



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:	Lake Siskiyou Grille and Brew	Permit #	000293
Address:	4239 W.A Barr Rd., Mount Shasta, CA,		
Permit Holder:	Reynolds Resorts	Permit To Operate:	<input type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone:	530-926-1865	E-mail:	acastillo@highwaywest.com
Food Safety Certified Employee:	Expiration Date:		

		MAJ	OUT	COS	The marked items represent Health Code violations and must be corrected as follows:
Protection Time/ Temp.	1 Food Temp.		X	X	<p>ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>1) Observed cold food held in deli prep coolers @ 48 degrees F. Hold all cold food @ 41 degrees F or colder. Corrected during inspection.</p> <p>2) Observe Pizza ovens blocking the kitchen exit and utilized without proper hood ventilation. Discontinue use until properly positioned under the hood ventilation system.</p> <p>3) Observed raw foods stored over ready to eat foods in the reach in freezer. Store all raw meats under ready to eat foods at all times. Correct immediately.</p> <p>13) Observed dishwasher dispensing less than 10 ppm Chlorine. Ensure mechanical warewashing chlorine is maintained at 50 ppm at all times. Utilize test strips to check concentration daily. Corrected during inspection.</p> <p>13,16) Observed dirty utensils stored on dirty utensil hooks on food prep line. Ensure all wares are properly cleaned and sanitized and stored in a manner that is not going to contaminate them. Correct immediately.</p> <p>13) Observed zero sanitizer utilized in the sani buckets for wiping down tables and countertops in the front restaurant location. Ensure sanitizer is maintained at 200 ppm Quat or 100 ppm Chlorine at all times. Store working wiping cloths in the sanitizer solution when not in use. Corrected during inspection.</p> <p>13) Observed a slimy build-up inside the ice machine located in the kitchen. Maintain all equipment in a clean and sanitary manner. Clean and sanitize in accordance with manufacturer's instructions. Discontinue use until completed.</p> <p>17) All handwashing stations located in kitchen, bar, and both bathrooms were observed to be without single use paper towels for proper hand drying. Ensure all handwashing stations are supplied with single use paper towels on a dispenser, pump soap, and an adequate amount of warm water at all times. Corrected during inspection.</p> <p>28) Observed all the doors in the restaurant open to the outside. These doors are to remain closed at all times while not in use to prevent harborage of vermin and insects.</p> <p>29) Observed floor tiles broken and missing throughout the facility. Maintain floors in a smooth, durable, easily cleanable, and non-absorbent condition. Correct in 60 days.</p>
	2 Prep./ Service		X		
	3 Storage/ Disp.		X		
	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				
	15 Utensil Condition				
	16 Storage		X	X	
Employee	17 Handwashing		X		
	18 Employee Hygiene				
	19 Employee Habits				
	20 Food Cert./ Card		X		
Water	21 Water				
	22 Cross Con.				
Waste	23 Liquid Waste				
	24 Refuse				
Vermin	25 Rodents/ Insects				
	26 Animal/ Fowl				
Facilities	27 Ventilation				
	28 Doors		X	X	
	29 Floors		X		
	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):	Received by (Signature):	Date:
Adin Castillo		07/31/2025
REHS (Print):	REHS (Signature):	Phone:
Rick Florendo		530-841-2114

Facility Name: Lake Siskiyou Grille and Brew

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

Received By (Print): Adin Castillo	Received by (Signature):	Date: 07/31/2025
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REHS (Print): Rick Florendo	REHS (Signature):	Phone: 530-841-2114
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