



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: La Perla Cantina	Permit # 000246
Address: 903 S. Mount Shasta Blvd., Mount Shasta, CA, 96067	
Permit Holder: White Mountain Investment Group	Permit To Operate: <input checked="" type="radio"/> Valid <input type="radio"/> Not Valid
Phone: 530-918-8939	E-mail: bobby@goldroomsaloon.com
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; margin: 0;">ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>3) Observed containers of lemons and limes stored on the floor of the walk-in refrigerator. Store all food at least 6" off the ground. Correct immediately</p> <p>13) Observed working wiping cloths stored on counters and hanging on sink. Store all working cloths in a sanitizer solution of 100 ppm Chlorine or 200 ppm Quat. Corrected during inspection.</p> <p>17) Observed no single-use paper towels used for drying hands after hand washing. Facility was utilizing a reusable cloth towel to dry hands. Hand washing stations are required to have warm water, pump soap, and single-use disposable towels. Corrected during the inspection.</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. 2ND NOTICE.</p> <p>The La Perla restaurant side of this facility is temporarily closed for repairs. Repairs to the roof and flooring are planned since there is a water leak in the ceiling on the restaurant side. Please contact this office for a reinspection once the repairs are completed.</p>
	2	Prep./ Service			
	3	Storage/ Disp.		X	
	4	Frozen Food			
	5	Pure Food			
	6	Reused Food			
	7	Transportation			
Food Storage	8	Storage Fac.			
	9	Refrig. Units			
	10	Thermometer			
	11	Hazardous Mat.			
Uten./Equip.	12	Spoils			
	13	Wash/ Sanitize	X	X	
	14	Equip. Condition			
Employee	15	Utensil Condition			
	16	Storage			
	17	Handwashing	X	X	
	18	Employee Hygiene			
Water	19	Employee Habits			
	20	Food Cert./ Card	X		
Waste	21	Water			
	22	Cross Con.			
Vermin	23	Liquid Waste			
	24	Refuse			
Facilities	25	Rodents/ Insects			
	26	Animal/ Fowl			
	27	Ventilation			
	28	Doors			
	29	Floors			
	30	Walls - Ceilings			
Misc.	31	Toilet Fac.			
	32	Janitorial Fac.			
	33	Lighting			
	34	Clothing - Linen			
	35	Signs			
	36	Misc.			

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

Facility Name: La Perla Cantina

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