



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 Monatgue Rd. Yreka CA 96097	
Permit Holder: Santiago Rodriguez	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> 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; font-weight: bold; margin: 0;">REINSPECTION CONDUCTED THIS DATE</p> <p>1) 4TH NOTICE: Observed chopped lettuce, and cheese held in ice bath at 55F. Reduce the amount stored in the container by half and continue to fully submerged containers around an ice bath to maintain cold foods at 41F or dairy foods at 45F or below. Voluntarily discarded.</p> <p>2) 7TH NOTICE: Observed tostada bowls and taco shells at both the cooking station and dry storage area uncovered. Observed peeled onions, chopped bell peppers and onions mixed, and mushrooms uncovered in the walk-in refrigerator. Cover all foods and practice safe food storage and handling. Corrected on site.</p> <p>3) 3RD NOTICE: Observed raw beef and shelled eggs stored above or next to ready-to-eat foods in the standup reach-in refrigerator and cabinet below the deli prep cooler. Store all raw meats, fish and eggs below ready-to-eat food. Corrected on site.</p> <p>14) Observed the following broken equipment: - missing compressor shield or baseboard to the beverage refrigeration unit - all nozzles missing on the flat top grill and stove - damaged seal around the door to the walk-in refrigeration Repair or replace within 90 days. Continue to work towards repairing broken equipment mentioned on 03/01/2023 inspection report marked with #9.</p> <p>14) Observed the bottom shelves of the prep tables rusted or finishes in chipping causing it to be uncleanable. Maintain non-food contact surfaces in food prep area to be smooth, cleanable, cleanable, and nonabsorbent. Repair or correct within 90 days.</p> <p>29) Observed excessive buildup of food debris, dirt, or grease on the floors throughout the entire facility and hard to reach places, especially at the cooking station. Maintain unit in good repair, clean, and does not pose a fire hazard. Clean immediately.</p> <p>36) Observed the beverage dispenser discharge tube in the hand sink at the bar. Observed the ice bin discharge tube plumbed indirectly into the floor sink without a 1" air gap. Equipment that releases liquid waste must be plumbed indirectly with a 1" air gap at the rim of floor sink. Repair or correct within 90 days.</p> <p style="text-align: center; font-weight: bold; margin: 0;">****A REINSPECTION FEE IS ASSESSED FOR NON-COMPLIANCE OF REPEAT****</p> <p>Note: continue to work towards compliance found on 03/01/2024 inspection report.</p>
	2		X		
	3		X		
	4				
	5				
	6				
	7				
Food Storage	8				
	9		X		
	10				
	11				
Uten./Equip.	12				
	13				
	14		X		
Employee	15				
	16				
	17				
	18				
Water	19				
	20				
	21				
Waste	22				
	23				
Vermin	24				
	25				
Facilities	26				
	27				
	28				
	29		X		
	30				
	31				
	32				
Misc.	33				
	34				
	35				
	36		X		

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	Date: 03/13/2024
Received By (Print): Tami Gamache	Received by (Signature): _____
REHS (Print): Chalyn Dewey	REHS (Signature): _____
	Phone: 530-841-2112

Facility Name: Puerto Vallarta

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Received by (Signature):

Date:
03/13/2024

REHS (Print):
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