



Food Program Official Inspection Report

SISKIYOU COUNTY PUBLIC HEALTH
& COMMUNITY DEVELOPMENT

806 S. Main Street

Yreka, California 96097

ph: (530) 841-2100, fax: (530) 841-4076

Facility Name: Puerto Vallarta CMHC# _____

Address: 112 Morgan Way, Mt. Shasta, CA

Permit Holder: San Diego Rodriguez Permit To Operate: Valid Not Valid

Phone: 530-918-6057 E-mail: pvredding@yahoo.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><i>Routine Inspection Conducted This Date.</i></p> <p>1) observed rice and beans held in hot holding cabinet @ 107°F-112°F. Observed rice held in hot holding table @ 120°F. Keep all hot food @ 135°F or hotter. Food voluntarily discarded.</p> <p>2) observed tomatoes cut next to raw chicken and raw fish. Avoid cross-contam. by preparing ready to eat foods in a clean and sanitized prep area and away from raw meat products. Voluntarily discarded.</p> <p>2) observed raw chicken, fish, and other meats thawing on food prep table. Thaw foods in the prep sink under cold running water, in the refrigerator, or on the grill during the cooking process, or in the microwave and cooked immediately after.</p> <p>2) obtain new food manager certificate within 30 days. <u>3rd Public</u></p>
	2 Prep./ Service		X	X	
	3 Storage/ Disp.		X	X	
	4 Frozen Food				
	5 Pure Food				
	6 Reused Food				
	7 Transportation				
Food Storage	8 Storage Fac.				
	9 Refrig. Units				
	10 Thermometer				
	11 Hazardous Mat.		X	X	
	12 Spoils				
Uten./Equip.	13 Wash/ Sanitize				
	14 Equip. Condition		X		
	15 Utensil Condition				
	16 Storage		X	X	
Employee	17 Handwashing				
	18 Employee Hygiene				
	19 Employee Habits				
	20 Food Cert./ Card		X		
Water	21 Water				
	22 Cross Con.				
Waste	23 Liquid Waste				
	24 Refuse				
Vermir	25 Rodents/ Insects				
	26 Animal/ Fowl				
Facilities	27 Ventilation				
	28 Doors				
	29 Floors		X		
	30 Walls - Ceilings		X		
	31 Toilet Fac.				
	32 Janitorial Fac.				
	33 Lighting				
Misc.	34 Clothing - Linen				
	35 Signs				
	36 Misc.				

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site

Received By (Print): ROBERTO APONTE Received by (Signature): [Signature] Date: 3-9-23

REHS (Print): Rick Florendo REHS (Signature): [Signature] Phone: 530-841-2114

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

- 3.) Observed bags of onions stored on ground of storage room. Store all food at least 6" off the ground.
- 3.) Observed numerous uncovered food items in dry storage area, as well as in the walk-in coolers. Protect food from possible contamination at all times. Cover food that is stored in dry storage and cover food that is not actively cooling that is located in the coolers.
- 3.) Observed raw meats stored above unprotected ready to eat foods. Store raw meats below ready to eat foods at all times. Corrected on site.
- 11.) Observed employee tooth brush, Axe body spray, and several dirty shoes stored on the food shelves in dry storage area next to and above the food. Insect spray was also stored above food. Store personal items and other chemicals in a designated area away from food storage.
- 16.) Observed knives stored improperly between equipment and touching unsanitized surfaces. Store all utensils properly. C.O.S.
- 14.) Observed prep cooler door support is broken. Repair or replace within 90 days.
- 29.) Observed numerous broken floor tiles in kitchen. Repair within 90 days.
- 29.) Observed damaged wall in warewashing area. Repair within 90 days.

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ROBERTO APOWTE

Received by (Signature):

ROBERTO APOWTE

Date:

3-9-23

REHS (Print):

Rick Elvendo

REHS (Signature):

Rick Elvendo

Phone:

530-841-2111