



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: Miner's Inn Convention Center	Permit # 000331
Address: 122 E Miner St, Yreka, CA 96097	
Permit Holder: Kirty Patel DBA Miner's Inn. LLC	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: 530-842-4355	E-mail: bwminersinoffice2@gmail.com
Food Safety Certified Employee: Tiffany M. Casey	Expiration Date: 09/2029

		MAJ	OUT	COS	
					The marked items represent Health Code violations and must be corrected as follows:
Protection Time/ Temp.	1	Food Temp.			
	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.			
Uten./Equip.	12	Spoils			
	13	Wash/ Sanitize			
	14	Equip. Condition			
Employee	15	Utensil Condition			
	16	Storage			
	17	Handwashing			
Water	18	Employee Hygiene			
	19	Employee Habits			
	20	Food Cert./ Card			
Waste	21	Water			
	22	Cross Con.			
Vermin	23	Liquid Waste			
	24	Refuse			
Facilities	25	Rodents/ Insects			
	26	Animal/ Fowl			
	27	Ventilation			
	28	Doors			
	29	Floors			
	30	Walls - Ceilings			
Misc.	31	Toilet Fac.			
	32	Janitorial Fac.			
	33	Lighting			
	34	Clothing - Linen			
	35	Signs			
	36	Misc.			

ROUTINE INSPECTION CONDUCTED THIS DATE

13) Observed 0ppm chlorine sanitizer at dishwasher. Maintain concentration of 50ppm at all times. Utilize test strips to test sanitizer concentration as often as needed. Repair or correct within 60 days. Utilize the 3-compartment sink to sanitize wares with sanitizer of 100ppm chlorine solution.

13) Observed buildup of grease and food on hard to reach places of cooking equipment, the floor behind cooking equipment, and inside the microwave. Maintain facility and equipment in a cleanly manner at all times. Wash, clean, and sanitize within 3 days.

14, 29) 2nd Notice- Observed water pooling on the floor in front of the ice machine. Maintain equipment in good repair or fully serviceable. Ensure all liquid waste from ice machine drains from tube and into a floor sink with at least a 1" air gap. Repair or correct within 30 days.

29) 2nd Notice- Observed damage vinyl lifting off floor due to water exposure from the ice machine. Observed baseboard missing at the ice machine area. Maintain floors as to be easily cleanable, nonabsorbent, smooth, and durable in construction. Maintain baseboards as to be coved at the juncture of the floor and wall with a 3/8" minimum radius coving and extend up the wall at least 4". Repair or correct within 30 days.

Future non-compliance will result in reinspection fees, administrative hearing, and potential permit revocation.

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): Trinity Beebe	Received by (Signature): _____ Date: 08/08/2025
REHS (Print): Chalyn Dewey	REHS (Signature): _____ Phone: 530-841-2112

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Received by (Signature):

Date:
08/08/2025

REHS (Print):
Chalyn Dewey

REHS (Signature):

Phone:
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