



### 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>La Perla Cantina</b>	Permit # <b>000246</b>
Address: <b>903 S. Mount Shasta Blvd., Mount Shasta, CA, 96067</b>	
Permit Holder: <b>White Mountain Investment Group</b>	Permit To Operate: <input checked="" type="radio"/> Valid <input type="radio"/> Not Valid
Phone: <b>530-918-8939</b>	E-mail: <b>bobby@goldroomsaloon.com</b>
Food Safety Certified Employee:	Expiration Date:

		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: 20px;">ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>17) The bartender on the Goldroom side of the restaurant is utilizing the hand washing sink located in the restaurant side for regular hand washing. This sink is not conveniently located to the bar service area. Utilize the 3-comp sink in the bar area for hand washing. Ensure it is equipped with pump soap and single-use paper towels on a dispenser. Correct immediately.</p> <p>20) No food manager certification or food handler cards were available for inspection. Keep a copy of all food handler cards and food manager certification at the facility, and make them easily available at all times. If facility doesn't have a current food manager certification, please obtain one within 60 days. Correct asap.</p> <p>29) Observed the floor finish in the kitchen and throughout the facility in a condition that is no longer smooth, durable, easily cleanable, and non-absorbent. Repair/replace all floors in food prep and storage area within 90 days.</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.				
	12 Spoils				
Uten./Equip.	13 Wash/ Sanitize				
	14 Equip. Condition				
	15 Utensil Condition				
	16 Storage				
Employee	17 Handwashing		X		
	18 Employee Hygiene				
	19 Employee Habits				
	20 Food Cert./ Card		X		
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		X		
	30 Walls - Ceilings				
	31 Toilet Fac.				
	32 Janitorial Fac.				
	33 Lighting				
Misc.	34 Clothing - Linen				
	35 Signs				
	36 Misc.				

MAJ = Major violation    OUT = Out of compliance    COS = Corrected on-site
Received By (Print): <b>Maria Sandoval</b> Received by (Signature): _____      Date: <b>10/11/2023</b>
REHS (Print): <b>Rick Florendo</b> REHS (Signature): _____      Phone: <b>530-841-2114</b>

**Facility Name:** La Perla Cantina

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

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Received by (Signature):

Date:  
10/11/2023

REHS (Print):  
Rick Florendo

REHS (Signature):

Phone:  
530-841-2114

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