



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:	Dunsmuir Brewery Works	Permit #	000205
Address:	5701 Dunsmuir Ave., Dunsmuir, CA 96025		
Permit Holder:	Aaron Greener / Railtown Ales, Inc.	Permit To Operate:	<input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone:	530-925-4353	E-mail:	railtownales@gmail.com
Food Safety Certified Employee:	Expiration Date:		

					The marked items represent Health Code violations and must be corrected as follows:
					ROUTINE INSPECTION CONDUCTED THIS DATE
Protection Time/ Temp.	1	Food Temp.			9, 29) 2ND NOTICE - Observed walk-in refrigerator unit as unserviceable and not easily cleanable. Observed a large gap around the unit and its door sufficient in size for entrance of dust, rodents, vermin, or other environmental contaminants. Observed excessive buildup of food, dust and dirt on on the floor. Maintain equipment in good repair, clean, and fully serviceable. Correct or repair within 90 days.
	2	Prep./ Service			
	3	Storage/ Disp.			
	4	Frozen Food			
	5	Pure Food			
	6	Reused Food			
	7	Transportation			
Food Storage	8	Storage Fac.			14) Observed build-up of dust, rust, food, and mold on numerous shelves in the walk-in refrigerator. Observed excessive buildup of dirt and grease on hanging shelf in kitchen. Maintain equipment in good repair and clean to prevent cross contamination of food and surfaces. Clean and sanitize and or replace shelves ASAP.
	9	Refrig. Units		X	
	10	Thermometer			
	11	Hazardous Mat.			
	12	Spoils			
Uten./Equip.	13	Wash/ Sanitize		X	13) Observed 0ppm chlorine in sani-bucket stored at food prep area. Ensure sani-bucket holds disinfectant concentration of 100ppm chlorine. Corrected during inspection.
	14	Equip. Condition		X	
	15	Utensil Condition			
	16	Storage			
Employee	17	Handwashing			13) Observed facility did not have chlorine test strips. Obtain test strips immediately.
	18	Employee Hygiene			
	19	Employee Habits			
	20	Food Cert./ Card		X	
Water	21	Water			14) Observed the air-curtain device above the door is switched off. Ensure air curtain is turn on when door is opened to exclude insects or dust in facility.
	22	Cross Con.			
Waste	23	Liquid Waste			14) Observed a fly ribbon stored above deli prep cooler and food prep table. Install insect devices in locations as to not be over food or utensil handling area, clean equipment, linens, and unwrapped single-use articles. Correct or remove ASAP.
	24	Refuse		X	
Vermin	25	Rodents/ Insects			24) 2ND NOTICE - Observed excessive pile of refuse or card board boxes stored outside the restaurant. Store all refuse in a manner to prevent harborage of rodents. Correct immediately or remove cardboard boxes within 14 days.
	26	Animal/ Fowl			
Facilities	27	Ventilation			28) Observed the back door entrance in warewashing area wide open. Ensure door is closed at all times to prevent entrances of vermin, rodents, dust, and other environmental contaminants.
	28	Doors		X	
	29	Floors		X	
	30	Walls - Ceilings			
	31	Toilet Fac.			
	32	Janitorial Fac.			
	33	Lighting			
Misc.	34	Clothing - Linen			29) 2ND NOTICE - Observed no baseboard trim installed in the food facility. Facility just refinished the floors and failed to reinstall the baseboard trim. Install new baseboard within 90 days.
	35	Signs			
	36	Misc.			

PAGE 1 OF 2

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MAJ = Major violation	OUT = Out of compliance	COS = Corrected on-site
Received By (Print):	Received by (Signature):	Date:
Merrykate Flores		12/12/2024
REHS (Print):	REHS (Signature):	Phone:
Chalyn Dewey		530-841-2112

Facility Name: Dunsmuir Brewery Works

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

14) Observed slimy mold build up in ice machine. Discontinue use, dispose all ice, and clean and sanitize equipment according to manufacturer instructions. Correct ASAP.

14) Observed broken electrical outlet cover and duct tape used to cover the hole in the kitchen. Maintain equipment in good repair. Ensure all materials in food prep area are easily cleanable, durable, smooth, durable, and able withstand repeated cleaning of corrosive materials. Repair or correct within 30 days.

14) Observed a Household Use Only Ninja blender in the kitchen. Utilize ANSI certified and commercial equipment only. Submit manufacturer spec sheets of equipment for pre-approval prior to purchase and installation. Blender was removed from facility.

20) 2ND NOTICE - Facility does not have a current food manager certification. Obtain food manager certification within 30 days.

NOTE- A REINSPECTION FEE WILL BE ASSESSED FOR REPEAT NON-COMPLIANCE.

PAGE 2 OF 2

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