



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 Hugo Rendon Carrango	Expiration Date: 06/2030

		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-top: 0;">ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>1) 2nd Notice - Observed numerous hot foods at hot steam table and hot warmer with surface temperature of 108F-111F. Interior portion of food temp measured between 145F-165F at steam table, and 140F at hot warmer. Utilize lids to aid in holding all parts of hot food at 135F or hotter and/or stir food frequently to maintain proper holding temperature. Utilize thermometers and maintain temperature logs. Corrected during inspection.</p> <p>1) 2nd Notice- Observed numerous cold foods stored at the top deli cooler with temperature between 48F-64F. Foods stored in the bottom section of cooler measured at 38F. Observed numerous cold foods stored at the undercounter cooler at cook line with temperature between 49F-64F. Foods stored at the cabinets closest to floor measured between 43F-47F. Avoid overly stacking food in containers and/or utilize lids to assist with holding food temperature between 41F or colder. Utilize thermometers and maintain temperature log. Voluntarily discarded.</p> <p>14) Observed the cold holding equipment mentioned above not holding food in temperature. Maintain equipment in good repair and fully operable. Clean equipment according to manufacturer instruction and/or service units. Repair or correct ASAP.</p> <p>2) 2nd Notice - Observed numerous containers of beans cooling in ambient temperature. Rapidly cool food from 135F to 70F within first 2 hours, and then to 41F within the next 4 hours. Foods moved into walk-in refrigerator.</p> <p>2) 2nd Notice- Observed portioning of bulk foods (rice, beans, flours, etc) in dry storage area. This location is not approved for food preparation. Ensure all food prep occurs in designated food prep area. Correct immediately.</p> <p>2) Observed handle of scoop used to portion bulk food touching or stored directly on the food. Prevent contaminating food by storing handles above the food. Corrected onsite.</p> <p>13) Observed 0ppm chlorine sanitizer at dishwasher at the bar. Maintain chlorine concentration of 50ppm and utilize test strips daily or as needed. Utilize the dishwasher in the kitchen to sanitize wares until unit is repaired or serviced.</p> <p>13) 2nd Notice- Observed no Quaternary Ammonium Chloride (QAC) test strips on site to measure sanitizer concentration. QAC dispenses from chemical feeder located at 3 compartment sink. Obtain strips ASAP.</p>
	2		X	X	
	3				
	4				
	5				
	6				
	7				
Food Storage	8		X		
	9				
	10				
	11				
Uten./Equip.	12				
	13		X		
	14		X		
	15		X	X	
Employee	16		X		
	17				
	18				
	19		X		
Water	20				
	21				
Waste	22				
	23				
Vermin	24				
	25		X		
Facilities	26				
	27				
	28		X		
	29		X		
	30		X		
	31				
	32				
Misc.	33				
	34				
	35				
	36				

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): Christy Thomas	Received by (Signature): _____ Date: 08/07/2025
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 no sani-bucket at the food prep area and wiping cloths stored on the prep table. Maintain sani-bucket with proper sanitizer solution at all food prep areas and store wash cloths in sani-bucket in between use. Corrected during inspection.

8, 29, 30) Observed produce stored in the employees locker room. Observed a hole on the ceiling above the produce. Observed no base boards or coving on the floor. Patch hole and ensure it is finished to be easily cleanable, smooth, durable, and nonporous. Install baseboard and ensure it extends at least up 4" up the wall with a minimum 3/8" coved at the base. Repair or correct within 90 days.

14) 3rd Notice - Observed water dripping from the ice box into a bucket at the bar. Observed rust buildup at the drip zone location. Maintain equipment in good repair and fully serviceable. Repair or correct within 30 days.

14) Observed water pooling in the bottom of beverage cooler at the cook area. Observed a container stored directly below condenser to collect water dripping from it. Maintain equipment in good repair and fully serviceable. Move all food storage stored below condenser. Repair or correct within 90 days.

14) Observed all temperature knobs missing at the flat top grill. Observed grease buildup on the knob holder. Maintain equipment in good repair, fully serviceable, and cleanly manner at all times. Repair or correct within 60 days.

15) Observed clean utensils stored in dirty buckets. Store utensils on or in equipment that is cleaned, washed and sanitized daily. Utensils and buckets were cleaned and sanitized during inspection.

19) 2nd Notice- Observed personal cell phones stored on the prep table of countertop mixer at food prep area. Avoid contaminating surfaces in the kitchen by storing personal belongings in designated employees area. Correct ASAP.

29) Observed food and grease buildup on the floor and hard-to-reach places at the cook line. Maintain all floors in a cleanly manner at all times. Correct immediately.

A reinspection fee is assessed for non-compliance and repeat violations.

Future non-compliance will result in reinspection fees, administrative hearing, and potential permit revocation.

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Date:
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REHS (Print):
Chalyn Dewey

REHS (Signature):

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530-841-2112

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[Empty area for listing health code violations and correction details]

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