



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: Puerto Vallarta	Permit # 000380
Address: 102 Monatgue Rd. Yreka CA 96097	
Permit Holder: Santiago Rodriguez	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: 530-842-2257	E-mail: dominic.rodriguez1223@gmail.com
Food Safety Certified Employee: Tami Gamache	Expiration Date: 08/2028

		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) 6TH NOTICE: Observed chopped lettuce stored in pan in an ice bath at 55F. Hold cold food at 41F or colder. Ensure pan is fully submerged in ice to properly cool food. Voluntarily discarded.</p> <p>1) Observed refried beans at 111F stored in slow cooker at front service station. Hold hot food at 135F or hotter. Voluntarily discarded.</p> <p>2) Observed ice scoop stored directly on tray used to store clean margarita glass. Store ice scoop in a container with handle faced up. Scoop and glasses clean and sanitized.</p> <p>2) Observed a dishwasher container reused to store spice located at food storage area. Ensure containers previously used to store chemicals are not used to store food. Voluntarily discarded.</p> <p>2) 9TH NOTICE: Observed numerous foods (chile relleno, chopped onion, bell pepper, and mushroom mixed, peeled whole onions, and spice) uncovered at dry food storage area, walk-in and reach-in coolers. Cover all foods in storage. Correct ASAP.</p> <p>3) 5TH NOTICE: Observed raw meats, shrimp, and eggs stored above sauces at deli prep cabinet. Observed raw meats stored above mole and sauces in reach-in cooler. Observed ice cream stored next to raw beef in reach-in freezer. Store ready-to-eat or fully cooked food above and on separate shelf from raw food. Correct ASAP.</p> <p>3) Observed 2 buckets of food stored on the ground in the walk-in refrigerator. Observed chip containers stored on ground at food storage area. Store foods at least 6" off the floor. Correct ASAP.</p> <p>11) Observed working spray bottles unlabeled at warewashing and host area. Ensure all spray bottles are labeled or identified with common name. Correct ASAP.</p> <p>12, 19) Observed mold growth in bulk tomatoes boxes and flan dessert. Produce were delivered on 1/8/2025. Ensure accepted produce are inspected upon receipt. Ensure food prep and serve for consumption is pure and free from adulteration.</p> <p>17, 19) Observed employee using the prep sink to wash hands. Handwashing is to be conducted at handwashing station only. Corrected during inspection.</p> <p style="text-align: center;">PAGE 1 OF 2</p>
	2		X	X	
	3		X		
	4				
	5				
	6				
	7				
Food Storage	8				
	9				
	10				
	11		X		
Uten./Equip.	12		X		
	13		X	X	
	14		X		
Employee	15				
	16				
	17		X	X	
	18				
Water	19		X	X	
	20		X		
	21				
Waste	22				
	23				
Vermin	24		X		
	25				
Facilities	26				
	27				
	28				
	29		X		
	30				
	31				
	32				
Misc.	33				
	34				
	35				
	36		X		

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): Carlos Navarro	Received by (Signature): _____ Date: 01/10/2024
REHS (Print): Chalyn Dewey	REHS (Signature): _____ Phone: 530-841-2112

Facility Name: Puerto Vallarta

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

13) Observed numerous used wash clothes stored on the prep tables at cook area. Store wash cloths in sani-bucket with sanitizing solution to be disinfected between use. Corrected during inspection.

14) 2ND NOTICE: Observed damaged door gaskets to food warmer next to ice machine. Maintain equipment in good repair and fully serviceable. Repair or correct w/in 90 days.

14) 3RD NOTICE: Observed "Household Use Only" Hamilton Beach food warmer at front service station. Ensure all equipment utilize in facility are ANSI certified and commercial. Discontinue use, remove, and replace immediately. Provide cut sheets of new replacement equipment for pre-approval prior to purchase and installation.

14) Observed a new Vevor blender at the bar in use, not ANSI certified, and installed without pre-approval. Again, ensure all equipment are ANSI certified and are pre-approved by the department prior to purchase and installation. Discontinue use, remove, and replace immediately.

20) 3RD NOTICE: Facility was unable to provide food handler cards during inspection. Ensure a copy of all employees food handler and safety manager certificates are on-site and accessible to be reviewed when requested.

24) 3RD NOTICE: Observed the lids to the dumpster open. Keep lids closed at all times to prevent attracting and harboring of vermin, rodents, or insects. Corrected during inspection.

29) Observed buildup of food debris on the floors and hard to reach places at food storage area, behind reach-in equipment, and walk-in cooler. Maintain facility in clean manner at all times. Clean immediately.

36) 4TH NOTICE: Observed the soda beverage tube discharging into the dump sink at the bar. Observed the ice bin tube discharging into the floor sink without a 1" air gap. Ensure equipment that releases liquid waste discharges into the floor sink with a 1" air gap above top level of sink. Repair or correct within 30 days.

****A REINSPECTION FEE IS ASSESSED FOR REPEAT NON-COMPLIANCE****

A REINSPECTION FEE WILL BE ASSESSED FOR FUTURE REPEAT NON-COMPLIANCE. FAILURE TO COMPLY MAY RESULT IN POSSIBLE PERMIT REVOCATION, SUSPENSION, OR ADMINISTRATIVE HEARING.

Business card provided.

PAGE 2 of 2

Received By (Print): Carlos Navarro	Received by (Signature):	Date: 01/10/2024
--	--------------------------	---------------------

REHS (Print): Chalyn Dewey	REHS (Signature):	Phone: 530-841-2112
-------------------------------	-------------------	------------------------

Facility Name: Puerto Vallarta

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

Received By (Print):
Carlos Navarro

Received by (Signature):

Date:
01/10/2024

REHS (Print):
Chalyn Dewey

REHS (Signature):

Phone:
530-841-2112

Facility Name: Puerto Vallarta

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

Received By (Print):
Carlos Navarro

Received by (Signature):

Date:
01/10/2024

REHS (Print):
Chalyn Dewey

REHS (Signature):

Phone:
530-841-2112