



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: Holiday Inn Express				Permit # 000258	
Address: 707 Montague Rd, Yreka CA 96097					
Permit Holder: DRD Hospitality				Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid	
Phone: 530-842-1600		E-mail: hiexpressyreka@gmail.com			
Food Safety Certified Employee: Jennifer Edley				Expiration Date: 05/2029	

		MAJ	OUT	COS	
Protection Time/ Temp.	1 Food Temp.		X	X	<p style="text-align: center;">The marked items represent Health Code violations and must be corrected as follows:</p> <p style="text-align: center;">ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>1) Observed all hot foods held at hot warmer with 110F surface temp and 125F bottom temp. Hold hot food at 135F or above. Voluntarily discarded.</p> <p>1) Observed numerous cold foods stored in self-service display cooler at 47F-50F. Hold cold foods at 41F or colder. Dairy can be held 45F or colder. Correct immediately.</p> <p>1) Observed 52F yogurt, liquid eggs at 55F (internal 57F) , whole and half-and-half milk at 56F (internal 59F) at reach-in refrigerator in the in the kitchen. Again, hold cold foods at 41F or colder. Dairy can be held 45F or colder. Voluntarily discarded.</p> <p>14) Observed reach-in refrigerator not holding food to temp. Observed excessive dust accumulation on the compressor coils. Maintain equipment in good repair and fully serviceable. Clean according to manufacturers instruction. Corrected during inspection.</p> <p>13) Observed 100ppm QAC sanitizer at warewashing sinks. Maintain sanitizer solution at 200ppm QAC or 100ppm chlorine. Utilize test strips daily or as needed. Corrected during inspection.</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		X	X	
	14 Equip. Condition		X	X	
	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.				

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): Jesse Hughes	Received by (Signature): _____ Date: 04/16/2025
REHS (Print): Chalyn Dewey	REHS (Signature): _____ Phone: 530-841-2112

Facility Name: Holiday Inn Express

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

Received By (Print): Jesse Hughes	Received by (Signature):	Date: 04/16/2025
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REHS (Print): Chalyn Dewey	REHS (Signature):	Phone: 530-841-2112
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