



# 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 Mount Shasta</b>	Permit # <b>000771</b>
Address: <b>112 Morgan Way., Mount Shasta, CA 96067</b>	
Permit Holder: <b>Santiago Rodriguez</b>	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: <b>530-918-6057</b>	E-mail: <b>pvredding@yahoo.com</b>
Food Safety Certified Employee: <b>Felix Martinez</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; font-weight: bold; margin: 0;">ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>Due to repeat and excessive violations with no attempt to correct the issues, this facility is at risk of being placed under review for an Administrative Hearing. Reinspection fee has been assessed for non-compliance. Future uncorrected violations will result in further reinspection fees, an administrative hearing, and potential permit revocation.</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 aid in holding 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. 3RD NOTICE. Reinspection Fee assessed for non-compliance.</p> <p>1) Observed numerous foods stored in the deli prep cooler on the food prep line measuring 48-52 degrees F. Hold all cold food at 41 degrees F or colder. Close the cover of the deli prep unit when not in use to aid in maintaining proper holding temperatures. Corrected on Site. 2ND NOTICE</p> <p>1) Observed salsa dispensed into individual portions measuring 57 degrees F. Hold all cold food at 41 degrees F or colder. Voluntarily discarded. 2ND NOTICE.</p> <p>2) Observed frozen Carne Asada stored in numerous dishwashing liquid buckets in the walk-in freezer. Food may NOT be stored in any container that originally contained or was designed for chemicals of any sort. Store all food in food grade containers and do not re-purpose chemical containers. While this food was also individually wrapped for protection, this is not an acceptable practice. Remove all pre-wrapped food from these containers immediately.</p> <p>2) Observed frozen Carne Asada stored in a dishwashing liquid bucket stored on the preparation table for thawing. Aside from the noted violation above, this is not an approved method of thawing. Thaw all food in the refrigerator, under cold running water in the prep sink, in the microwave and cooked immediately after, or during the cooking process. Remove the food from the chemical bucket and move to the refrigerator immediately. Corrected on Site.</p>
	2		X		
	3		X		
	4				
	5				
	6				
	7				
Food Storage	8		X		
	9		X		
	10		X		
	11				
	12				
Uten./Equip.	13		X		
	14		X		
	15				
	16		X		
Employee	17		X		
	18				
	19		X		
	20		X		
Water	21				
	22				
Waste	23		X		
	24				
Vermin	25				
	26				
Facilities	27				
	28		X		
	29		X		
	30		X		
	31				
	32				
	33				
Misc.	34				
	35				
	36				

MAJ = Major violation    OUT = Out of compliance    COS = Corrected on-site	
Received By (Print): <b>Manuel Gallegos</b>	Received by (Signature): _____ Date: <b>10/22/2024</b>
REHS (Print): <b>Rick Florendo</b>	REHS (Signature): _____ Phone: <b>530-841-2114</b>

**Facility Name:** Puerto Vallarta Mount Shasta

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

1,2) Observed refried beans heated and hot held in a domestic crock pot measuring 105 degrees F. Hold all hot food at 135 degrees F or hotter. Voluntarily discarded. 2ND NOTICE.

Additionally, the domestic crock pot is not an approved piece of equipment for use in the facility. This was noted in a previous inspection dated 02/10/2022. Facility was directed to remove this equipment and replace with a unit that is ANSI certified and pre-approved by this department. Remove Immediately. 2ND NOTICE.

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. 2ND NOTICE.

2) Observed scoops without a handle used to portion bulk food in the dry storage area. Utilize scoops with a handle to prevent contamination of food. Correct immediately. 2ND NOTICE.

3) Observed raw meats/seafood stored above ready-to-eat food in freezer. Store ready-to-eat food above raw food. Correct immediately. 3RD NOTICE Reinspection Fee assessed for non-compliance.

3) Observed numerous food items stored uncovered in the walk in refrigeration and dry storage areas. Cover all food. None of these foods were actively being cooled, therefore require appropriate lids/covers. Correct immediately. 4TH NOTICE Reinspection Fee assessed for non-compliance.

3) Observed multiple dry bulk foods stored in utility containers. These containers are not food grade. Store all food in approved food grade containers to prevent contamination. Correct immediately. 2ND NOTICE.

3) Observed boxes of food stored on the ground in the walk-in freezer. Observed a large trash can of salsa stored on the floor of the walk-in refrigerator. Store all food at least 6" off the ground. 2ND NOTICE.

NOTE: While the salsa referenced was observed to be 38 degrees F, it appears to be prepared in large batches. If large batch preparation is occurring, then facility is required to ensure that the food is cooled properly. From room temperature, all food must be cooled to 41 degrees F within 4 hours. This generally is difficult to achieve if the food is not cooled in shallow pans or with aid by alternative means. (ie. ice wands, chill blasters, etc.).

8,9) Observed excessive ice build-up on the walls and the shelving units of the walk-in freezer. The ice is created by a leaking compressor or compressor lines within the freezer. Do not store any food under this leak to avoid potential contamination. Repair the leaking equipment within 30 days.

10) Observed that the facility does NOT have a thermometer to check to ensure the temperature of the food is being held outside of the danger zone. This is a necessary piece of equipment to ensure that the food is held safely, and is prepared to proper cooking temperatures. Obtain a thermometer within 1 day.

13) Observed one sani-bucket in use located in the bar area. The sanitizer measured in excess of 400 ppm Chlorine. Maintain sanitizer at a concentration of 200 ppm Quat. or 100 ppm Chlorine. Utilize test strips to ensure the concentration is correct at all times. Corrected on site. 2ND NOTICE

13) Observed no test strips available to measure the proper concentration for the sanitizer. Facility states that they normally have them in the warewashing area, but they were missing at the time of this inspection. Obtain test strips to measure concentration of sanitizer immediately.

13) Observed excessive working cloths stored on the counter throughout the facility. Observed no sani-bucket in use on the cook preparation line, nor in the food preparation area. Store working cloths in sani-bucket when not in used. Correct immediately.

14) Observed buildup of dirt or dust on the ice machine frame and vent cover. Additionally, the shipping tape is still on parts of the machine; creating non-cleanable surfaces. Maintain equipment in a cleanly and serviceable manner. Remove shipping tape and clean immediately. 2ND NOTICE.

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

14) Observed that the preparation sink is excessively dirty. Facility employee states they don't use the sink for food prep. They use it to wash cloths, dump liquids, and storage. This sink must only be utilize for food preparation! Discontinue utilizing this sink for anything other than food prep, and clean and sanitize entire sink immediately.

16) Observed ice scoops and tortilla scoops stored in numerous locations to include in between liquor bottles, on top of various machines, or inside the food storage area with handles touching the food. Store all scoops in a manner that will not potentially contaminate the food that it is used to scoop. Proper storage can be in the food with the handle up, or in a container that is washed, rinsed, and sanitized at least daily.

16,17) Observed a food holding pan placed in the only hand washing station basin in the kitchen. This hand washing sink is required to be utilized and be unobstructed at all times. It may not be used to store dirty pans or anything else. Corrected during inspection. 2ND NOTICE.

19) Observed a personal sandal shoe stored under the dry food in the storage room. Observed a purse of personal items and personal domestic blender stored on the preparation table on the cook prep line. Observed a the cook's personal cell phone stored on the actively used chopping board on the prep line. All employee's personal belongings must be stored in a designated area that is not in the food preparation, food storage, ware washing, and other ware handling areas. Corrected during inspection. 2ND NOTICE.

20) Observed no food handler cards were made available for inspection. Employees on shift at the time of this inspection were uncertain if they had one, and was unknowing of where they would be located if they did have one. All employees are required to obtain a food handler card within 30 days of hire. These certificates must be on file at this facility and be available for inspection at all times. Correct immediately.

28) Observed a gap at the bottom of the back door large enough for vermin and insects to enter. Doors of this facility are required to be tight fitting so that the harborage of insects, rodents, or vermin is prevented. This violation was noted multiple times in 2023 and was given 90 days for repair. Repair or correct within 30 days. 3RD NOTICE. Reinspection Fee is assessed for non-compliance.

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. This violation was noted multiple times in 2023 and was given 90 days for repair. Repair or correct within 30 days. 3RD NOTICE. Reinspection Fee is assessed for non-compliance.

23,29) Observed pooling water on the floor located on the cook preparation line. Floors are to be maintained in a cleanly manner at all times. Clean up the pooling water immediately, and ensure that water doesn't pool anywhere throughout the facility.

30) Observed damaged walls with holes and missing paint throughout the facility. Maintain wall surfaces to be smooth, durable, cleanable, and nonabsorbent. Repair within 30 days. This violation was noted multiple times in 2023 and was given 90 days for repair. Repair or correct within 30 days. 3RD NOTICE. Reinspection Fee is assessed for non-compliance.

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