



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: 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: Tami Gamache	Expiration Date: 08/2028

		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) 6TH NOTICED: Observed numerous hot foods at 101F-125F at the hold holding table. Hold hot foods at 135F or above. Utilize lids to maintain heat in hot held foods. Voluntarily discarded.</p> <p>1) 2ND NOTICE: Observed chopped lettuce, and cheese held in ice bath at 55F and uncovered. Fully submerged containers stored in ice bath to maintain cold foods at 41F or dairy foods at 45F or below. Voluntarily discarded.</p> <p>2) 5TH NOTICE: Observed numerous foods (tostada bowls, chips, refried beans, shredded chicken, chili verde pork) uncovered and unprotected from potential contamination at cook's line, food storage, and walk-in refrigerator. Cover all foods and practice safe food storage and handling. Correct ASAP.</p> <p>2) Observed frozen chicken, pork, beef, and shrimp thawing on the drain boards of the 3 compartment sink. Utilize one of the approve thawing methods below: in refrigerator, in running water at 70F or below, in microwave and immediately prepared, and as part of the cooking process. Corrected during inspection.</p> <p>3, 4) 3RD NOTICE: Observed raw meats and shrimp stored above or next to ready-to-eat foods in various reach-in refrigeration and freezer units, including deli prep cooler. Store all raw meats, poultry, fish and eggs below ready-to-eat food. Correct ASAP.</p> <p>9,14) 3RD NOTICE: Observed broken equipments throughout facility: standup freezer's door seals, ice machine, and storage equipment. Maintain equipment in good repair. Correct immediately.</p> <p>14) Observed one of the 3 compartment sinks melted with holes on the side. Maintain the equipment in good repair and fully operable. Replace or correct within 90 days.</p> <p>13) Observed a mop head stored in the handwashing sink in the kitchen. Maintain the hand sink to be free of obstruction and accessible for use at all time. Corrected onsite.</p> <p>13) Facility is currently using the 3 compartment sink as a prep sink. Ensure the sink is clean and sanitize before and after changing task. Correct immediately.</p> <p>17) Observed no single-use paper towel in dispenser. in the kitchen. Observed no pump soap at the handwashing station at the bar. Ensure all handwashing stations is supplied with pump soap, single-use paper towel, and warm water at all times. Correct asap.</p>
	2		X	X	
	3				
	4		X		
	5				
	6				
	7				
Food Storage	8				
	9				
	10				
	11				
Uten./Equip.	12				
	13		X	X	
	14		X		
Employee	15				
	16				
	17		X		
	18				
Water	19				
	20				
Waste	21				
	22				
Vermin	23				
	24		X		
Facilities	25				
	26				
	27				
	28		X		
	29		X		
	30		X		
	31				
Misc.	32				
	33				
	34				
	35				
	36				

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): George Orozco	Received by (Signature): _____ Date: 02/08/2024
REHS (Print): Chalyn Dewey	REHS (Signature): _____ Phone: 530-841-2112

Facility Name: Puerto Vallarta

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

[Empty area for listing health code violations and correction details]

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24) Observed the lid to the commercial trash bin open. Keep the lids to trash bins close to prevent against harborage or vermin or insects. Correct immediately.

28, 30) Observed a gap around the back door entrance. Observed numerous holes and duct tape to seal up a large holes in the walls in the dry storage area. Seal these holes to prevent against entrances of vermin or insects. Maintain all walls to be smooth, durable, easily cleanable and nonabsorbent.

29) 5TH NOTICE: Observed excessive buildup of food debris, dirt, or grease on the floors throughout the entire facility and in the walk-in refrigeration unit. Deep clean and sanitize as soon as possible.

36) Observed a plastic water bottle duct taped around a plumbing pipe to direct waste water into the from the 3 compartment sink into the floor sink. Maintain the unit in good repair and ensure the waste water is indirectly plumbed with a 1" air gap. Repair within 90 days.

14) Observed numerous shelving in the walk-in refrigerator damaged, rusted, and build up with food debris. Maintain this equipment in good repair and without potential for food contamination. Repair or replace within 30 days.

A REINSPECTION FEE IS ASSESSED FOR NON-COMPLIANCE OF REPEAT VIOLATIONS

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