



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: McCloud Hotel	Permit # 000315
Address: 408 Main St., McCloud, CA	
Permit Holder: McCloud Hotel Group, Inc.. Cynthia Rosmann	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: 530-964-2822	E-mail: innkeeper@mccloudhotel.com
Food Safety Certified Employee: Cynthia Rosmann	Expiration Date: 05/2026

		MAJ	OUT	COS	
					The marked items represent Health Code violations and must be corrected as follows:
Protection Time/ Temp.	1		X	X	<p style="text-align: center; margin: 0;">ROUTINE INSPECTION CONDUCTED ON THIS DATE</p> <p>1, 2) Observed french onion soup and mash potatoes heating in the hot holder between 99F-103F. Hold hot foods at 135F or hotter. Utilize hot holding equipment to hold hot foods that have been cooked or reheated to temp at the stove. Corrected onsite.</p> <p>1, 2) Observed oatmeal stored in the bottom deli-prep cabinet at 53F. Hold cold foods at 41F or colder. Ensure food is rapidly cooled from 135F to 70F within two hours, then to 41F within the next four hours. Food that is actively cooling can remain uncovered in the refrigerator until it reaches proper holding temperature. Voluntarily discarded.</p> <p>3) Observed raw eggs and meats stored next to or above ready to eat foods in the reach-in refrigerator and freezer. Store raw foods below ready-to-eat foods or arranged in a manner where cross contamination is prevented. Corrected during inspection.</p> <p>13) Observed no chlorine test strips to measure chlorine solution concentration at the dishwasher. Test dishwasher sanitizer daily. Proper mechanical sanitizer is maintained at 50ppm chlorine. Obtain chlorine test strips immediately.</p> <p>17) Observed facility is using the prep sink to wash hands. Prep sink is used to prep or thaw food. Utilize the only designated hand washing station located at wine bar area to conduct all hand cleansing purposes. Corrected during inspection.</p> <p>29) Observed food debris on the floors and hard to reach places in the bottom food storage area. Maintain all floors in a cleanly and sanitary manner at all times. Correct immediately.</p> <p>29) 2nd Notice- Observed tape on the linoleum seams throughout the kitchen. This is an non-cleanable surface and will require repair. Maintain all floors in food prep area as to be easily cleanable, smooth, durable, and non-porous. Repair or correct within 180 days.</p> <p>Future non-compliance will result in reinspection fees, an administrative hearing, and potential permit revocation.</p>
	2		X	X	
	3		X	X	
	4				
	5				
	6				
	7				
Food Storage	8				
	9				
	10				
	11				
Uten./Equip.	12				
	13		X		
	14				
Employee	15				
	16				
	17		X	X	
	18				
Water	19				
	20				
Waste	21				
	22				
Vermin	23				
	24				
Facilities	25				
	26				
	27				
	28				
	29		X		
	30				
	31				
Misc.	32				
	33				
	34				
	35				
	36				

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): Jules Unger	Received by (Signature): _____ Date: 11/18/2025
REHS (Print): Chalyn Dewey	REHS (Signature): _____ Phone: 530-841-2112

Facility Name: McCloud Hotel

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): Jules Unger	Received by (Signature):	Date: 11/18/2025
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REHS (Print): Chalyn Dewey	REHS (Signature):	Phone: 530-841-2112
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