



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	
Protection Time/ Temp.	1 Food Temp.		X	X	<p>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 numerous foods stored in the walk-in refrigerator held between 44-69 degrees F. Hold all cold food @ 41 degrees F or colder. Dairy may be held @ 45F. All out of temperature food voluntarily discarded.</p> <p>9) Observed refrigeration unit unable to hold proper temperature. The outside thermometer reads 70 degrees F and internal measurements revealed temperatures around 68 degrees F. Facility was aware of the equipment failure and contacted a repair company earlier this morning. However, at the time of this inspection the unit had not been repaired and resulted in the above noted food temperature violation. Discontinue using this refrigerator until repaired.</p> <p>11) Observed a unlabeled spray bottle containing a chemical portioned from bulk. Ensure to label all chemicals. Corrected during inspection.</p> <p>13) Observed a working wiping cloth sitting on the food preparation counter. Store working 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. 2ND NOTICE</p> <p>13) Observed Sani-buckets in use with 0 ppm sanitizer. Maintain sanitizer solution of 200 ppm Quat or 100 ppm Chlorine at all times. Utilize test strips to monitor the concentration of the solution. Testing the sanitizer from the dispenser revealed that the proper concentration of Quat is provided. This indicates that the sanitizer solution was most likely not fresh and unable to properly provide a concentration of Quat necessary for the disinfection of surfaces. Corrected during inspection.</p> <p>13) Observed the water turned off to the ice cream well. The staff indicated that they use fresh and clean scoops to dispense ice cream in lieu of utilizing the ice cream well. The scoops were observed to be placed in the ice cream well basin, but the bottom of the basin was soiled with food. If clean utensils are only used to dispense ice cream, then ensure that they are stored in a manner to prevent contamination. Wash, rinse, and sanitize scoops before use. Corrected during inspection.</p> <p>17) Observed no soap available for handwashing in the dispenser located in the bathroom. Ensure that hot water, soap in a dispenser, and single-use paper towels are available for use at every handwashing station at all times.</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		X		
	10 Thermometer				
	11 Hazardous Mat.		X	X	
	12 Spoils				
Uten./Equip.	13 Wash/ Sanitize		X	X	
	14 Equip. Condition				
	15 Utensil Condition				
	16 Storage				
Employee	17 Handwashing		X		
	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): Breanna Merkel	Received by (Signature): _____ Date: 07/14/2025
REHS (Print): Rick Florendo	REHS (Signature): _____ Phone: 530-841-2114

Facility Name: Penny's Diner

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