



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: Comfort Inn- Yreka	Permit # 000184
Address: 1804 B Fort Jones Rd., Yreka, CA 96097	
Permit Holder: Vjay Kumar	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: 530-331-8058	E-mail: gm.yrekacomfortinn@gmail.com
Food Safety Certified Employee: Anna Perez	Expiration Date: 03/2028

		MAJ	OUT	COS	
					The marked items represent Health Code violations and must be corrected as follows:
Protection Time/ Temp.	1	Food Temp.		X	<p style="text-align: center; margin: 0;">ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>1) Observed scrambled eggs and sausages in hot warmer at 110F. Hold hot foods at 135F or above. Voluntarily discarded.</p> <p>1) Observed prepackaged bagel sandwiches at 47F and milk cartons at 52F at self-service cooler. Hold cold foods at 41F or below and dairy foods at 45F or below. Correct immediately.</p> <p>9) Observed refrigerator mentioned above not holding food to temperature. Ensure equipment is fully operable and in good repair.</p> <p>17) Observed no single-use paper towels in dispenser at the handwashing station in the kitchen. Ensure each handwashing station is supplied with single-use paper towels and pump soap in a dispenser, and hot water at all times. Corrected during inspection.</p> <p>17) Observed the handwashing station in the kitchen obstructed with paper towels and pipette brush. Ensure handwashing is free of obstruction and easily accessible for use at all times. Correct ASAP.</p>
	2	Prep./ Service			
	3	Storage/ Disp.			
	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			
	14	Equip. Condition			
Employee	15	Utensil Condition			
	16	Storage			
	17	Handwashing		X	
	18	Employee Hygiene			
Water	19	Employee Habits			
	20	Food Cert./ Card			
Waste	21	Water			
	22	Cross Con.			
Vermin	23	Liquid Waste			
	24	Refuse			
Facilities	25	Rodents/ Insects			
	26	Animal/ Fowl			
	27	Ventilation			
	28	Doors			
	29	Floors			
	30	Walls - Ceilings			
	31	Toilet Fac.			
Misc.	32	Janitorial Fac.			
	33	Lighting			
	34	Clothing - Linen			
	35	Signs			
	36	Misc.			

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): Kayla Mclearn	Received by (Signature): _____ Date: 12/06/2024
REHS (Print): Chalyn Dewey	REHS (Signature): _____ Phone: 530-841-2112

Facility Name: Comfort Inn- Yreka

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

Received By (Print):
Kayla Mclearn

Received by (Signature):

Date:
12/06/2024

REHS (Print):
Chalyn Dewey

REHS (Signature):

Phone:
530-841-2112

Facility Name: Comfort Inn- Yreka

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

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

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