



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-top: 0;">ROUTINE INSPECTION CONDUCTED ON THIS DATE</p> <p>2) Observed a container without scoop used to bulk corn flour at the cook station. Utilize scoop with handle to portion food and store scoop in the food with handle above the food. Correct ASAP.</p> <p>3) Observed raw eggs stored above or next to ready-to-eat foods in the walk-in refrigerator and deli-prep cabinet. To prevent from cross contaminating foods, store raw eggs below ready-to-eat foods and on separate shelf. Correct ASAP.</p> <p>3) Observed a bulk bag of flour store on the ground. Store food at least 6" off the floor. Correct immediately.</p> <p>14) Observed plumbing leak from warewashing sinks and onto the floor. Maintain equipment in good repair. Ensure waste water discharges completely into the public sewer system. Repair or correct within 7 days.</p> <p>14) Observed numerous frying pans, drinking cups, and condiments stored in plastic milk crates with dust build-up. Milk crates are not cleaned and sanitized daily. Store utensils and food in a manner to not contaminate surfaces. Clean and sanitize wares asap.</p> <p>20) Observed the current food safety holder is listed as a food safety manager at a different food establishment. A certified person cannot be listed as a certified food safety personnel at 2 food facilities. Obtain a new food safety manager within 60 days.</p> <p>NOTE:</p> <p>1) Ensure all new employees obtain a food handlers card within 30 days of hire.</p> <p>2) Issued "Facility Inspection Notice" form.</p> <p>3) Business hours: 10:30-8pm, M-F.</p>
	2	Prep./ Service		X	
	3	Storage/ Disp.		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.			
Uten./Equip.	12	Spoils			
	13	Wash/ Sanitize			
	14	Equip. Condition		X	
Employee	15	Utensil Condition			
	16	Storage			
	17	Handwashing			
Water	18	Employee Hygiene			
	19	Employee Habits			
	20	Food Cert./ Card		X	
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		X	
Misc.	31	Toilet Fac.			
	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): Marleny Peraza	Received by (Signature): _____ Date: 10/23/2024
REHS (Print): Chalyn Dewey	REHS (Signature): _____ Phone: 530-841-2112

Facility Name: Pupuseria La Paz

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Received by (Signature):

Date:
10/23/2024

REHS (Print):
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REHS (Signature):

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