



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

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| Facility Name: Dunsmuir Brewery Works | Permit # 000205 |
| Address: 5701 Dunsmuir Ave., Dunsmuir, CA 96025 | |
| Permit Holder: Aaron Greener / Railtown Ales, Inc. | Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid |
| Phone: 530-925-4353 | E-mail: railtownales@gmail.com |
| Food Safety Certified Employee: Aaron T. Greener | Expiration Date: 02/2030 |

| | | 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 THIS DATE</p> <p>1) Observed cheese sauce and grilled onions in hot-holding equipment measuring between 115-125F. Hold hot food at 135F and above. Voluntarily discarded.</p> <p>3) Observed dry food storage in an unenclosed area in front of the walk-in refrigerator outside the facility. Observed dust buildup on the cans, bottles, and containers. This area is not approved for food storage. Move and store all foods inside the approved food storage area immediately.</p> <p>9) 3rd Notice - Observed walk-in refrigerator unit as unserviceable and not easily cleanable. Observed large gaps and holes around the unit and its door sufficient in size for entrance of dust, rodents, vermin, or other environmental contaminants. Observed excessive buildup of food, dust and/or dirt on the floor and walls. Maintain equipment in good repair, clean, and fully serviceable. Correct or repair within 180 days.</p> <p>14) 2nd Notice - Observed build-up of dust and rust on numerous food shelves in the walk-in refrigerator. Maintain equipment in good repair, fully serviceable, and clean to prevent contamination of food and surfaces. Clean and sanitize asap. If shelves are unserviceable replace within 30 days.</p> <p>13) 2nd Notice- Observed excessive black mold and slime buildup inside the ice machine. Maintain equipment in a cleanly manner at all times. Discontinue use, dispose all ice, and clean and sanitize according to manufacturer instructions immediately.</p> <p>13) Observed slime and food build up in the floor sink below the food prep sink. Maintain in a cleanly manner at all times as to prevent harborage or attraction of insects. Wash, clean, and sanitize immediately.</p> <p>17) Observed the paper towel not dispensing from dispenser because the unit is broken. Ensure paper towel dispenses from dispensers at all times. Maintain equipment in good repair and fully serviceable. Repair dispenser within 90 days. Corrected onsite.</p> <p>28) 2nd Notice- Observed the back door entrance to warewashing area wide open. Ensure this door is closed at all times to prevent environmental contaminants to the facility. Install a self-closing device to this door within 90 days.</p> <p>A reinspection fee is assessed for non-compliance and repeat violations. Future non-compliance will result in reinspection fees, administrative hearing, and potential permit revocation.</p> |
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| | 3 | | X | | |
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| | 7 | | | | |
| Food Storage | 8 | | | | |
| | 9 | | X | | |
| | 10 | | | | |
| Uten./Equip. | 11 | | | | |
| | 12 | | | | |
| | 13 | | X | | |
| Employee | 14 | | X | | |
| | 15 | | | | |
| | 16 | | | | |
| Water | 17 | | X | X | |
| | 18 | | | | |
| Waste | 19 | | | | |
| | 20 | | | | |
| Vermin | 21 | | | | |
| | 22 | | | | |
| Facilities | 23 | | | | |
| | 24 | | | | |
| | 25 | | | | |
| | 26 | | | | |
| | 27 | | | | |
| | 28 | | X | | |
| Misc. | 29 | | | | |
| | 30 | | | | |
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|---|--|
| MAJ = Major violation OUT = Out of compliance COS = Corrected on-site | |
| Received By (Print): Aaron Greener | Received by (Signature): _____ Date: 12/17/2025 |
| REHS (Print): Chalyn Dewey | REHS (Signature): _____ Phone: 530-841-2112 |

Facility Name: Dunsmuir Brewery Works

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12/17/2025

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