



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: Penny's Diner	Permit # 000371
Address: 4002 Siskiyou Ave., Dunsmuir, CA 96025	
Permit Holder: Penny's Diner Corp	Permit To Operate: <input checked="" type="radio"/> Valid <input type="radio"/> Not Valid
Phone: 530-235-4100	E-mail: JAMES.GHIOTTO @LODGINGENTERPRISE.COM
Food Safety Certified Employee: James M Ghiotto	Expiration Date: 12/2023

		MAJ	OUT	COS	
					The marked items represent Health Code violations and must be corrected as follows:
Protection Time/ Temp.	1	Food Temp.			
	2	Prep./ Service			
	3	Storage/ Disp.			
	4	Frozen Food			
	5	Pure Food			
	6	Reused Food			
	7	Transportation			
Food Storage	8	Storage Fac.		X	
	9	Refrig. Units			
	10	Thermometer			
	11	Hazardous Mat.		X	X
	12	Spoils			
Uten./Equip.	13	Wash/ Sanitize		X	
	14	Equip. Condition			
	15	Utensil Condition			
	16	Storage			
Employee	17	Handwashing			
	18	Employee Hygiene			
	19	Employee Habits		X	
	20	Food Cert./ Card			
Water	21	Water			
	22	Cross Con.			
Waste	23	Liquid Waste			
	24	Refuse			
Vermin	25	Rodents/ Insects			
	26	Animal/ Fowl			
Facilities	27	Ventilation			
	28	Doors			
	29	Floors			
	30	Walls - Ceilings		X	
	31	Toilet Fac.			
	32	Janitorial Fac.			
	33	Lighting			
Misc.	34	Clothing - Linen			
	35	Signs			
	36	Misc.			

ROUTINE INSPECTION CONDUCTED THIS DATE

8) Observed bare woods used in between the shelving above the meat slicer prep table. Observed cardboard boxes stored within the splash zone of the 3 compartment sink. Ensure food contact surfaces are smooth, durable, nonabsorbent, and easily cleanable. Correct immediately.

11) Observed working bottles that are not labeled stored in the edge of the dishwasher. Label all working bottle to prevent misuse of chemicals. Corrected during inspection.

13) Observed buildup of slime in the ice machine. Discontinue use until unit has been washed, rinsed, and sanitized according to manufacturers instructions.

19) Observed employee's cell phone stored on the same shelving unit to hold facility's cooking equipment/utensils above the prep station. Ensure employee's personal belongings have a designated area where contamination of food, equipment, and utensils cannot occur. Correct immediately.

30) Observed broken tile trim along the wall of the kitchen's back exit. Maintain the walls to be smooth, durable, easily cleanable, and nonabsorbent. Repair within 90 days.

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): Bre Merkel	Received by (Signature): _____ Date: 10/27/2023
REHS (Print): Chalyn Dewey	REHS (Signature): _____ Phone: 530-841-2112

Facility Name: Penny's Diner

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

Received By (Print):
Bre Merkel

Received by (Signature):

Date:
10/27/2023

REHS (Print):
Chalyn Dewey

REHS (Signature):

Phone:
530-841-2112

Facility Name: Penny's Diner

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

[Empty area for listing health code violations and correction details]

Received By (Print): Bre Merkel	Received by (Signature):	Date: 10/27/2023
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REHS (Print): Chalyn Dewey	REHS (Signature):	Phone: 530-841-2112
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