice

29) Observed excessive dirt and buildup on the floors and in hard to reach places, throughout the facility. Maintain floors in a clean condition at all times. Clean asap. 2nd Notice

30) Observed damage to finish and plaster on many corners of the walls throughout kitchen. The walls are required to be smooth, durable, easily cleanable, and non-absorbent. Repair within 60 days. 2nd Notice.

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12/04/2024

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