



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;">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) 7TH NOTICE: Observed chopped lettuce, shredded american and mixed cheese temp between 55F-67F stored in pans in ice baths at food prep line. Ensure pan is fully submerged in ice to properly hold cold food at 41F or colder. Voluntarily discarded. Reinspection fee assessed for non-compliance.</p> <p>1) Observed numerous hot foods at hot holder with surface temperature of 108F at food prep line. Interior portion of foods are between 145F-151F. Utilize lids to aid in holding all hot foods at 135F or hotter and/or stir food frequently to maintain proper holding temperature throughout. All hot foods covered with lid during inspection.</p> <p>1, 2) 3RD NOTICE- Observed frozen chicken and pork thawing on the prep drain board in ambient temperature. The top of the meats' temp were between 55F-64F and the middle portion temp between 34F-47F. Utilize one of the approved thawing methods below: in refrigerator, in 70F or below running water (not to exceed 2 hours), in microwave and and immediately prepared, and as part of the cooking process. Voluntarily discarded. Reinspection fee assessed for non-compliance.</p> <p>2) Observed condiment container used to portion bulk food. Observed scoop handles stored directly on the food. Utilize scoop with handles to portion food. Store handles above the food or in a container that is washed and sanitized daily. Correct ASAP.</p> <p>2) 2ND NOTICE- Observed peccadillo seasoning stored in a dishwasher container at dry storage area. Food may NOT be stored in any container that originally contained or was designed for chemicals of any sort. Store all foods in food grade containers and do not re-purpose chemical containers. Voluntarily discarded.</p> <p>3) 6TH NOTICE: Observed raw meats, seafood, and eggs stored above or next to mixed vegetables at deli cooler and reach-in cooler. Observed raw meats stored above and/or next to ice cream and churros in reach-in freezer. Prevent cross contamination by storing ready-to-eat food above and on separate shelf from raw food. Correct immediately. Reinspection fee assessed for non-compliance.</p>
	2		X	X	
	3		X		
	4				
	5				
	6				
	7				
Food Storage	8		X		
	9		X		
	10				
	11		X		
Uten./Equip.	12				
	13		X		
	14		X		
	15				
Employee	16				
	17		X	X	
	18				
	19				
Water	20		X		
	21				
Waste	22				
	23				
Vermin	24		X		
	25		X		
Facilities	26				
	27		X		
	28				
	29		X		
	30				
	31		X		
	32				
Misc.	33				
	34				
	35				
	36				

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): George Orozco	Received by (Signature): _____ Date: 08/01/2025
REHS (Print): Chalyn Dewey	REHS (Signature): _____ Phone: 530-841-2112

Facility Name: Puerto Vallarta

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

- 3) 2ND NOTICE- Observed buckets of food stored on the ground in the walk-in refrigerator. Observed chip containers stored on ground at food storage area. Store food at least 6" off the floor. Correct ASAP.

- 8) 10TH NOTICE: Observed numerous food items uncovered at dry food storage, walk-in refrigerator, and reach-in coolers. Unless foods are actively being cooled to proper holding temperature, cover all foods in storage. Correct ASAP. **Reinspection fee assessed for non-compliance.**

- 9) Observed the light in the reach-in refrigerator broken. Observed numerous mold colonies growing inside the back of refrigerator from previous food spillage. Observed uncovered foods in refrigerator. Repair lighting in reach-in cooler within 30 days. The unit and shelves were cleaned and sanitized during inspection. All uncovered foods voluntarily discarded.

- 11) 2ND NOTICE- Observed spray bottles and pump bottles unlabeled in prep and warewashing areas. Ensure all bottles are labeled/marked with common name. Correct ASAP.

- 13) Observed excessive food accumulating inside all reach-in refrigerators, freezers, and deli cooler. Observed dirty handles to all refrigeration and freezer units. Wash, clean, and sanitize all refrigerators according to manufacturer instructions immediately and maintain.

- 13) Observed slime buildup on ice diverter inside ice machine. Maintain equipment in clean manner at all times. Discontinue use and dispose all ice immediately. Wash, clean, and sanitize ice machine according to manufacturer instructions immediately and maintain.

- 13) Observed no sani-buckets at food prep line or prep area and wash clothes stored on the prep tables. Observed 50ppm chlorine sanitizer at host area. Maintain sanitizer of 100ppm chlorine and store wash clothes in sani-bucket when not in use. Utilize test strips as needed. Corrected during inspection.

- 14) 4TH NOTICE: Observed "Household Use Only" Hamilton Beach food warmer at front service station. Ensure all equipment in facility are ANSI certified. Discontinue use and replace immediately. Provide cut sheets of new equipment to this department for pre-approval prior to installation. **Reinspection fee assessed for non-compliance.**

- 14) 2ND NOTICE- Observed a new Vevor blender at the bar that is not ANSI certified and installed without pre-approval. Again, ensure all equipment are ANSI certified and pre-approved by this department prior to installation. Discontinue use, and replace immediately.

- 14) 2ND NOTICE- Observed the following broken equipment in the facility: missing compressor cover to the beverage refrigeration unit at front station, all nozzles missing on the flat top grill and burner, and damaged door gasket to the walk-in refrigeration. This violation was noted in 03/2024 and was given 90 days for repair. Repair or replace within 30 days.

- 14) Observed filter missing at the mechanical exhaust hood. Maintain equipment in good repair and fully serviceable. Repair or correct within 90 days.

- 17) Observed no paper towels in women restroom. Ensure handwashing stations are supplied with hot water, paper towels and hand soap in dispensers at all times. Corrected onsite.

- 20) 4TH NOTICE: Observed no food handler cards were made available for inspection. 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. Correct within 7 days. **Reinspection fee assessed for non-compliance.**

- 24) 4TH NOTICE: Observed the lids to the dumpster open. Keep lids closed at all times to prevent attracting and harboring of vermin, rodents, or insects. Correct immediately. **Reinspection fee assessed for non-compliance.**

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

25, 29) Observed numerous flies outside the back entrance of facility. Observed buildup of grease and food on the floor outside the back entrance leading to the grease collection bin, around grease collection bin, and around the walk-in refrigerator. Prevent attraction and harborage of insects, rodents, vermin, or birds by maintaining all parts of food facility in a cleanly manner at all times. Deep clean immediately. A REINSPECTION WILL BE CONDUCTED WITHIN 7 DAYS.

29) 2ND NOTICE- Observed excessive buildup of food and grease on the floors and hard to reach places at dry food storage area, food prep line, and warewashing areas. Deep clean immediately. A REINSPECTION WILL BE CONDUCTED WITHIN 7 DAYS.

27, 30) Observed the ventilation system not operating in the both toilet facilities. To effectively remove odor, ensure toilet rooms are vented outside by means of a light-switch-activated exhaust fan consistent with local building code requirements. Repair within 90 days.

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