



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 Montague Rd Yreka CA 96097	
Permit Holder: 530-842-2257	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: Dominic Rodriguez	Expiration Date:

		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 ON THIS DATE</p> <p>1) Observed rice at 109 F, refried beans at 108, and shredded cheese at 77 F. Keep cold foods at 41 F or dairy at 45 F and hot foods at 135 F. Voluntarily discarded.</p> <p>2) Observed cut fruit, onions, meat sauces, chips, tostada shells uncovered and unprotected from potential contamination. Practice safe food storage and handling.</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 on the top shelves.</p> <p>4) Observed frozen raw chicken, beef, fish and pork blood pooling at the bottom of the freezer. Remove metal foil being used on the shelving and sanitize ASAP.</p> <p>9) Observed facility without a thermometer available to measure the temperature of hot holding and cooling foods. Temperature measuring devices should be easily readable and available 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>25) Observed an excessive amount of flies in the facility and fly tape cannot be stored in food preparation areas. Ensure pest control is current before this becomes a problem. Install an Air Gate or screen to the back entrance door within the next 7 days.</p> <p>13,14) Observed broken filters, light bulb is hanging from duct tape, lights are unguarded in the fire suppression ventilation with excessive 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.</p> <p>17) Observed hand washing sink in the kitchen draining into a floor container. Hand washing is important for the facility to have proper hand washing station to aid in the prevention of bacteria and disease. Replace or repair as soon as possible.</p> <p>23) Observed liquid waste discharging directly into the floor sink. The discharge line requires a 1" gap in order to prevent cross contamination into the clean water supply. Repair or replace as soon as possible.</p> <p>29) Observed excessive grease buildup on the floors throughout the entire facility and in the walk-in refrigeration unit. Wash and sanitize as soon as possible.</p>
	2		X		
	3		X		
	4		X		
	5				
	6				
	7				
Food Storage	8				
	9		X		
	10		X		
	11				
Uten./Equip.	12				
	13		X		
	14		X		
	15				
Employee	16				
	17		X		
	18				
	19				
Water	20				
	21				
Waste	22				
	23				
Vermin	24				
	25		X		
Facilities	26				
	27				
	28				
	29		X		
	30				
	31				
	32				
Misc.	33				
	34				
	35				
	36				

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): edgar hernandez	Received by (Signature):
REHS (Print): Alexa Roche	REHS (Signature):
Date: 7-19-2023	Phone: 530-841-2117

Facility Name: Puerto Vallarta

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edgar hernandez

Received by (Signature):

Date:
7-19-2023

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) Observed facility without the ability to test sanitizer bucket solutions with test strips. Keep test strips for sanitizer solution buckets on-site.

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