



# 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>Puerto Vallarta</b>	Permit # <b>000380</b>
Address: <b>102 Monatgue Rd. Yreka CA 96097</b>	
Permit Holder: <b>Santiago Rodriguez</b>	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: <b>530-842-2257</b>	E-mail: <b>dominic.rodriguez1223@gmail.com</b>
Food Safety Certified Employee: <b>Tami Gamache</b>	Expiration Date: <b>08/2028</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) 5TH NOTICE: Observed chopped lettuce, and cheese held in ice bath at 65F. Hold cold foods at 41F or below, and dairy foods at 45F or below. Foods moved to walk-in refrigerator to be rapidly cooled.</p> <p>2) 8TH NOTICE: Observed numerous foods uncovered: hard taco shells and bulk lard at the dry storage area, and chili rellenos, chopped onions and bell peppers, and mushrooms in the walk-in refrigerator. Cover all foods in storage. Corrected ASAP.</p> <p>3) 4TH NOTICE: Observed raw beef stored above mushrooms, onions and pepper in the deli prep cooler. Observed raw patties stored above black beans, and raw meats and fish stored next to mayonnaise in the reach-in refrigerator. Observed fries, bulk and individual serving ice creams stored next to or surrounded by raw frozen meats in a box freezer in the kitchen. Store ready-to-eat foods above raw foods. Correct ASAP.</p> <p>3) Observed raw meats stored on the ground in the walk-in refrigerator. Observed numerous large pots stored on the ground in the food storage area. Store all foods and clean utensils at least 6" off the floor. Correct ASAP.</p> <p>14) 2ND NOTICE: Observed damage door gaskets to the walk-in refrigerator and freezer in the food storage area. Observed tape use inside fridge, ice buildup on door, and blood pooling on the bottom of said freezer. Maintain equipment in good repair and fully serviceable. Clean and sanitize ASAP. Repair or replace within 30 days.</p> <p>14) 2ND NOTICE: Observed bottom shelves of numerous prep tables rusted or finishes deteriorating. Observed numerous food buildup on the moveable shelf in warewashing area. Ensure surfaces as to be smooth, cleanable, durable, and nonabsorbent. Clean and sanitize ASAP. Repair or replace within 30 days.</p> <p>14) Observed excessive buildup of food debris and grease on the floor and hard to reach places in the cooking area. Maintain in clean manner at all times as to not pose a fire hazard. Clean immediately.</p> <p>19) Observed employees back-pack stored on top of clean cutting board. Observed a bike stored in the food storage area. Ensure all personal belongings are stored in designated employee area, and not in food prep or storage area. Corrected onsite.</p>
	2		X		
	3		X		
	4				
	5				
	6				
	7				
Food Storage	8				
	9				
	10				
Uten./Equip.	11				
	12				
	13		X		
Employee	14		X		
	15				
	16				
Water	17				
	18				
	19		X	X	
Waste	20		X		
	21				
Vermin	22				
	23		X		
Facilities	24				
	25		X		
	26				
	27				
	28		X		
	29				
Misc.	30				
	31				
	32		X		
	33				
	34				
	35				
	36		X		

PAGE 1 OF 2

MAJ = Major violation    OUT = Out of compliance    COS = Corrected on-site	
Received By (Print): <b>Tami Gamache</b>	Received by (Signature): _____ Date: <b>08/20/2024</b>
REHS (Print): <b>Chalyn Dewey</b>	REHS (Signature): _____ Phone: <b>530-841-2112</b>

**Facility Name:** Puerto Vallarta

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

13) Observed no sani-buckets in the cooking or food prep area. Observed numerous used wash clothes stored on the prep tables. Store used wash cloths in sani-bucket when not in use, and ensure sani-bucket has sanitizing concentration of 100ppm chlorine or 200ppm quat. Correct ASAP.

14) 2ND NOTICE: Observed "Household Use Only" Oyster blender and Hamilton Beach warmer at the bar. Ensure all equipment utilize in facility are commercial equipment, ANSI or NSF certified. Discontinue use and remove from facility immediately. Provide cut sheets of new equipment for pre-approval prior to purchase and installation.

20) 2ND NOTICE: An employee that prepares, stores, serves, or handles food product should obtain a food handler certificate within 30 days of hire. Ensure each employees who conducts at least one of the actions above obtain a food handler's card within 14 days.

25) Observed numerous flies in the facility. Observed a new non-self closing, metal security door installed in the back of the facility. The door handle is missing and there are noticeable gaps between the door and facility. Install the handle and door extender to block gaps or cover holes, and/or utilize additional insect control devices like air-curtains , door curtains, etc. Repair or correct within 90 days.

24) 3RD NOTICE: Observed the lids to the dumpster open. Keep lids closed at all times to prevent against harborage of vermin or insects. Correct ASAP.

32) Observed facility does not have a mop, janitorial, or curb sink and is discharging its mopped liquid waste into the back parking lot or street. All liquid waste should discharge into an approved sewage system. Install a mop sink within 90 days. Temporarily dispose of mopped waste into one of the toilets that is connected to city plumbing.

36) 2ND NOTICE: Observed the soda beverage tube discharging in the hand sink at the bar. Observed the ice bin tube discharging into the floor sink without a 1" air gap. Equipment that releases liquid waste must be plumbed indirectly with a 1" air gap above the rim of floor sink. Repair or correct within 30 days.

\*\*\*\*A REINSPECTION FEE IS ASSESSED TO REPEAT NON-COMPLIANCE\*\*\*\*

A REINSPECTION FEE WILL BE ASSESSED TOWARDS FUTURE NON-COMPLIANCE.

NOTE: Provided "Facility Inspection Notice" form.

PAGE 2 of 2

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