



### 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>Casa Ramos - Yreka</b>	Permit # <b>000179</b>
Address: <b>100 N Main St., Yreka, CA 96097</b>	
Permit Holder: <b>Marcos Ramos</b>	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: <b>530-842-7172</b>	E-mail: <b>casaramosyreka@gmail.com</b>
Food Safety Certified Employee: <b>Carlos Rendon</b>	Expiration Date: <b>06/2025</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; margin-top: 0;"><b>ROUTINE INSPECTION CONDUCTED THIS DATE</b></p> <p>1) Observed numerous hot foods stored in the middle hot warming table at 94F - 114F. Observed cooked rice at 122F at hot holder. Hold hot foods at 135F or hotter. Voluntarily discarded.</p> <p>14) Observed unit mention above not keeping food in temperature. Maintain equipment in good repair and fully operable. Service unit ASAP.</p> <p>1) Observed numerous cold foods in deli prep cooler at 47F - 49F. Observed raw seafood and meats in undercounter coolers at cook's station at 45F - 52F. Hold cold foods at 41F or colder. Correct immediately and voluntarily discarded.</p> <p>2) Observed 3 large buckets of sauce stored on the prep table covered and cooling in ambient temperature. Rapidly cool food using one or more of the following methods: placed in a shallow pan, separating food into smaller/thinner portion, using rapid cooling devices like ice paddles, using ice as an ingredient, inserting containers in an ice bath and stirring frequently. Food moved into walk-in refrigerator.</p> <p>2) Observed portioning of bulk foods (rice, beans, flours, etc) in dry storage area. This location is not approved for food preparation. Ensure food prep is conducted in designated food prep area. Correct immediately.</p> <p>29) Observed food buildup on the floor and hard-to-reach places in food storage area. Ensure facility is kept clean at all times. Correct immediately.</p> <p>3) 2ND NOTICE - Observed raw meats and seafood stored next to or above ready-to-eat foods in walk-in refrigerator and freezer, and beverage cooler in the kitchen. Store raw foods below or on separate shelves from cooked/ready-to-eat foods. Correct ASAP.</p> <p>3) 2ND NOTICE - Observed numerous foods (tostada shells, meats, seafood, sour cream, etc) uncovered in food prep area, cook area, and walk-in refrigerator and freezer. Cover all foods in storage. Correct ASAP.</p> <p>3) 2ND NOTICE - Observed a bucket of margarita mix and other buckets of food stored on the ground in food prep area and walk-in cooler. Store food at least 6" off the floor. Corrected during inspection.</p>
	2		X	X	
	3		X		
	4				
	5				
	6				
	7				
Food Storage	8				
	9				
	10		X		
	11		X		
Uten./Equip.	12				
	13		X		
	14		X		
	15				
Employee	16		X		
	17				
	18				
	19		X		
Water	20				
	21				
Waste	22				
	23				
Vermin	24				
	25		X		
Facilities	26				
	27				
	28		X		
	29		X		
	30				
	31				
	32				
Misc.	33				
	34				
	35				
	36				

MAJ = Major violation    OUT = Out of compliance    COS = Corrected on-site	
Received By (Print): <b>Miguel Andrade</b>	Received by (Signature): _____ Date: <b>01/24/2025</b>
REHS (Print): <b>Chalyn Dewey</b>	REHS (Signature): _____ Phone: <b>530-841-2112</b>

**Facility Name:** Casa Ramos - Yreka

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

10) Observed no temperature measuring devices (ie temperature probe) in the facility to measure food temperature. Obtain devices immediately and ensure it is easily accessible for use at all times.

11) Observed numerous spray bottles unmarked or without a label at the cook and host area. Ensure all spray bottles are marked with a common name. Correct immediately.

13) Observed 0ppm QAC sanitizer in the sani-buckets at cook and bar area. Maintain QAC sanitizer solution at 200ppm. Use test strips to measure concentration every 2 hours or as needed. Corrected onsite.

13) Observed no QAC test strips on site to measure sanitizer concentration. Obtain immediately.

14) 2ND NOTICE - Observed water dripping from the ice box to a bucket at the bar. Ensure all liquid waste discharges into public sewage system. Maintain equipment in good repair and fully serviceable. Repair or correct within 90 days.

19) Observed personal cell phones stored on the prep table in food prep area. Avoid cross contamination of facility and food contact surfaces by storing personal belongings in employees area. Prep table cleaned and sanitized and phone's removed.

19) Observed employee using the cell phone and returning back to prepping food without washing hands. Practice safe food handling by washing hands after engaging in activities that contaminate the hands. Corrected onsite.

28) Observed back door self-closing mechanism detached or broken. Observed the air-curtain switched off. Ensure air curtain turns on when back door is opened. Repair door's self-closing mechanism within 90 days.

A REINSPECTION FEE WILL BE ASSESSED FOR FUTURE REPEAT NON-COMPLIANCE.

Page 2 of 2

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