



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 Mount Shasta		Permit #		000771	
Address:		112 Morgan Way., Mount Shasta, CA 96067					
Permit Holder:		Santiago Rodriguez		Permit To Operate:		<input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid	
Phone:		530-918-6057		E-mail:		pvredding@yahoo.com	
Food Safety Certified Employee:		Felix Martinez		Expiration Date:		08/2028	
		MAJ		OUT		COS	
		The marked items represent Health Code violations and must be corrected as follows:					
Protection Time/Temp.	1	Food Temp.		X	X	<p>ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>Due to repeat and excessive violations with no attempt to correct the issues, this facility is at risk of being placed under review for an Administrative Hearing. Reinspection fee has been assessed for non-compliance. Future uncorrected violations will result in further reinspection fees, an administrative hearing, and potential permit revocation.</p> <p>1) Observed the top of numerous hot foods stored in the steam table on food prep line measuring between 98F-118F. The internal temperature was satisfactory measuring in excess of 140F. Utilize lids to aid in holding all hot foods at 135F or hotter and/or stir food frequently to maintain proper holding temperature throughout. 4TH NOTICE. Reinspection fee assessed for non-compliance.</p> <p>1) Observed a plate of chile rellenos at 86F and refried beans at 120F in hot holder. Again, hold hot foods at 135F or hotter. Voluntarily discarded.</p> <p>1) Observed numerous foods stored in the deli prep cooler on the food prep line measuring 48-58F. Observed 53F carne asada and 56F mayonnaise located in the lower deli prep cabinet. Hold all cold foods at 41F or colder. Voluntarily discarded. 3RD NOTICE. Reinspection fee assessed for non-compliance.</p> <p>14) Observed the deli prep cooler mentioned above not holding food to temperature. Observed divider bars missing on top cooler and a food pan used to support food trays from falling to cabinet below. This pan is blocking air flow required in unit to assist in cooling/holding food to temp. Observed the door gasket damaged causing improper door seal and a lost of cool air. Observed missing lid handle. Maintain equipment in good repair and fully serviceable according to manufacturer instructions. Discontinue use until unit has been serviced. Repair or correct within 90 days.</p> <p>2) Observed seasoning stored in a dishwashing liquid bucket located in food storage area. Food may NOT be stored in any container that originally contained or was designed for chemicals of any sort. Store all food in food grade containers and do not re-purpose chemical containers. Voluntarily discarded. 2ND NOTICE.</p> <p>2) Observed a container without a handle used to portion bulk flour in the dry storage area. Utilize scoops with a handle to prevent contamination of food. Correct ASAP. 3RD NOTICE. Reinspection Fee assessed for non-compliance.</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.		X			
	9	Refrig. Units		X			
	10	Thermometer		X			
	11	Hazardous Mat.		X			
	12	Spoils		X	X		
Uten./Equip.	13	Wash/ Sanitize		X			
	14	Equip. Condition		X			
	15	Utensil Condition					
	16	Storage		X			
Employee	17	Handwashing		X			
	18	Employee Hygiene					
	19	Employee Habits		X			
	20	Food Cert./ Card		X			
Water	21	Water					
	22	Cross Con.					
Waste	23	Liquid Waste		X			
	24	Refuse		X			
Vermin	25	Rodents/ Insects					
	26	Animal/ Fowl					
Facilities	27	Ventilation					
	28	Doors		X			
	29	Floors		X			
	30	Walls - Ceilings		X			
	31	Toilet Fac.		X			
	32	Janitorial Fac.					
	33	Lighting					
Misc.	34	Clothing - Linen					
	35	Signs					
	36	Misc.					
MAJ = Major violation		OUT = Out of compliance		COS = Corrected on-site			
Received By (Print):		Manuel Gallegos		Received by (Signature):		Date: 07/23/2025	
REHS (Print):		Chalyn Dewey		REHS (Signature):		Phone: 530-841-2114	

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2) Observed a container without a handle used to portion bulk flour in the dry storage area. Utilize scoops with a handle to prevent contamination of food. Correct ASAP. **3RD NOTICE. Reinspection Fee assessed for non-compliance.**

3) Observed raw meats and eggs stored above ready-to-eat food in deli prep cooler. Store ready-to-eat food above raw food. Corrected during inspection. **4TH NOTICE. Reinspection Fee assessed for non-compliance.**

3) Observed numerous food items stored uncovered in the walk in refrigeration, food prep, and dry storage areas. Cover all food. None of these foods were actively being cooled, therefore require appropriate lids/covers. Correct immediately. **5TH NOTICE Reinspection Fee assessed for non-compliance.**

3) Observed boxes of food stored on the ground in the dry storage area. Observed a large trash can of salsa stored on the floor of the walk-in refrigerator. Observed a container of margarita mix stored on the ground at the bar. Store all foods at least 6" off the ground. **3RD NOTICE. Reinspection Fee assessed for non-compliance.**

NOTE: While the salsa referenced was observed to be 38F, it appears to be prepared in large batches. If large batch preparation is occurring, then facility is required to ensure that the food is cooled properly. From room temperature, all food must be cooled to 41F within 4 hours. This generally is difficult to achieve if the food is not cooled in shallow pans or with aid by alternative means (ie. ice wands, chill blasters, etc.).

11) Observe unmarked working spray bottles located at bar. Unsure all spray bottles are labeled/marked with a common name to avoid mishandling of chemicals. Correct immediately.

11) Observed an Ortho residential insecticide stored on the floor below the warewashing sinks. Facility is not permitted to use insecticide not approved for food facilities. Voluntarily discarded.

12) Observed mold growth colonies in precooked chili ground beef and chicken containers stored in deli prep cooler and walk-in refrigerator. Ensure all foods are routinely monitor for spoilage.

13) Observed excessive working cloths stored on the counter throughout the facility. Observed no sani-bucket in use on the cook preparation line, nor in the food preparation area. Store working cloths in sani-bucket when not in used. Correct immediately. **2ND NOTICE.**

13) Observed slime buildup on the ice diverter in the ice machine. Maintain equipment in a cleanly manner and fully serviceable. Discontinue use, dispose all ice, and wash and clean according to manufacture instructions.

14) Observed buildup of dirt or dust on the ice machine frame and vent cover. Observed food buildup on the outside of equipment. Maintain equipment in a cleanly and serviceable manner. Maintain and clean equipment according to manufacturer specification. **3RD NOTICE. Reinspection Fee assessed for non-compliance.**

14) Observed water dripping from the faucet and leaking from nozzle at the warewashing sink at the bar. Observed mold accumulating on the bottom of the nozzle. Maintain equipment in good repair, fully serviceable, and in a cleanly manner at all times. Repair or correct within 90 days.

16) Observed a tortilla scoop stored on top of chip machine at host area. Store scoops in a manner that will not potentially contaminate the food that it is used to scoop. Proper storage can be in the food with the handle up, or in a container that is washed, rinsed, and sanitized at least daily. **2ND NOTICE.**

16) Observed a knife stored in between the steam table and deli prep cooler at food prep line. Observed accumulation of grease in between the tables. Store utensils in an area that is cleaned and sanitized daily.

17) Observed grease or food buildup on the handwashing nozzles in the kitchen. Ensure the nozzles are cleaned and sanitized daily and at least every four hours. Correct immediately.

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19) Observed employees are NOT utilizing the temperature probes to check temperature of food to determine if food is in proper hot or cold holding temperature or is held in between danger zone. Active food temperature measurements are necessary to ensure that food is held safely, and is prepared to proper cooking temperatures.

20) Observed no valid food handler cards. All employees' food handler card expired on 01/2025. All employees are required to obtain a food handler card within 30 days of hire. These certificates must be on file at this facility and be available for inspection at all times. Obtain food handler card within 7 days. **2ND NOTICE**

14, 23) Observed liquid waste dripping from the warewashing sink and into a food container at the bar. Observed a hole on the right sink basin. Maintain equipment in good repair and fully serviceable. Ensure all waste water disposes via plumb connection between the equipment and sewage system. Repair or correct within 90 days.

14, 24) Observed a foil tray filled with congealed grease or butter on the floor behind and below the fryer. Ensure all food are discarded in a manner that prevents hazard or attractant to insects and vermin. Correct immediately.

28) Observed a gap at the bottom of the back door large enough for vermin and insects to enter. Doors of this facility are required to be tight fitting so that the harborage of insects, rodents, or vermin is prevented. This violation was noted multiple times in 2023 and was given 90 days for repair. Repair or correct within 7 days. **4TH NOTICE. Reinspection Fee is assessed for non-compliance.**

28) Observed the handle to the back door entrance damaged and missing. Facility attempted to repair handle by soldering metals to create a small grab knob. Observed the self-closing mechanism to the door damaged. Maintain door in good repair and fully serviceable. Reinstall door handle and repair self closing device within 90 days.

29) Observed damage floor tiles in front of walk-in refrigerator and towards the walk-in freezer. Facility has repaired the tiles in front of walk-in freezer. Ensure all floor surfaces to be smooth, durable in construction, nonabsorbent, and easily cleanable. This violation was noted multiple times in 2023 and was given 90 days for repair. Repair or correct within 7 days. **4TH NOTICE. Reinspection Fee is assessed for non-compliance.**

30) Observed missing/peeling paint and numerous holes in walls throughout the facility. Maintain wall surfaces to be smooth, durable, cleanable, and nonabsorbent. This violation was noted multiple times in 2023 and was given 90 days for repair. Repair or correct within 7 days. **4TH NOTICE. Reinspection Fee is assessed for non-compliance.**

14, 30) Observed food, grease, and/or dried blood buildup on the walls throughout the kitchen, especially food prep area and cook area. Observed food buildup on equipment handles (reach-in and walk-in coolers and freezers, ice machine, microwave, etc). Maintain all equipment and walls in a cleanly manner at all times. Clean and sanitize immediately.

31) Observed damage toilet seat and cover in one of the women restroom stalls. Maintain restrooms in good repair. Repair or correct within 30 days.

36) Observed facility was unable to provide previous inspection report when requested during inspection. Ensure a copy of the latest inspection report is onsite at all times and is made available when requested.

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