



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 #
Address: 102 Montague Rd Yreka, CA 96097	
Permit Holder: Santiago Rodriguez	Permit To Operate: <input checked="" type="radio"/> Valid <input type="radio"/> Not Valid
Phone: 530-842-2257	E-mail: dominic.rodriguez1223@gmail.com
Food Safety Certified Employee:	Expiration Date:

		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; margin-top: 0;">ROUTINE INSPECTION CONDUCTED ON THIS DATE</p> <p>1) Observed cheese at 65 F and refried beans at 105 F. Keep cold foods at 41 F or below and hot foods at 135 F or higher. Voluntarily discarded</p> <p>2) Observed cut fruit, meat sauces, chips, tostada shells uncovered and unprotected from potential contamination. Facility is instructed to practice safe food storage and handling. CORRECTED ON-SITE</p> <p>3) Observed raw meats being stored above ready to eat foods such as lettuce. Keep raw meat at the bottom of the fridge and store ready to eat foods above. CORRECTED ON-SITE</p> <p>4) Observed raw chicken, beef, fish, and pork blood pooling at the bottom of the freezer and saturating the cardboard lining of the shelves. Facility is instructed to remove cardboard and sanitize ASAP. CORRECTED ON-SITE.</p> <p>8,4) Observed ice cream being stored on the same shelf as chicken and below other raw meat items. Facility is instructed to keep ready to eat foods separate of raw meat items in order to prevent cross contamination. CORRECTED ON-SITE.</p> <p>9,14) Observed broken storage equipment throughout the facility. Maintain equipment in a good state of repair. Repair or replace within the next 30 days.</p> <p>13) Observed excessive build-up of grease, rice, chips, dirt or other on major equipment in the kitchen. Maintain all equipment in a cleanable state. Clean and sanitize immediately to the manufactures specifications.</p> <p>13,15) Observed grease build-up on the tables where cooking utensils are being stored. Cooking wares should be washed, rinsed, and stored in a clean location. Keep cooking wares in a container that can be sanitized.</p> <p>25,28) Observed cockroach and flies in the facility. Ensure pest control is current before this becomes a larger problem. Facility is instructed to install an Air Gate or screen to the back entrance door.</p>
	2 Prep./ Service		X	X	
	3 Storage/ Disp.		X	X	
	4 Frozen Food		X	X	
	5 Pure Food				
	6 Reused Food				
	7 Transportation				
Food Storage	8 Storage Fac.		X	X	
	9 Refrig. Units		X	X	
	10 Thermometer				
	11 Hazardous Mat.				
Uten./Equip.	12 Spoils				
	13 Wash/ Sanitize		X		
	14 Equip. Condition		X		
Employee	15 Utensil Condition				
	16 Storage		X		
	17 Handwashing		X		
	18 Employee Hygiene				
Water	19 Employee Habits				
	20 Food Cert./ Card		X		
	21 Water				
Waste	22 Cross Con.				
	23 Liquid Waste		X		
Vermin	24 Refuse				
	25 Rodents/ Insects		X		
Facilities	26 Animal/ Fowl				
	27 Ventilation				
	28 Doors		X		
	29 Floors		X		
	30 Walls - Ceilings		X		
	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): Dominic Rodriguez Received by (Signature): Date: 6/21/2023
REHS (Print): Alexa Roche REHS (Signature): Phone: 530-841-2117

Facility Name: Puerto Vallarta

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

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Dominic Rodriguez

Received by (Signature):

Date:

6/21/2023

REHS (Print):

Alexa Roche

REHS (Signature):

Phone:

530-841-2117

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

13,14) Observed broken filters, light bulb is hanging from duct tape, lights are unguarded in the fire suppression ventilation system with excess grease build up. This is a potential fire risk and equipment should be washed/sanitized to manufacturer specification. Repair, replace and sanitize as soon as possible..

15) Observed cups without handles being used to portion rice and salt. Food portioning scoops should be stored in a manner that isn't going to touch the food and have a handle. Replace scoops immediately. CORRECTED ON-SITE.

17) Observed hand washing sink in the kitchen unable to drain and the soap dispenser was empty. Employees are currently using the 3-compartment sink to wash hands. Facility is instructed to wash and sanitize sink between use. Replace or repair hand washing as soon as possible. It is important for the facility to have a proper hand washing station to aid in the prevention of bacteria and disease. Replace or repair as soon possible.

20) Current Food Manager is no longer employed by the food facility. Facility is instructed to renew or receive Food Manager certification within the next 60 days.

23) Observed liquid waste line discharging directly into the floor sink. The discharge line requires a 1" gap in order to prevent potentially contaminated water into the clean water supply. Repair or repair as soon as possible.

29) Observed excessive buildup of grease, chips, rice, dirt or other throughout the kitchen and storage area. Clean floors immediately.

30) Observed grease buildup on the walls in the food preparation area of the kitchen. Wash and sanitize as soon as possible.

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