



### 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: <b>Puerto Vallarta</b>	Permit # <b>000380</b>
Address: <b>102 Monatgue Rd. Yreka CA 96097</b>	
Permit Holder: <b>Santiago Rodriguez</b>	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: <b>530-842-2257</b>	E-mail: <b>dominic.rodriguez1223@gmail.com</b>
Food Safety Certified Employee: <b>Tami Gamache</b>	Expiration Date: <b>08/2028</b>

		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-top: 0;"><b>REINSPECTION CONDUCTED THIS DATE</b></p> <p>1) 7TH NOTICED: Observed refried beans, rice, and ground meat at 118-125F at the hot holding table. Lids were utilized but the surface temperature is out of compliance. Stir these foods as needed to maintain temperature at 135F or above. Voluntarily discarded.</p> <p>1) 3RD 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) 6TH NOTICE: Observed tostada bowls, chips, peeled onions uncovered 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) 2ND NOTICE: Observed frozen meats and shrimp thawing on the drain board of the 3 compartment sink. Utilize one of the approve thawing methods below: in refrigerator, in running water at 70F or below (not to exceed 2 hours), in microwave and immediately prepared, and as part of the cooking process. Corrected during inspection.</p> <p>3) 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) 2ND NOTICE: The following broken equipment were observed: missing compressor shield to the ice machine, walk-in refrigerator door not latching properly, and deli-prep lid is disconnected. Maintain equipment in good repair and fully serviceable. Repair or replace within 60 days.</p> <p>14) Facility has patched the holes observed at the 3-compartment sink with a rubber seal that is not flushed with sink and hard to clean. Ensure the finish to the sink is easily cleanable, nonabsorbent, durable, and smooth. Correct within 90 days.</p> <p>14) Observed bare wood shelving throughout the prep area. Ensure the finish to be smooth, durable, nonabsorbent, and easily cleanable. Correct within 30 days.</p> <p>17) Observed no pump soap at the handwashing station at the bar. Ensure all handwashing station are supplied with pump soap, single-use paper towel, and warm water at all times. Correct asap.</p>
	2		X		
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Food Storage	8				
	9		X		
	10				
	11				
Uten./Equip.	12				
	13				
	14		X		
Employee	15				
	16				
	17		X		
	18				
Water	19				
	20		X		
	21				
Waste	22				
	23				
Vermin	24				
	25				
Facilities	26				
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	30				
	31				
	32				
Misc.	33				
	34				
	35				
	36				

MAJ = Major violation    OUT = Out of compliance    COS = Corrected on-site	
Received By (Print): <b>Jorge Orozco</b>	Received by (Signature): _____ Date: <b>03/01/2024</b>
REHS (Print): <b>Chalyn Dewey</b>	REHS (Signature): _____ Phone: <b>530-841-2112</b>

**Facility Name:** Puerto Vallarta

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

11, 14) Observed "Household Use Only" blender and warmer at the bar. Observed single-use/non-reuseable containers, including dish wash chemical container reused to store food ingredients. Discontinue use of these equipment immediately and utilize commercial equipment that is ANSI or NSF approved. Provide cut sheet of new equipment for preapproval prior to purchase.

20) An employee that prepares, stores, serve, or handles food product should obtain a food handler certificate within 30 days of hire. Facility do not have food handler certificate for employees who handle food accessible during inspection. Ensure a copy of each employees food handler's certificate is on site immediately or obtain a food handler certificate within 30 days.

24) 2ND NOTICE: 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.

30) Observed paint cracking on the ceiling throughout the facility. Maintain the ceiling surfaces in a manner to be easily cleanable, smooth, durable in construction, and nonabsorbent. Repair within 90 days.

29) 6TH NOTICE: Observed excessive buildup of food debris, dirt, or grease on the floors throughout the entire facility and hard to reach places, and behind the 3-compartment sinks. Deep clean and sanitize immediately.

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

Note: Facility has fixed 3-compartment sink's plumbing, patched holes on walls, obtained new shelves in walk-in refrigerator.

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