



### 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: <b>Best Western Treehouse</b>	Permit # <b>000467</b>
Address: <b>111 Morgan Way, Mount Shasta, CA 96067</b>	
Permit Holder: <b>Good Nite Inn, Inc.</b>	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: <b>530-926-3101</b>	E-mail: <b>fbm@treehouseshasta.com</b>
Food Safety Certified Employee: <b>Jessie Woods</b>	Expiration Date: <b>01/2029</b>

		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 style="text-align: center; margin: 0;"><b>ROUTINE INSPECTION CONDUCTED THIS DATE</b></p> <p>1) Observed shredded cheese at 54F stored at counter prep cooler. Observed numerous cold foods stored in the undercounter cooler between 48F-52F. Hold cold food at 41F or colder and dairy at 45F or colder. Monitor refrigeration unit to ensure that it cools properly and is capable of holding food at the proper temperature. Voluntarily discarded.</p> <p>1,2) Observed covered gravy, hollandaise, and country potatoes between 54F-64F located in standup reach-in refrigerator. Ensure food are rapidly cooled from 135F to 70F the first two hours, then to 41F within the next four hours. Food that are actively cooling can remain uncovered in the refrigerator until it reaches proper holding temperature. Voluntarily discarded.</p> <p>3) Observed raw meats stored next to ready-to-eat pasta. Store all raw food below ready-to-eat foods. Corrected during inspection.</p> <p>13) Observed dishwasher dispensing 10ppm Cl. For mechanical warewashing, this machine is required to dispense 50 ppm Cl. Utilize test strips to ensure that dishwasher is dispensing the proper concentration of sanitizer daily. Utilize the 3 compartment sink to sanitize wares with 200ppm Quaternary ammonium chloride (ie QAC tablets) or 100ppm chlorine.</p> <p>14) Observed the largest undercounter refrigerator at prep line not holding cold food to temperature. Maintain equipment in good repair and fully serviceable. Unit may need to be serviced and if unserviceable, then replaced. If unit is replaced, submit manufacturer spec to this department prior to use and installation. Email: rflorendo@co.siskiyou.ca.us.</p>
	2	Prep./ Service		X	X	
	3	Storage/ Disp.		X	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.				
Uten./Equip.	12	Spoils				
	13	Wash/ Sanitize		X		
	14	Equip. Condition		X		
Employee	15	Utensil Condition				
	16	Storage				
	17	Handwashing				
	18	Employee Hygiene				
Water	19	Employee Habits				
	20	Food Cert./ Card				
	21	Water				
Waste	22	Cross Con.				
	23	Liquid Waste				
Vermin	24	Refuse				
	25	Rodents/ Insects				
Facilities	26	Animal/ Fowl				
	27	Ventilation				
	28	Doors				
	29	Floors				
	30	Walls - Ceilings				
	31	Toilet Fac.				
	32	Janitorial Fac.				
Misc.	33	Lighting				
	34	Clothing - Linen				
	35	Signs				
	36	Misc.				

MAJ = Major violation    OUT = Out of compliance    COS = Corrected on-site	
Received By (Print): <b>Jessie Woods</b>	Received by (Signature): _____ Date: <b>11/07/2025</b>
REHS (Print): <b>Chalyn Dewey</b>	REHS (Signature): _____ Phone: <b>530-841-2112</b>

**Facility Name:** Best Western Treehouse

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

Empty space for listing health code violations and correction details.

Received By (Print): Jessie Woods	Received by (Signature):	Date: 11/07/2025
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REHS (Print): Chalyn Dewey	REHS (Signature):	Phone: 530-841-2112
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