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	^{acility Name:} Puerto Vallarta 000380						
Addres	SS:	102 Montague	Rd`	Yreka	a CA	96097	
Permit	Permit Holder: Permit To Operate:						
		530-842-22	257			Valid O Not Valid	
Phone		530-842-2257				^{E-mail:} dominic.rodriguez1223@gmail.com	
Food S	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:						
ġ	1	Food Temp.		X		ROUTINE INSPECTION CONDUCTED ON THIS DATE	
Protection Time/ Temp.	2	Prep./ Service		X			
	3	Storage/ Disp.		Х		1)Observed cheese at 51 F - 58 F. Keep all dairy 45 F or lower. Voluntarily discarded.	
Tir	4	Frozen Food		X		1) Observed shredded letture unservered in a iss beth at 50 5. Keen shared ar shredded letture	
ction	5	Pure Food				1) Observed shredded lettuce uncovered in a ice bath at 58 F. Keep chopped or shredded lettuce at 41 F or below. Voluntarily discarded.	
otec	6	Reused Food					
Ъ	7	Transportation				2) 3RD NOTICE: Observed cut onions, shredded chicken, sugar, cooked beef, beans, sauce,	
Φ	8	Storage Fac.				tostada shells, and shredded cheese uncovered and unprotected from potential contamination.	
Storage	9	Refrig. Units		\times		Practice safe food storage and handling.	
d Sto	10	Thermometer				4) 3RD NOTICE: Observed raw chicken, beef, and pork blood pooling at the bottom of the freezer.	
Food	11	Hazardous Mat.				Remove metal foil being used on the shelving and sanitize as soon as possible.	
ш	12	Spoils					
	13	Wash/ Sanitize		\times		 Observed raw seafood stored above chile relleno in the freezer. Store all raw meats, poultry, fish and eggs below ready-to-eat food. Correct as soon as possible. 	
	14	Equip. Condition		Х		and eggs below ready-to-eat lood. Confect as soon as possible.	
ten.	15	Utensil Condition				4) 2ND NOTICE: Observed container of ice cream stored next to raw beef patties. Store all raw	
	16	Storage				meats, poultry, fish and eggs below ready-to-eat food. Correct as soon as possible.	
e	_	Handwashing		Х		0.44) 2DD NOTICE: Observed backers frequency affine white issues the machine ware sink nining and	
Employee		Employee Hygiene				9,14) 3RD NOTICE: Observed broken freezer refrigeration unit, ice machine, prep sink piping, and storage equipment.	
ШШ		Employee Habits				otorago oquipmont.	
		Food Cert./ Card				13,14) 3RD NOTICE: Observed broken filters, light bulb is hanging from duct tape, lights are	
Water		Water				unguarded in the fire suppression ventilation with excessive grease buildup. This is a potential fire	
		Cross Con.				risk and equipment should be washed/sanitized to manufacturer specification. Repair, replace and sanitize as soon as possible.	
Waste		Liquid Waste					
		Refuse				17) Observed hand washing sink not draining and employees are utilizing the hand sink in the bar	
/ermin	_	Rodents/ Insects Animal/ Fowl				area. Hand washing is important for the facility to have a proper hand washing station to aid in the	
Š						prevention of bacteria and disease. Replace or repair within the next 7 days.	
		Ventilation	_			29) 3RD NOTICE: Observed excessive buildup on the floors throughout the entire facility and in the	
ties		Doors	-	×		walk-refrigeration unit. Deep clean and sanitize as soon as possible.	
Facilities		Floors Walls - Ceilings					
ЦĹ.		Toilet Fac.				A REINSPECTION FEE IS ASSESSED FOR NON-COMPLIANCE OF REPEAT VIOLATIONS	
						VIOLATIONS	
		Lighting	-				
		Clothing - Linen					
Misc.		Signs					
2		Misc.					
MAJ =	= Major violation OUT = Out of com					npliance COS = Corrected on-site	
	Received By (Print): Received by (Signature): Date: Tami Ganache 11/28/2023						
REHS (Print): REHS (Signature): Phone:							
Alexa Roche 530-841-2117							

Facility Name:	Puerto Vallarta			
		present Health Code violations and m	ust be corrected as follows:	
Received By (Print):		Received by (Signature):	Date:	
	mi Ganache		11/28/20	023
REHS (Print): Alexa Ro	che	REHS (Signature):	Phone: 530-841-21	17
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Page 3			530-841-2117

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