



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: Casa Ramos - Yreka	Permit # 601882
Address: 145 Montague Rd., Yreka, CA 96097	
Permit Holder: Marco Ramos	Permit To Operate: <input checked="" type="radio"/> Valid <input type="radio"/> Not Valid
Phone: 530-842-7172	E-mail:
Food Safety Certified Employee: Carlos Arendon	Expiration Date: 06/2025

		MAJ	OUT	COS	
					The marked items represent Health Code violations and must be corrected as follows:
Protection Time/ Temp.	1 Food Temp.		X	X	<p style="text-align: center;">ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>1) Observed numerous hot foods measured between 80-120 degrees F. Hold all hot foods at 135 degrees F or hotter. Food voluntarily discarded.</p> <p>1) Observed numerous cold foods in the prep cooler @ 57 degrees F. Hold all cold food at 41 degrees F or colder. Food voluntarily discarded.</p> <p>2) Observed bulk foods dispensed in an unapproved food preparation area. Portioning or dispensing is considered food preparation. Move food to prep area before dispensing.</p> <p>3) Observed numerous foods stored without protective covering. Protect all food from potential contamination at all times. Cover all the noted stored foods immediately.</p> <p>10) Observed no thermometers in use to monitor food holding temperatures. At minimum, the facility should have thermometers to measure internal and external temperatures of held food. Obtain thermometers immediately.</p> <p>13) Observed dishwasher, located in the bar area, dispensing 0 ppm sanitizer for warewashing. Dishwasher should dispense 50 ppm Chlorine sanitizer during it's sanitizing step. Discontinue dishwasher use, and utilize the main dishwasher or 3 compartment sinks to properly wash, rinse, and sanitize wares. Repair or replace asap.</p> <p>19) Observed employees with open drinks while preparing food. A food employee may drink from a closed BEVERAGE container if the container is handled to prevent contamination of the employee's hands, the container, non-prepackaged food, and food contact surfaces. Ensure all employee drinks have lids and are located to prevent contamination of food contact surfaces.</p>
	2 Prep./ Service		X		
	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		X		
	11 Hazardous Mat.				
Uten./Equip.	12 Spoils				
	13 Wash/ Sanitize				
	14 Equip. Condition		X		
	15 Utensil Condition				
Employee	16 Storage				
	17 Handwashing				
	18 Employee Hygiene				
	19 Employee Habits		X	X	
Water	20 Food Cert./ Card				
	21 Water				
Waste	22 Cross Con.				
	23 Liquid Waste				
Vermin	24 Refuse				
	25 Rodents/ Insects				
Facilities	26 Animal/ Fowl				
	27 Ventilation				
	28 Doors				
	29 Floors				
	30 Walls - Ceilings				
	31 Toilet Fac.				
	32 Janitorial Fac.				
Misc.	33 Lighting				
	34 Clothing - Linen				
	35 Signs				
	36 Misc.				

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site		
Received By (Print): ONAFRE CASTAÑA	Received by (Signature):	Date: 04/05/2023
REHS (Print): Rick Florendo	REHS (Signature):	Phone: 530-841-2114