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: Mt. Shasta Ski Park - Upper Level Permit # 000353										
Address: 104 Siskiyou Ave. Mt. Shasta, CA										
Permit Holder: Merlot Family Trust Permit To Operate: Valid Not Valid										
Phone: 530-926-8610 E-mail: adamcrazymadchef@gmail.com										
Food S	Food Safety Certified Employee: Morgan Collins Expiration Date: 01/2030									
MAJ OUT COS The marked items represent Health Code violations and must be corrected as follows:										
	1	Food Temp.	TVII (O	X	X	The early regarding and a state of the configuration of the configuration of the entire of the configuration of th				
emp	2	Prep./ Service		, ,		ROUTINE INSPECTION CONDUCTED ON THIS DATE				
otection Time/ T	3	Storage/ Disp.				BC Pizza & Beverage				
	4	Frozen Food				DC F122a & Develage				
	5	Pure Food				1) Observed numerous foods in deli-prep cooler between 48F-50F. Hold cold foods at				
	6	Reused Food				41F or colder.				
P	7	Transportation				13) Observed no cani buskets in used during inspection. Ensure cani buskets held				
Storage	8	Storage Fac.				13) Observed no sani-buckets in used during inspection. Ensure sani-buckets hold sanitizer solution of 200ppm QAC or 100ppm chlorine to effectively sanitize working				
	9	Refrig. Units	9.6 - 2.0			surfaces. Corrected onsite.				
Sto	10	Thermometer								
000	11	Hazardous Mat.				13) Observed no QAC test strips. Obtain immediately.				
4	12	Spoils				Powder Hound				
lip.	13	Wash/ Sanitize		X	X	- Owder Flourid				
Equ	14	Equip. Condition				1) Observed 51F olives, 48F cheese, 50F lettuce at deli prep cooler. Hold cold food at				
ten./	15	Utensil Condition		X	X	41F or colder. Voluntarily discarded.				
Ď	16	Storage								
Ф	17	Handwashing		X	X	13) Observed no sani-buckets in used during inspection. Observed no QAC test strips. Ensure sani-buckets hold 200ppm QAC solution. Corrected onsite.				
loye	18	Employee Hygiene				Elisure sani-buckets floid 200ppin QAC solution. Corrected offsite.				
-mp	_	Employee Habits				15) Observed tongs hanging from fire suppression system. Store all utensils in a manner				
	20	Food Cert./ Card				to protect them from contamination. The pipes of the ANSUL system is not a surface				
ater		Water		X		that is cleaned and sanitized regularly. Wash, rinse, and sanitize all of these utensils				
e Water	22	Cross Con.				and store them in an alternate location. Corrected during inspection.				
Facilities Vermin Waste Water Employee Uten./Equip. Food Storage						13, 17, 21) Observed no running water at the handwashing station and warewashing				
Facilities Vermin Waste Water Employee Uten./Equip.	. 0	Refuse				sinks. Observed employees not washing their hands before donning gloves. For at least				
Base A Misc. Facilities Vermin Waste Water Employee Uten./Equip.		Rodents/ Insects		X		a week, the water valve was shut off because of a damaged pipe. Employees have been				
Ve		Animal/ Fowl			0	washing hands at BC Pizza or wearing gloves during food service. All wares are				
Waste		Ventilation	-			transported down to be washed at Coyote. Ensure the plumbing is kept in good repair and fully serviceable. Water was turned on during inspection.				
es	3 2	Doors		X	8	and fully serviceable. Water was turned on during inspection.				
ciliti		Floors				25) Observed rodent droppings inside cabinet below soda station. Wash, clean, and				
Fa		Walls - Ceilings				sanitize immediately.				
		Toilet Fac.				20) Observed arrange food and dust building on the floor angul systems and hard to				
	32	Janitorial Fac.	Щ			29) Observed grease, food, and dust buildup on the floor, ansul system, and hard-to-reach places at the cook's area. Maintain facility in a clean manner at all times.				
Misc.		Lighting				reacti places at the cook's area. Maintain facility in a clear manner at all times.				
		Clothing - Linen								
		Signs								
MAI-		Misc.	ILIT -	Out	of con	unliance COS - Corrected on site				
			- 107	Out (n coll	pliance COS = Corrected on-site Received by (Signature): Date:				
	Lance Armstrong 04/11/2025									
REHS (Print): REHS (Signature): Phone: 530-841-2112										

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The marked items represent h	Health Code violations and must be corrected as follo	ws:				
Ray's Place Bar & Lounge						
17) Observed no paper towel dispenser at the	e handwash station. Install a paper towel disper	ser within 90 days.				
28) Observed the roll-up door closest to bar prequires vermin control measures like air-curl	partially open for air-flow. A service opening of 4 tain and mesh screens. Door was closed during	32 sq.in. or more inspection.				
NOTE: The food shack at the top of Douglas Ski Rur	n was closed for the season due to heavy winter	weather.				
	5					
Received By (Print): Re Lance Armstrong	ceived by (Signature):	Date: 04/11/2025				
REHS (Print): RI Chalyn Dewey	EHS (Signature):	Phone: 530-841-2112				

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