



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: Casa Ramos -Yreka	Permit # 000179
Address: 100 N Main St., Yreka, CA 96097	
Permit Holder: Marcos Ramos	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: 530-842-7172	E-mail: casaramosyreka@gmail.com
Food Safety Certified Employee: Carlos Rendon	Expiration Date: 06/2025

		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 THIS DATE</p> <p>1) Observed numerous hot foods at hot holder with a surface temperature measuring at 115F and bottom portion measuring at 145F. Ensure all parts of hot foods measures 135F or above. The top layer of foods were voluntarily discarded.</p> <p>1) Observed numerous cold foods (grated cheese, sliced tomatoes, chopped lettuce) in the larger deli prep coolers at 56F. Observed numerous foods in the smaller deli cooler at 48F. Observed raw meats, bacon wrapped shrimps, and fish in coolers below cooking range at 60F. Maintain cold foods at 41F or below. Voluntarily discarded.</p> <p>1) Observed individually wrapped servings of cooked shrimp and lettuce at 68F in the cooler below the cook top. Ensure foods are rapidly cooled in a shallow pan and portioned no more than 2". Alternatively, foods can be rapidly cooled with ice paddles, adding ice as an ingredient, etc. Foods were unwrapped and moved into walk-in refrigerator to be rapidly cooled.</p> <p>9) Observed equipment mentioned above not keeping foods to temperature. Service equipment immediately.</p> <p>2) Observed raw meat stored next to ready to eat food in the refrigerator below the salsa warmer in the chef's area. Store raw foods below ready to eat foods. Correct ASAP.</p> <p>2) Observed meat thawing in the 3 compartment sink. Thaw meat in the prep sinks located in the food prep area. Corrected during inspection. Clean and sanitizer the 3 compartment sinks before use.</p> <p>3) Observed numerous foods stored in walk-in refrigerator and cooking area uncovered. Cover all foods to protect from potential sources of contamination. Correct ASAP.</p> <p>3) Observed bags of onions, buckets of chips, and margarita mixed in a bucket stored on the ground. Store foods 6" off the floor. Correct ASAP.</p> <p>16) Observed spray bottles and utensils hanging from ANSUL fire suppression system in the cooking and prep area. Store all utensils in a manner to protect them from contamination. The pipes of the ANSUL systems are surfaces that are not clean and sanitize regularly. Wash, rinse, and sanitize all of these utensils and store them in an alternate location immediately.</p>
	2		X		
	3		X		
	4				
	5				
	6				
	7				
Food Storage	8				
	9		X		
	10				
	11				
Uten./Equip.	12				
	13		X		
	14		X		
Employee	15				
	16		X		
	17				
Water	18				
	19				
	20				
Waste	21				
	22				
Vermin	23				
	24				
Facilities	25		X		
	26				
	27		X		
	28				
	29		X		
	30				
Misc.	31		X		
	32				
	33				
	34				
	35				
	36				

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

Facility Name: Casa Ramos -Yreka

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

13) Observed 200ppm chlorine in the sani-bucket in the cooking area. Maintain chlorine sanitizer at 100ppm. Utilize test strips to measure disinfectant concentration.

25, 28) Observed numerous flies in the facility. Observed the back door open and self-closing mechanism broken. Keep doors closed at all times. Correct immediately.

27) Observed the exhaust hood above the chip fryer in the food prep area not functioning or sufficient to vent smoke outside the facility. Ensure exhaust is fully operable at all times as to not produce a hazard to the environment or employees. Repair or correct within 90 days.

14) Observed a fly swatter and zapping wand stored in the front service area. Insect fragments are potential sources of contamination. Utilize other insect control devices like insect strips, ultraviolet light devices, and/or air curtains. Ensure insect control devices are not installed over food, utensil handling area, clean equipment, linens, and/or unwrapped single-use articles. Remove devices immediately.

14) Observed excessive grease and food buildup on numerous cooking equipment in the cooking area. Ensure equipment is fully serviceable and clean at all times.

14) Observed water dripping from the ice box to a collection bucket at the bar. Maintain equipment in good repair. Repair or correct within 30 days.

14) Observed electrical tape used to wrap the beverage tubes sticking out of the walk-in refrigerator to the beer cooler in the prep area. Observed numerous tapes throughout the facility. Tapes is not an easily cleanable surface. Ensure all surfaces in the food preparation areas are to be smooth, easily cleanable, durable, and nonabsorbent. Remove tapes immediately.

14) Observe barewood in the food prep area. Ensure woods are finished as to be nonabsorbent, smooth, durable, and easily cleanable. Repair or correct within 30 days.

14, 29) Observed buildup of dust, dirt, or syrup on the counters, floor, and hard to reach places in the bar area. Maintain all floors and surfaces in food prep area in a cleanly manner at all times. Clean and sanitize immediately.

29, 31) Observed the floors in both restrooms without baseboards. Ensure baseboards extend at least 4" at the junction of the floor and wall with a 3/8" radius coved at the base. Repair or correct within 90 days.

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Carlos Rendon

Received by (Signature):

Date:
08/02/2024

REHS (Print):
Chalyn Dewey

REHS (Signature):

Phone:
530-841-2112

Facility Name: Casa Ramos -Yreka

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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