



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: Pupuseria La Paz	Permit # 000972
Address: 1125 S Main Street, Yreka, CA 96097	
Permit Holder: Enrique Martinez	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: 530-722-7968	E-mail: enriquem1978@hotmail.com
Food Safety Certified Employee: Enrique Martinez	Expiration Date: 08/2026

		MAJ	OUT	COS		
					The marked items represent Health Code violations and must be corrected as follows:	
Protection Time/ Temp.	1	Food Temp.			<p style="text-align: center; margin: 0;">ROUTINE INSPECTION CONDUCTED ON THIS DATE</p> <p>2) Observed cups being used to portion bulk foods. Utilize scoops with handle to portion from bulk. Ensure scoop is stored in the food with handle above the food within the container. Correct immediately.</p> <p>3) Observed raw meat being stored above ready-to-eat food in the walk-in refrigerator. Store ready-to-eat foods above raw meats or on separate shelves. Corrected onsite.</p> <p>11) Observed working spray bottle unlabeled. Ensure working spray bottles are labeled to prevent misuse of hazardous chemicals. Correct asap.</p> <p>13) Observed 0ppm sanitizer in all sani-buckets. Ensure sani-bucket has a disinfectant concentration of 100ppm chlorine or 200ppm quat. Utilize test strips to measure sanitizing concentration daily or as need basis. Corrected during inspection.</p> <p>14) Observed a bare wood door in the prep area. Observed paint peeling around the compressor unit of the walk-in refrigerator. Maintain all surfaces in the food prep and storage area to be smooth, easily cleanable, nonabsorbent, and durable. Correct immediately.</p> <p>14) Observed "Household Use Only" blender and refrigerators in the facility. All equipment should be ANSI certified or NSF approved. Provide a manufacturers cut sheet to our department for approval or prior to purchase. Move food to walk-in and reach-in refrigerator. Correct immediately.</p>	
	2	Prep./ Service		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		
Uten./Equip.	12	Spoils				
	13	Wash/ Sanitize		X		X
	14	Equip. Condition		X		
Employee	15	Utensil Condition				
	16	Storage				
	17	Handwashing				
Water	18	Employee Hygiene				
	19	Employee Habits				
	20	Food Cert./ Card				
Waste	21	Water				
	22	Cross Con.				
Vermin	23	Liquid Waste				
	24	Refuse				
Facilities	25	Rodents/ Insects				
	26	Animal/ Fowl				
	27	Ventilation				
	28	Doors				
	29	Floors				
	30	Walls - Ceilings				
	31	Toilet Fac.				
Misc.	32	Janitorial Fac.				
	33	Lighting				
	34	Clothing - Linen				
	35	Signs				
	36	Misc.				

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): Enrique Martinez	Received by (Signature): _____ Date: 01/25/2024
REHS (Print): Chalyn Dewey	REHS (Signature): _____ Phone: 530-841-2112

Facility Name: Pupuseria La Paz

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