## 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

Address: 903 S. Mount Shasta Bivd., Mount Shasta, CA, 96067     Permit To Operato:     Operation:     Primit To Operato:     Operation:     Status:     Determit To Operato:     Mol Out Colspan="2">Entrait:   bobby@goldroomsaloon.com     Prime: Status:   Entrait:   bobby@goldroomsaloon.com     Mol Out Cos   The marked items represent Health Code violations and must be corracted as tollows:     Mol Out Cos   ROUTINE INSPECTION CONDUCTED THIS DATE     3)   Observed containers of lemons and limes stored on the floor of the walk-in refigierator. Store all dot at least 6° of the ground. Correct immediately     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.     10   Temmemer   17)   Observed no single-use paper towels used for drying hands after hand washing. Equility was utilizing a reusable cloth work in dry hands. Hand washing stations are required to have warm water, ump soap, and single-use disposable for inspection.     11   Invastroate ware available for inspection.   Keepa coopy of all food handler cards and food manager certification or food handler cards and food manager certificati	Facility	Facility Name: La Perla Cantina Permit # 000246										
Permit Holder:     Permit To Operate:       White Mountain Investment Group          • Valid	Address: 903 S. Mount Shasta Blvd, Mount Shasta, CA, 96067											
Phone:   530-918-8939   E-mail:   bobby@goldroomsaloon.com     Food Safety Certified Employee:   Expraision Date:   Expraision Date:     Image: Composition of the solutions and must be corrected as follows:   Image: Composition Date:   Image: Composition Date:     Image: Composition Date: Composition Date:   Image: Composition Date:   Image: Composition Date:   Image: Composition Date:     Image: Composition Date: Composition Date:   Image: Composition Date:   Image: Composition Date:   Image: Composition Date:     Image: Composition Date: Composition Date:   Image: Composition Date:   Image: Composition Date:   Image: Composition Date:     Image: Composition Date: Composition Date: Composition Date:   Image: Composition Date:   Image: Composition Date:   Image: Composition Date:     Image: Composition Date: Composition Date:   Image: Composition Date:   Image: Composition Date:   Image: Composition Date:   Image: Composition Date:     Image: Composition Date: Composition Date:   Image: Composition Date: <td colspan="9"></td>												
BUDDY global contribution     Expertion Date:       Food Setty Certified Employee:     ROUTINE INSPECTION CONDUCTED THIS DATE       3     3 bronger Unp.     X       4     1 roan Temp.     3       7     Transportation     3       10     Temmereter     13       10     Temmereter     13       11     Izazarosa Mati.     1       12     Integr. Contition     10       13     Variantica Static     10       14     Izazarosa Mati.     10       15     Jensel Continue     20       16     Bronger Line     20       17     Izazarosa Mati.     10       18     Bronger Line     20       20     No food manager certification of food handler cards were available for inspection.       20     No food manager certification												
Note: Colspan="2">The marked items represent Health Code violations and must be corrected as follows:     ROUTINE INSPECTION CONDUCTED THIS DATE     3   Storage Disp.   A     4   Frozen Food   A     5   Reused Food   A     6   Reused Food   A     7   Transportation   A     8   Storage Foil:   A     9   Retrig Units   A     10   Transportation   A     11   Hazarous Matt   A     12   Spois   A     13   Water Stored   A     14   Review Containers   Follower Working vibing doths stored on counters and hanging on sink. Store all working lobths in a sanitizer solution of 100 ppm Chlorine or 200 ppm Quat. Corrected during inspection.     13   Deserved working wibing doths in a sanitizer solution of nod handler cards were available for inspection.     14   Review Containers   Follower Warm Water, pump soap, and single-use disposable towels. Corrected during the inspection.     15   Jawans Sanitzer   A     16   Jawans Sanitzer   A     17   Noserved no single-use dation one within 60 days. 2ND NOTICE.	Phone	5	530-918-8939				<sup>E-mail:</sup> bobby@goldroomsaloon.com					
1   Post Temp.   ROUTINE INSPECTION CONDUCTED THIS DATE     3   Biological Disp.   X     4   Frace Food   X     5   Image Table   X     6   Reveration of the main of the ground. Correct immediately     7   Transportation   X     8   Stage Fac.   X     9   Retige Units   X     11   Harding Units   X     12   Spots   X     13   Observed no single-use paper towels used for drying hands after hand washing.     14   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.     13   Stage Pac.   X     14   Equity Constinn   X     15   Juenst Constinn   X     14   Stage Pac.   X     15   Juenst Constinn   X     16   Stage Pac.   X     17   Admovembrg   X     16   Stage Pac.   X     17   Transportation   X     16   Stage Pac. <td colspan="10"></td>												
group   1   Four Term   ROUTINE INSPECTION CONDUCTED THIS DATE     3   3   Standard Data   3   3   Observed containers of lemons and limes stored on the floor of the walk.in refrigerator. Store all load 6* of the ground. Correctimediately   13   Observed containers of lemons and limes 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.     11   11   Transportation   14   Facility was utilizing a reusable cloth towel to dry hands. Hand washing. Efacility 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.     13   Standard Data   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.     13   Standard Data   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.     13   Standard Data   X   X   X   X   X <td< td=""><td></td><td></td><td></td><td>MAJ</td><td>OUT</td><td>COS</td><td>The marked items represent Health Code violations and must be corrected as follows:</td></td<>				MAJ	OUT	COS	The marked items represent Health Code violations and must be corrected as follows:					
Markapid addinication            Markapid addinication           working cloths in a sanitizer solution of 100 ppm Chlorine or 200 ppm Quat. Corrected         during inspection.             Being Units           A           Markapid addinication             Being Units           A           A           A             I1         Hazardous Mat.           A           A           A             12         Spoils           A           A           A           A             13         Maxin Sanitize           X           X           X           X           X           X           A           A           X           X           X           X           X           X           A           A           X           X           X           X           X           X <t< td=""><td>· ·</td><td>1</td><td>Food Temp.</td><td></td><td></td><td></td><td></td></t<>	· ·	1	Food Temp.									
Markapid addinication            Markapid addinication           working cloths in a sanitizer solution of 100 ppm Chlorine or 200 ppm Quat. Corrected         during inspection.             Being Units           A           Markapid addinication             Being Units           A           A           A             I1         Hazardous Mat.           A           A           A             12         Spoils           A           A           A           A             13         Maxin Sanitize           X           X           X           X           X           X           A           A           X           X           X           X           X           X           A           A           X           X           X           X           X           X <t< td=""><td>emp</td><td>2</td><td>Prep./ Service</td><td></td><td></td><td></td><td>ROUTINE INSPECTION CONDUCTED THIS DATE</td></t<>	emp	2	Prep./ Service				ROUTINE INSPECTION CONDUCTED THIS DATE					
Markapid addinication            Markapid addinication           working cloths in a sanitizer solution of 100 ppm Chlorine or 200 ppm Quat. Corrected         during inspection.             Being Units           A           Markapid addinication             Being Units           A           A           A             I1         Hazardous Mat.           A           A           A             12         Spoils           A           A           A           A             13         Maxin Sanitize           X           X           X           X           X           X           A           A           X           X           X           X           X           X           A           A           X           X           X           X           X           X <t< td=""><td>le/ ]</td><td>3</td><td>Storage/ Disp.</td><td></td><td>Х</td><td></td><td></td></t<>	le/ ]	3	Storage/ Disp.		Х							
Markapid addinication            Markapid addinication           working cloths in a sanitizer solution of 100 ppm Chlorine or 200 ppm Quat. Corrected         during inspection.             Being Units           A           Markapid addinication             Being Units           A           A           A             I1         Hazardous Mat.           A           A           A             12         Spoils           A           A           A           A             13         Maxin Sanitize           X           X           X           X           X           X           A           A           X           X           X           X           X           X           A           A           X           X           X           X           X           X <t< td=""><td>Tin</td><td>4</td><td>Frozen Food</td><td></td><td></td><td></td><td>3) Observed containers of lemons and limes stored on the floor of the walk-in</td></t<>	Tin	4	Frozen Food				3) Observed containers of lemons and limes stored on the floor of the walk-in					
Markapid addinication            Markapid addinication           working cloths in a sanitizer solution of 100 ppm Chlorine or 200 ppm Quat. Corrected         during inspection.             Being Units           A           Markapid addinication             Being Units           A           A           A             I1         Hazardous Mat.           A           A           A             12         Spoils           A           A           A           A             13         Maxin Sanitize           X           X           X           X           X           X           A           A           X           X           X           X           X           X           A           A           X           X           X           X           X           X <t< td=""><td>ction</td><td>5</td><td>Pure Food</td><td></td><td></td><td></td><td colspan="5" rowspan="2">refrigerator. Store all food at least 6" off the ground. Correct immediately</td></t<>	ction	5	Pure Food				refrigerator. Store all food at least 6" off the ground. Correct immediately					
Markapid addinication            Markapid addinication           working cloths in a sanitizer solution of 100 ppm Chlorine or 200 ppm Quat. Corrected         during inspection.             Being Units           A           Markapid addinication             Being Units           A           A           A             I1         Hazardous Mat.           A           A           A             12         Spoils           A           A           A           A             13         Maxin Sanitize           X           X           X           X           X           X           A           A           X           X           X           X           X           X           A           A           X           X           X           X           X           X <t< td=""><td>rote</td><td>6</td><td>Reused Food</td><td></td><td></td><td></td></t<>	rote	6	Reused Food									
B   Storage Fac.   uring inspection.     0   Reity Units   uring inspection.     10   Themmometer   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.     11   Hazardous Mat.   Uring inspection.     13   Wash Santtze   X     14   Equip. Condition   Uring inspection.     15   Unsit Condition   Uring inspection.     16   Storage   Uring inspection.     17   Handwashing   X     18   Employee Hygiene   Uring inspection.     19   myset estatis   Uring inspection.     19   Employee Hygiene   Uring inspection.     20   Foors   Uring inspection.     21   Vater   Uring inspection.     22   Coss Con.   Uring inspection.     23   Uring	Δ.	7	Transportation									
Image: Second	e	8	Storage Fac.									
Image: Second	orag	9	Refrig. Units									
Image: Second	d Sto	10	Thermometer		4							
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and alge and a	dip.	13	Wash/ Sanitize		Х	X						
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and alge and a	ten.		A Sector of the Construction of Construction o									
and to plant/washing     X     X       10     Plant/washing     X     X       11     Bemployee Hugiene     Imployee Hugiene     Imployee Hugiene     Imployee Hugiene       12     Employee Hugiene     X     X     Imployee Hugiene     Imployee Hugiene       12     Employee Hugiene     X     X     Imployee Hugiene     Imployee Hugiene       12     Food Cert/ Card     X     Imployee Hugiene					2							
20     Food Cert/ Card     X     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.       and matrix     22     Cross Con.     2     Completed.       and matrix     Completed.     Completed.     Completed.     Completed.       and matrix     Completed.     Completed.     Completed.     Completed.     Completed.       and matrix     Continue     Completed.     Completed.     Completed.     Completed.       and control     Control <td>90</td> <td></td> <td></td> <td></td> <td>Х</td> <td>X</td> <td colspan="3">certification, please obtain one within of days. ZND NOTICE.</td>	90				Х	X	certification, please obtain one within of days. ZND NOTICE.					
20     Food Cert/ Card     X     Ithe 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.       and matrix     22     Cross Con.     Image: Completed co	loye											
1     21     Water     Image: Construct on the second con the second construct on the second con the second cons	Emp	_				-						
Image: Product of the sector of the			2010/06/14/02/01/07/2010/06/2010		Х		the roof and flooring are planned since there is a water leak in the ceiling on the					
eg     23     Liquid Waste     I     I       24     Refuse     I     I     I       24     Refuse     I     I     I       25     Rodents/ Insects     I     I     I       26     Animal/ Fowl     I     I     I       28     Doors     I     I     I       29     Floors     I     I     I       29     Floors     I     I     I       30     Walls - Ceilings     I     I     I       31     Toilet Fac.     I     I     I       31     Toilet Fac.     I     I     I       31     Toilet Fac.     I     I     I       33     Lighting     I     I     I       34     Clothing - Linen     I     I     I       35     Signs     I     I     I       36     Misc.     I     I     I       36     Misc.     I </td <td>ater</td> <td>1 - C</td> <td></td> <td></td> <td></td> <td></td> <td></td>	ater	1 - C										
100     125     Rodents/ Insects     1     1     1       26     Animal/ Fowl     1     <							completed.					
100     125     Rodents/ Insects     1     1     1       26     Animal/ Fowl     1     <	aste	_										
27   Ventilation   0   0     28   Doors   0   0     29   Floors   0   0     29   Floors   0   0     30   Walls - Ceilings   0   0     31   Toilet Fac.   0   0     32   Janitorial Fac.   0   0     33   Lighting   0   0     34   Clothing - Linen   0   0     35   Signs   0   0     36   Misc.   0   0     Misc.   0     Received by (Signature):     Date:     10/11/2023						5						
27   Ventilation   0   0     28   Doors   0   0     29   Floors   0   0     29   Floors   0   0     30   Walls - Ceilings   0   0     31   Toilet Fac.   0   0     32   Janitorial Fac.   0   0     33   Lighting   0   0     34   Clothing - Linen   0   0     35   Signs   0   0     36   Misc.   0   0     Misc.   0     Received by (Signature):     Date:     10/11/2023	ermi	_				-						
Vicky Same     Vicky S	>	0 0		-	2	0						
29     Floors     0     0       30     Walls - Ceilings     0     0       31     Toilet Fac.     0     0       32     Janitorial Fac.     0     0       32     Janitorial Fac.     0     0       33     Lighting     0     0       34     Clothing - Linen     0     0       35     Signs     0     0       36     Misc.     0     0       MAJ = Major violation     OUT = Out of compliance       COS = Corrected on-site       Received by (Print):       Vicky Sarchez       Retis (Print):       REHS (Signature):		-	Shaday and a la			-						
$\frac{31 \text{ Toilet Fac.}}{32 \text{ Janitorial Fac.}} = \frac{31 \text{ Toilet Fac.}}{32 \text{ Janitorial Fac.}} = \frac{31 \text{ Lighting}}{33 \text{ Lighting}} = \frac{31 \text{ Clothing - Linen}}{33 \text{ Lighting}} = \frac{34 \text{ Clothing - Linen}}{35 \text{ Signs}} = \frac{34 \text{ Clothing - Linen}}{35 \text{ Signs}} = \frac{34 \text{ Clothing - Linen}}{36 \text{ Misc.}} = 34 \text{ Clothin$	ies				1	0						
$\frac{31 \text{ Toilet Fac.}}{32 \text{ Janitorial Fac.}} = \frac{31 \text{ Toilet Fac.}}{32 \text{ Janitorial Fac.}} = \frac{31 \text{ Lighting}}{33 \text{ Lighting}} = \frac{31 \text{ Clothing - Linen}}{33 \text{ Lighting}} = \frac{34 \text{ Clothing - Linen}}{35 \text{ Signs}} = \frac{34 \text{ Clothing - Linen}}{35 \text{ Signs}} = \frac{34 \text{ Clothing - Linen}}{36 \text{ Misc.}} = 34 \text{ Clothin$	acilit	-		_	_							
32   Janitorial Fac.   3   1     33   Lighting   3   1     34   Clothing - Linen   3   1     35   Signs   3   1     36   Misc.   0   1     MAJ = Major violation   OUT = Out of compliance     COS = Corrected on-site     Received By (Print):     Vicky Sanchez     REHS (Signature):     Date:     10/11/2023	ш.		-		-							
33     Lighting     33     Lighting     34     Clothing - Linen     35     Signs     36     Max     37     Signs     38     Cost of compliance     COS = Corrected on-site     COS = Corrected on-site     Date:     Date:     10/11/2023     Date:     10/11/2023     Date:     Cost of compliance     COS = Corrected on-site     Cost of compliance     Cost of compliance </td <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td>												
34 Clothing - Linen   35 Signs   36 Misc.   MAJ = Major violation OUT = Out of compliance   COS = Corrected on-site   Received by (Print):   Vicky Sanchez   REHS (Signature):   Date:   10/11/2023					1	2						
MAJ = Major violation OUT = Out of compliance COS = Corrected on-site   Received By (Print): Vicky Sanchez Received by (Signature): Date:   REHS (Print): REHS (Signature): Date:		0.000				-						
36 Misc. Misc.   MAJ = Major violation OUT = Out of compliance COS = Corrected on-site   Received By (Print): Received by (Signature): Date:   Vicky Sanchez 10/11/2023	lisc.											
MAJ = Major violation   OUT = Out of compliance   COS = Corrected on-site     Received By (Print):   Received by (Signature):   Date:     Vicky Sanchez   10/11/2023     REHS (Print):   REHS (Signature):   Phone:	2			-		-						
Received By (Print): Received by (Signature): Date:   Vicky Sanchez 10/11/2023   REHS (Print): REHS (Signature):	MAJ =			UT =	Out	of com	apliance COS = Corrected on-site					
REHS (Print): REHS (Signature): Phone:	Received By (Print): Received by (Signature): Date:											
	REHS (	Print	t):				REHS (Signature): Phone: 530-841-2114					

Facility Name: La Perla Cantina						
	represent Health Code violations and must be co	prrected as follows:				
	ι,					
Received By (Print): Vicky Sanchez	Received by (Signature):	Date: 10/11/2023				
	DEUS (Signature)	Phone:				
REHS (Print): Rick Florendo	REHS (Signature):	530-841-2114				
Page 2		000 011 2111				

Facility Name: La Perla Cantina						
	The marked items represent Health Code violations and must be corrected as follows:					
Facility Name:						
Received By (Print): Vicky REHS (Print): Rick Flore Page 3	REHS (Signature): Phone	10/11/2023 e: D-841-2114				

Facility Name:	La Perla Cantina		
		represent Health Code violations and m	ust be corrected as follows:
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Received By (Print):		Received by (Signature):	Date:
	y Sanchez		10/11/2023
REHS (Print): Rick Flor	endo	REHS (Signature):	Phone: 530-841-2114
			000-041-2114