



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: Lily's Restaurant	Permit # 000301
Address: 1013 S. Mount Shasta Blvd., Mount Shasta, CA, 96067	
Permit Holder: Jon Herfindahl	Permit To Operate: <input checked="" type="radio"/> Valid <input type="radio"/> Not Valid
Phone: 530-926-3372	E-mail: jdherf@yahoo.com
Food Safety Certified Employee: Jon Herfindahl	Expiration Date: 5/2023

		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 all foods stored in deli prep cooler (located near the front of the kitchen) held between 48-51 degrees F. Hold all cold foods at 41 degrees F or colder. Dairy may be held at 45 degrees F or colder. Food moved to a working refrigeration unit or voluntarily discarded during inspection.</p> <p>1) Observed all foods stored in deli prep cooler located on the prep line held between 49-56 degrees F. Hold all cold foods at 41 degrees F or colder. All out of temperature food voluntarily discarded.</p> <p>1) Observed almost all food stored in the walk-in cooler (located in the kitchen) held at 45 degrees F. Again, hold all cold food at 41 degrees F or colder. Monitor the walk-in cooler to ensure that it is holding proper temp.</p> <p>3) Observed boxes of food stored on the floor of the walk-in freezer. Store all food at least 6" off the ground. Move asap.</p> <p>9) Both deli refrigeration units noted above are not holding food at the proper temperature. Maintain this equipment as to be serviceable at all times. Discontinue use and repair/replace units within 30 days.</p> <p>13) Observed dishwasher not dispensing sanitizer. Dishwasher is required to dispense at least 50 ppm Chlorine. Utilize the 3-comp sink for proper warewashing, until dishwasher is repaired or replaced. Facility needs to obtain and utilize test strips to ensure that sanitizer concentrations are within compliance.</p> <p>17) Observed no single-use paper towels available at the only handwashing station in kitchen. Chef stated that they are using dry reusable towels sitting on their prep cooler. Handwashing station is required to be equipped with hot water, pump soap, and single-use paper towels at all times, for proper handwashing. Reusable towels are not permitted. Correct immediately.</p> <p>17) Observe chef drinking ice water from an open pitcher on the food prep line. Employee may drink from a closed beverage container if the container is handled to prevent contamination of their hands, the container, food, and food contact surfaces. Discontinue utilizing a pitcher for employee drinks.</p>
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Food Storage	8				
	9		X		
	10				
	11				
Uten./Equip.	12				
	13		X		
	14				
Employee	15				
	16				
	17		X		
	18				
Water	19		X		
	20				
	21				
Waste	22				
	23				
Vermin	24				
	25				
Facilities	26				
	27				
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	29				
	30				
	31				
	32				
Misc.	33				
	34				
	35				
	36				

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): Rick Florendo	Received by (Signature):
REHS (Print): Rick Florendo	REHS (Signature):
Date: 05/24/2023	Phone: 530-841-2114

Facility Name: Lily's Restaurant

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Date:

05/24/2023

REHS (Print):

Rick Florendo

REHS (Signature):

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