



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: Lalo's Mexican Restaurant	Permit # 000297
Address: 520 N. Mount Shasta Blvd., Mount Shasta, CA	
Permit Holder: Lalo Rodriguez	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: 530-926-5123	E-mail: lalos1976@hotmail.com
Food Safety Certified Employee: Angie Auxeter	Expiration Date: 06/2020

		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;">ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>1) Observed numerous cold foods at salad prep cooler and deli prep cooler next to hot steam warmer at 48F-52F. Hold cold foods at 41F or below. Foods moved to working refrigerator.</p> <p>9) Observed deli-prep cooler not holding cold food to temperature. Service equipment immediately. Steel containers are better heat conducting equipment.</p> <p>2) Observed chemicals (hand soap, alcohol, lens cleaner) stored next to spice shelf above handwash station in the kitchen. Store chemicals below food or in designated chemical storage area.</p> <p>3) Observed raw meat (chicken and beef), eggs, and shrimp stored above or next to ready-to-eat food at the following location: walk-in refrigerator, reach-in freezer, and deli-prep cooler across from cooking range. Store ready-to-eat food above and on separate shelf from raw food. Correct immediately.</p> <p>11) Observed spray bottles in kitchen, hygiene supply closet, and front service area unmarked with a common name. Mark/label all working spray bottles to prevent mishandling of hazardous chemicals.</p> <p>13) Observed numerous wash cloths stored on prep counters throughout food prep areas. Observed no sani-buckets in use in the facility. Store cloths used to wipe food prep surfaces in sani-bucket with sanitizer solution of 200ppm quat. or 100ppm chlorine.</p> <p>36) Ansul system was last service in 10/2023. Schedule inspection ASAP.</p> <p>14) Observed Household Use KitchenAid blender and Ninja mixer in the kitchen. Utilize ANSI certified and commercial equipment only. Discontinue use, remove, and replace immediately. Submit manufacturer spec sheet of new replaced equipment to department for pre-approval prior to purchase and installation. Email spec sheets to: rflorendo@co.siskiyou.ca.us or cdewey@co.siskiyou.ca.us</p> <p>17) Observed handsoap stored in squeeze bottles and no paper towels in dispensers in kitchen and at bar. A proper handwash facility has warm water and handsoap and paper towel in dispenser. Paper towels restocked in kitchen during inspection.</p>	
	2					
	3		X			
	4					
	5					
	6					
	7					
Food Storage	8					
	9					
	10					
	11		X			
Uten./Equip.	12					
	13		X			
	14		X			
	15					
Employee	16					
	17		X			
	18					
	19					
Water	20					
	21					
Waste	22					
	23					
Vermin	24					
	25					
Facilities	26					
	27					
	28					
	29					
	30		X			
	31					
	32					
Misc.	33					
	34					
	35					
	36		X			

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	Date: 12/20/2024
Received By (Print): Dante Rodriguez	Received by (Signature): _____
REHS (Print): Chalyn Dewey	REHS (Signature): _____
	Phone: 530-841-2112

Facility Name: Lalo's Mexican Restaurant

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14) Observed excessive damage to paint lining inside Invertor microwave next to hot holder table. Equipment is no longer serviceable. Maintain equipment in good repair, fully serviceable, and does not impart deleterious materials or contamination to prepared food. Remove or replace ASAP.

2) Observed scoop stored on drain board of warewashing sink at the bar. Store scoop in ice with handle above the ice or in a container. Discontinue use and wash, rinse, and sanitizer scoop immediately.

20) Food safety manager certificate has expired. Obtain cert within 60 days and maintain a copy onsite.

30) Observed paint chipping from ceiling at the dry storage area. Ensure ceiling is finished as to be smooth, durable, cleanable, and nonabsorbent. Repair or correct within 90 days.

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