



### 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>Mount Shasta Resort</b>	Permit #: <b>000350</b>
Address: <b>1000 Siskiyou Lake Blvd., Mount Shasta, CA 96067</b>	
Permit Holder: <b>Susan Bently</b>	Permit To Operate: <input checked="" type="radio"/> Valid <input type="radio"/> Not Valid
Phone: <b>530-926-3030</b>	E-mail: <b>anne@mtshastaresort.com</b>
Food Safety Certified Employee: <b>Jonathan Rivera</b>	Expiration Date: <b>04/2028</b>

		MAJ	OUT	COS	The marked items represent Health Code violations and must be corrected as follows:
Protection Time/Temp.	1 Food Temp.				<p style="text-align: center; font-weight: bold; margin-bottom: 10px;">ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>2) Observed scoops without handles used to portion food in the deli prep cooler. Utilized scoops with handles to help prevent contamination the portioned food. Correct asap.</p> <p>2) Observed cut potatoes (french fries) stored in water on the cook prep line without temperature control and time stamps. Utilize time stamps if you are going to use time as a control for these potatoes, or they MUST be held at 41 degrees F or colder. Correct asap.</p> <p>3) Observed open containers of food stored throughout the dry storage area. Ensure that all stored food is covered at all times. Correct asap.</p> <p>3) Observed a box of potatoes stored on the ground in the dry storage area. Store all food 6" off the ground. Correct asap.</p> <p>3) Observed food used for the restaurant in a domestic refrigerator stored along with personal food. Personal items and food should always be kept separate from food used in the restaurant to serve the public. Restaurant food may never be stored in a domestic refrigeration unit. Discontinue using this refrigerator for restaurant use or replace with a commercial NSF listed unit. Correct asap.</p> <p>9) See above noted violation regarding domestic refrigeration.</p> <p>3) Observed ice used for consumer consumption located in the bar ice chest stored in contact with cooling lines and cooling block. Also observed drips of liquid from dispenser device and from drinks drip tray located above it, draining into the ice. California Retail Food Code 114167 states taht beverage tubing and cold-plate beverage cooling devices shall not be installed in contact with stored ice intended to be used for food or beverages. Correct asap</p> <p>13) Observed dirty pans stored with clean ones in the clean ware storage racks. Ensure all wares are washed, rinsed, sanitized, and air dried prior to storing in the ware storage racks. asap.</p>
	2 Prep./ Service		X		
	3 Storage/ Disp.		X		
	4 Frozen Food				
	5 Pure Food				
	6 Reused Food				
	7 Transportation				
Food Storage	8 Storage Fac.				
	9 Refrig. Units		X		
	10 Thermometer				
	11 Hazardous Mat.				
Uten./Equip.	12 Spoils				
	13 Wash/ Sanitize		X		
	14 Equip. Condition		X		
	15 Utensil Condition		X		
Employee	16 Storage				
	17 Handwashing		X		
	18 Employee Hygiene				
	19 Employee Habits				
Water	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		X		
	30 Walls - Ceilings		X		
	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>Lance Price</b>	Received by (Signature): _____ Date: <b>09/20/2023</b>
REHS (Print): <b>Rick Florendo</b>	REHS (Signature): _____ Phone: <b>530-841-2114</b>

**Facility Name:** Mount Shasta Resort

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

13) Observed excessive dirt inside and outside of the prep line hood system. Observed excessive dirt on all the ware storage racks. Observed excessive dirt on all hanging storage racks on prep line. Observed excessive dirt on all food storage racks throughout the facility. Maintain these storage racks in a clean and serviceable condition at all times. Clean asap.

13) Observed excessive dirt on the protective guards on the compressor fans located inside the walk-in cooler. Clean asap.

13) Observed excessive dirt and buildup on the floors of the walk-in cooler. Maintain these floors in a clean condition at all times. Clean asap.

13) Observed excessive dirt and buildup on and around can opener in the food preparation area. Clean asap.

13) Observed excessive dirt on many utensils hanging on the utensil storage racks located on the prep line. Maintain all utensils in a cleanly manner at all times. Wash, Rinse, Sanitize, and Air Dry all dirty utensils immediately.

14) Observed a split/break in the stainless steel surface of the ware washing drain board. Maintain all equipment in a serviceable condition. Replace or repair within 60 days.

14) Observed that the steel kick panel on the walk-in cooler door is damaged, unserviceable, and un-cleanable. Maintain all equipment in a serviceable condition. Replace or repair within 60 days.

14) Observed rust and missing paint from the floor mixer. Maintain all equipment in a serviceable and cleanable condition. Repair or replace within 60 days.

14) Observed the faceplate of the countertop mixer bent and peeling off of the equipment and is no longer cleanable. Maintain all equipment in a cleanable and serviceable condition. Repair or Replace within 60 days.

15) Observed cracked and burnt silicone spatula hanging on the utensil storage hanger on food prep line. This item is no longer serviceable. Discontinue use and remove from facility.

17) Observed single use paper towels stored on the counter next to the hand washing station located in the bar area. Store all single use paper towels used at hand washing stations in a dispenser. Correct asap.

29) Observed excessive dirt and buildup on the floors and in hard to reach places, throughout the facility. Maintain floors in a clean condition at all times. Clean asap.

29) Observed broken tiles on the floor in the kitchen. Floors are to be smooth, durable, easily cleanable, and non-absorbent at all times. These broken tiles no longer meet these conditions. Repair within 60 days.

29) Observed broken and missing baseboard tiles in the kitchen area. These areas are completely black from damage associated with the missing tiles. These areas are no longer in compliance with being cleanable, durable, smooth, and non-absorbent. Repair within 60 days.

30) Observed holes in the walls located in the food preparation area. Observed a large hole in the FRP of the janitorial wall. Observed paint peeling from the wall in the ware washing area from suspected water damage. Walls are to be smooth, durable, easily cleanable, and non-absorbent at all times in these areas. Repair within 60 days.

30) Observed damage to finish and plaster on many corners of the walls throughout kitchen. As noted previously, the walls are required to be smooth, durable, easily cleanable, and non-absorbent. Repair within 60 days.

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*(This area is currently blank, intended for listing health code violations and their corrections.)*

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