



### 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>Casa Ramos</b>	Permit # <b>000178</b>
Address: <b>1136 S. Mount Shasta Blvd, Mount Shasta, CA 96067</b>	
Permit Holder: <b>Marco Ramos</b>	Permit To Operate: <input checked="" type="radio"/> Valid <input type="radio"/> Not Valid
Phone: <b>530-926-0250</b>	E-mail: <b>mtshastacasramos@gmail.com</b>
Food Safety Certified Employee: <b>Pablo Flores</b>	Expiration Date: <b>06/2025</b>

		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;"><b>ROUTINE INSPECTION CONDUCTED THIS DATE</b></p> <p>1) Observed numerous foods cold held at 50-54 degrees F. Hold all cold food at 41 degrees F or colder. Food voluntarily discarded.</p> <p>1) Observed numerous foods held between 41-49 degrees F. Hold all cold food at 41 degrees F or colder. Ensure that the refrigeration lids remain installed on the deli prep cooler and closed as much as necessary to maintain food at a proper holding temperature. It may help to lessen the amount of food held in each compartment. Correct during inspection.</p> <p>1) Observed various foods hot held at temperatures between 110-117 degrees F. Hold all hot food at 135 degrees F or hotter. The items referenced in this violation were stored in the prep line hot holding table without lids, and under cooler air. The tops of the food were measuring at the above listed temperatures, while the middle and bottom of the food was in compliance. Utilize lids to prevent the top of the hot held food from cooling out of compliance.</p> <p>1) Observed rice held at 117 degrees F. Hold all hot food at 135 degrees or hotter. Food voluntarily discarded. 2ND NOTICE</p> <p>2) Observed food scooped out of large containers located in the storage area. Move these containers to the food preparation area when portioning, to avoid potential contamination.</p> <p>2) Observed food portioned from bulk utilizing scoops without handles, located in storage room and walk-in refrigerator. Portion food using utensils with handles and in a manner where contamination of the bulk food cannot occur.</p> <p>3) Observed pans of food stored on the ground of walk-in freezer. Store all food at least 6" off the ground.</p> <p>3) Observed onions and opened food stored inside the water heater room. Food that is open or can be potentially exposed to contaminants may not be stored in this location. Move food to an approved storage area.</p>
	2		X		
	3		X		
	4				
	5		X	X	
	6				
	7				
Food Storage	8				
	9				
	10				
	11		X		
Uten./Equip.	12				
	13		X		
	14		X		
	15				
Employee	16		X		
	17				
	18				
	19		X		
Water	20				
	21				
Waste	22				
	23				
Vermin	24		X		
	25				
Facilities	26				
	27				
	28				
	29		X		
	30		X		
	31				
	32				
Misc.	33				
	34				
	35				
	36				

MAJ = Major violation    OUT = Out of compliance    COS = Corrected on-site
Received By (Print): <b>Pablo Flores</b> Received by (Signature):       Date: <b>05/09/2023</b>
REHS (Print): <b>Rick Florendo</b> REHS (Signature):       Phone: <b>530-841-2114</b>

**Facility Name:** Casa Ramos

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

- 3) Observed buckets of food products stored on the ground in the storage closet on a dirty floor. Store all food at least 6" off the ground. Correct asap.
- 3) Observed raw hamburger stored next to and over ready to eat foods, located in the reach in refrigerator on the prep line. Store all raw foods below ready to eat foods to avoid cross contamination. Correct immediately.
- 3) Observed onions and other food stored under dripping compressor inside walk-in cooler. This water is a potential contaminant to the food stored under it. Do not store food in this location, and move the current food to another area.
- 5) Observed ants inside and outside of the orange liquor bottles located in the bar area. Maintain the area in a clean manner to avoid attracting insects and vermin. Practice safe food handling to avoid harborage of insects at all times. Discard contamination liquor and clean bar area to prevent future problems, asap.
- 11) Observed unlabeled bottles of chemicals on the food prep line and in the ware washing area. Label all chemicals when they are removed from their original container. Correct asap.
- 11) Observed empty bottle of bleach stored on the box of corn tortillas. Store all chemicals away from food and in a manner that it will not contaminate food prep surfaces or stored food and wares. Correct asap.
- 13) Observed containers utilized for corn chip storage containing small amounts of water as a result of improper drying. Store these containers in a manner that they can air dry properly. Correct asap.
- 13) Observed sanitation buckets throughout the facility containing 0 ppm sanitizer. Maintain sanitizer at 100 ppm Chlorine or 200 ppm Quat. Utilize test strips to ensure that proper concentrations are within compliance. Corrected during inspection.
- 14) Observed missing and broken filters in the hood system, which is allowing grease to pass into the hood interior.. The hood system also appears to not be working properly, as it's making a rather large howling sound intermittently. Additionally, the light inside the hood is missing its protective covering and the fixture is accumulating grease inside of it. Maintain this hood in a proper working order and clean manner. Clean the hood and receptacle, replace broken and missing filters, replace the light cover, and repair within 30 days.
- 14) Observed lid on the ice machine is broken. Maintain all equipment as to be clean and in good repair. Replace or repair ice machine within 60 days.
- 14) Observed table used for the storage of wares and storage of large mixer, rusted and no longer cleanable. Facility is using cardboard under equipment. This cardboard is not a cleanable surface and cannot be used. Repair or replace table within 60 days.
- 16) Observed wares stored on cardboard throughout the facility on shelving, on top of the convection oven, and in other locations. This cardboard is not a cleanable or sanitizable surface for ware storage. Remove cardboard, clean and sanitize all surfaces, and store wares in approved locations.
- 16) Observed utensil stored in water used at the prep line. Observed utensils stored on a sheet pan that is wedged under the foot of the tabletop grill. Store all utensils in a manner that is not going to contaminate them. This can be achieved by storing on surface or a container that is washed, rinsed, and sanitized daily. Utensils in use may also be stored in water that is held at 135 degrees F or hotter.
- 16) Observed dirty hose, used for spraying, coiled and hanging on the clean pan storage rack. Store this hose in a location that is not going to contaminate clean wares, or food prep surfaces. Move immediately.

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2) Observed low burner positioned outside of the hood system. This burner is melting the FRP behind it, and the hood system can no longer capture cooking vapors or steam when utilized. Discontinue use of this burner until it can be correctly position under the hood system.

30) The wall located behind the low burner on the prep line is discolored, possibly melted, and pulling away from the wall backing. This is exposing the food preparation area to the insulation and other contaminants from inside the wall. Protect the facility and all food from contamination by repairing this wall in accordance with all building and fire code. Repair immediately.

19) Observed employee shoes and other personal items stored in the food storage closet next to or on the food. Store all personal items in a location designated for employee personal use. Move clothing and shoes immediately.

25) Observed lid on garbage can located in refuse storage area left open. Keep all garbage can lids closed to prevent the attraction and harborage of flies, vermin, and other animals.

29) Observed paint on the floor peeling off and completely missing in areas throughout the kitchen. The floor is no longer cleanable. Repair within 60 days.

29) Observed cardboard to soak up grease on the floor on the prep line, under the mats. This cardboard is an uncleanable surface. Discontinue use of cardboard, clean mats, and mop floors as to be maintained in a cleanly manner.

29) Observed excessive food or buildup on the floors in the food storage area. Clean asap.

30) Observed unfinished trim around the door to the food storage area. The surfaces of these walls must be smooth, durable, easily cleanable, and non-absorbent. Repair within 60 days.

30) Observed black buildup, that could be possible mold, along the margins/borders of the ware-washing area. Clean this area and removed all mold or build-up asap.

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