



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: Holiday Inn Express	Permit # 000258
Address: 707 Montague Rd, Yreka CA 96097	
Permit Holder: DRD Hospitality	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: 530-842-1600	E-mail: hiexpressyreka@gmail.com
Food Safety Certified Employee: Jennifer Edley	Expiration Date: 05/2029

		MAJ	OUT	COS		
					The marked items represent Health Code violations and must be corrected as follows:	
Protection Time/ Temp.	1	Food Temp.		X	X	<p style="text-align: center; margin-top: 0;">ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>1) Observed a package of boiled eggs at 60F and numerous cold foods (milk cartons, cheese, boiled shelled eggs) between 48F-50F stored in self-service display cooler. Hold cold foods at 41F or colder. Dairy can be held 45F or colder. Voluntarily discarded or correct holding temperature immediately.</p> <p>1) Observed numerous cold foods (biscuits, boiled shelled eggs, milk cartons) at 45F-50F in reach-in refrigerator in the kitchen. Again, hold cold foods at 41F or colder. Dairy can be held 45F or colder. Lower refrigerator temperature setting immediately.</p> <p>17) Observed no paper-towels in dispenser and wash clothes stored in the handwash basin at handwash facility in the kitchen. Ensure handwash station is only used for handwashing purposes and sink is unobstructed or easily accessible for use at all times. Corrected during inspection.</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				
	10	Thermometer				
	11	Hazardous Mat.				
Uten./Equip.	12	Spoils				
	13	Wash/ Sanitize				
	14	Equip. Condition				
Employee	15	Utensil Condition				
	16	Storage				
	17	Handwashing		X	X	
Water	18	Employee Hygiene				
	19	Employee Habits				
	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				
	30	Walls - Ceilings				
	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): Jennifer Edley	Received by (Signature): _____ Date: 12/27/2024
REHS (Print): Chalyn Dewey	REHS (Signature): _____ Phone: 530-841-2112

Facility Name: Holiday Inn Express

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Received by (Signature):

Date:
12/27/2024

REHS (Print):
Chalyn Dewey

REHS (Signature):

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