



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	
					The marked items represent Health Code violations and must be corrected as follows:
Protection Time/Temp.	1	Food Temp.		X	<p style="text-align: center; margin: 0;">ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>1) Observed numerous cold foods (boiled eggs and milk) in customer self-service display cooler between 48F-49F. Observed cold foods in reach-in cooler in kitchen between 42F-47F. Hold cold foods at 41F or colder and dairy at 45F or colder. If possible, adjust unit temperature to lower setting. Correct ASAP.</p> <p>3) Observed raw food stored above or next to cooked food in reach-in cooler in the kitchen. Store raw food below cooked food to prevent against cross contamination. Correct ASAP.</p> <p>10) Observed no portable/hanging thermometers in both reach-in refrigerator (ie customer breakfast and kitchen area). Obtain hanging thermometers and ensure it is stored at the warmest location in refrigerator. Correct ASAP.</p> <p>13) Observed the high temp dishwasher reaching utensil surface temperature of 153F. Proper high temp mechanical sanitizer reach utensil surface temp of at least 160F. Utilize the 3 compartment sink to sanitize wares holding sanitizing solution of 200ppm quaternary ammonium chloride or 100ppm chlorine. Repair or correct dishwasher within 90 days.</p> <p>15) <u>2nd Notice</u>- Observed the handles of single use utensils (ie spoons, forks, knives) stored facing down in holders at breakfast area. Ensure the handles of utensils face up to prevent contaminating lip contact surface. Corrected onsite.</p> <p>20) Observed employees without food handler cards (FHC). Ensure all employees that handle food obtain FHC within 30 days of hire. Obtain within 30 days and maintain copies onsite as to be readily accessible when requested during inspection.</p> <p>Future non-compliance will result in reinspection fees, an administrative hearing, and potential permit revocation.</p>
	2	Prep./ Service			
	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		X	
	11	Hazardous Mat.			
Uten./Equip.	12	Spoils			
	13	Wash/ Sanitize		X	
	14	Equip. Condition			
	15	Utensil Condition		X	
Employee	16	Storage		X	
	17	Handwashing			
	18	Employee Hygiene			
	19	Employee Habits			
Water	20	Food Cert./ Card		X	
	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): Jennifer Edley	Received by (Signature): _____ Date: 11/13/2025
REHS (Print): Chalyn Dewey	REHS (Signature): _____ Phone: 530-841-2112

Facility Name: Holiday Inn Express

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Date:
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REHS (Print):
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