



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: Puerto Vallarta Mount Shasta	Permit # 000771
Address: 112 Morgan Way., Mount Shasta, CA 96067	
Permit Holder: Santiago Rodriguez	Permit To Operate: <input checked="" type="radio"/> Valid <input type="radio"/> Not Valid
Phone: 530-918-6057	E-mail: pvredding@yahoo.com
Food Safety Certified Employee: Felix Martinez	Expiration Date: 08/2028

		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;">COMPLAINT INSPECTION CONDUCTED THIS DATE.</p> <p>Received complaint that the facility was infested with cockroaches.</p> <p>25) Evidence of cockroach presence was observed during the inspection, however no infestation was discovered. Management stated that the business utilizes a pest control service who performs regular treatments. Please provide a copy of the latest treatment record and pest control contract within 7 days.</p> <p>1) Observed salsa and cheese held in an ice bath measuring 48 degrees F. Hold all cold food at 41 degrees F or colder. Utilize proper ice bath techniques by ensuring ice is above the level of the food stored in it. Avoid overfilling containers. Corrected on site.</p> <p>1) Observed the top of the hot food held in the prep line hot holding table measuring between 98-118 degrees F. The interior of the food was a satisfactory temperature measuring in excess of 140 degrees F. Utilize lids to prevent the top of the hot held foods from entering the danger zone. Keep all hot foods at 135 degrees F or hotter. If lids are not utilized, then ensure the food is stirred frequently enough to maintain proper holding temperature throughout. Corrected on site.</p> <p>2) Observed scoops without a handle used to portion bulk food in the dry storage area and ice machine. Utilize scoop with a handle to prevent contamination of food. Correct immediately.</p> <p>2) Observed coffee brewing machine being stored and prepped adjacent to a mop sink and within warewashing area. Perform all food preparation in the approved preparation areas. Correct immediately.</p> <p>3) Observed tortilla chips stored in bulk in the warewashing and mop sink area. Store all food in the approved storage area. Correct immediately.</p> <p>3) Observed numerous food items stored uncovered in the walk in refrigeration and dry storage areas. Cover all food. Correct immediately.</p> <p>3) Observed dry rice stored in utility containers under prep table. These containers are not food grade. Store all food in approved food grade containers to prevent contamination. Correct immediately.</p> <p>3) Observed raw meats and seafood stored above ready-to-eat food in the reach-in cooler and walk-in refrigerator. Store ready-to-eat food above raw food. Correct immediately.</p>
	2		X		
	3		X		
	4				
	5				
	6				
	7				
Food Storage	8				
	9		X		
	10				
	11				
Uten./Equip.	12				
	13		X		
	14		X		
	15				
Employee	16				
	17				
	18				
	19				
Water	20				
	21				
	22				
Waste	23				
	24				
Vermin	25		X		
	26				
Facilities	27				
	28		X		
	29		X		
	30		X		
	31		X		
	32		X		
	33				
Misc.	34				
	35				
	36				

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site
Received By (Print): Felix Martinez Received by (Signature): _____ Date: 11/08/2023
REHS (Print): Chalyn Dewey REHS (Signature): _____ Phone: 530-841-2112

Facility Name: Puerto Vallarta Mount Shasta

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

- 9) Observed damaged seal on the reach-in cooler doors in the kitchen and bar area. Maintain equipment as to be serviceable, fully operative, and in good repair. Repair within 90 days.
- 13) Observed excessive working cloths stored on the counter throughout the facility. Observed no sani-bucket in use to test the sanitizer concentration. Store working cloths in sani-bucket when not in used. Correct immediately.
- 14) Observed the water faucet missing from the 3 compartment sink. Ensure the 3 compartment sink to be fully functional at all times. Repair within 90 days.
- 14) Observed facility is using plastic to divert water into the floor sink. Install proper plumbing to pipe indirectly to floor sink. Repair within 90 days.
- 14) Observed buildup of dirt or dust on the ice machine frame and vent cover. Maintain equipment to be clean, fully serviceable and operative. Correct immediately.
- 28) Observed a gap at the bottom of the back door large enough for vermin and insects to enter. Ensure facility is enforced to prevent entrances of vermin. Repair or correct within 90 days.
- 29, 31) Observed buildup of dirt and dust on the floors throughout the facility, including restrooms. Ensure the floors of the facility to be clean. Correct immediately.
- 29) Observed damaged tiles in front of the walk-in freezer and refrigeration unit. Ensure all floor surfaces to be smooth, durable in construction, nonabsorbent, and easily cleanable. Repair within 90 days.
- 30) Observed damaged walls with holes and missing paint throughout the facility. Maintain wall surfaces to be smooth, durable, cleanable, and nonabsorbent. Repair within 90 days.
- 32) Observed mop stored in between the prep sink and ice machine. Store mop in designated janitorial area. Correct immediately.

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