



### 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: <b>Puerto Vallarta</b>	Permit # <b>000380</b>
Address: <b>102 Monatgue Rd. Yreka CA 96097</b>	
Permit Holder: <b>Santiago Rodriguez</b>	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: <b>530-842-2257</b>	E-mail: <b>dominic.rodriguez1223@gmail.com</b>
Food Safety Certified Employee: <b>Tami Gamache</b>	Expiration Date: <b>08/2028</b>

		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;">FOLLOW-UP INSPECTION CONDUCTED THIS DATE</p> <p><b>Due to repeat and excessive violations, 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.</b></p> <p>The purpose of this inspection is to follow-up on noncompliance noted on previous inspection report on 08/01/2025. The following observations were corrected:</p> <ul style="list-style-type: none"> <li>- Facility has deep cleaned: the cooking area (ie equipment, floor, and hard to reach places), outside the facility (back entrance walkway towards grease collection bin and surrounding areas), and ice machine.</li> <li>- Facility has replaced residential equipment (Hamilton Beach food warmer and Vevor blender) with ANSI certified equipment.</li> <li>- Facility has food handler cards onsite and readily available for inspection.</li> <li>- The ventilation system is repaired in both toilet facilities.</li> </ul> <p>The following observations are not in compliance in accordance to California Retail Food Code:</p> <p>1) 2ND NOTICE- Observed numerous hot foods at hot holder with surface temperature of 108F at food prep line. Interior portion of foods are between 135F-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>3) 7TH NOTICE: Observed raw meats, seafood, and eggs stored above sauces and mole at deli cooler and reach-in cooler. Observed raw shrimp stored next to ice cream or ready-to-eat foods in reach-in freezer. Prevent cross contamination by storing ready-to-eat food above and on separate shelf from raw food. Corrected onsite. <b>Reinspection fee assessed for non-compliance.</b></p> <p>13) 2ND NOTICE- 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 and freezers according to manufacturer instructions ASAP and maintain.</p> <p>13) 2ND NOTICE - 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. Corrected during inspection.</p>
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Food Storage	8				
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	15				
Employee	16				
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	19				
Water	20				
	21				
	22				
Waste	23				
	24		X		
Vermin	25		X		
	26				
Facilities	27				
	28				
	29		X		
	30				
	31				
	32				
	33				
Misc.	34				
	35				
	36				

MAJ = Major violation    OUT = Out of compliance    COS = Corrected on-site	
Received By (Print): <b>Tami Gamache</b>	Received by (Signature): _____ Date: <b>08/13/2025</b>
REHS (Print): <b>Chalyn Dewey</b>	REHS (Signature): _____ Phone: <b>530-841-2112</b>

**Facility Name:** Puerto Vallarta

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

14) 3RD NOTICE- Observed facility has used and installed new equipment (Hamilton Beach blender and Hakka soup kettle) without pre-approval. Ensure all new or replaced equipment are approved by this department prior to purchase and use. Submit spec sheets of equipment ASAP to [email: cdewey@co.siskiyou.ca.us](mailto:cdewey@co.siskiyou.ca.us)  
**A reinspection fee assessed for non-compliance.**

24) Observed the lid to grease collection container outside of facility open. Keep all refuse lids (trash and grease container) closed at all times to prevent attracting and harboring of vermin, rodents, or insects. Correct immediately.

25) 2ND NOTICE- Observed numerous flies outside the back entrance of facility, especially on the floor or around the refuse area. Prevent attraction and harborage of insects, rodents, vermin, or birds by maintaining all parts of food facility in a cleanly manner at all times. Wash and clean immediately and maintain.

29) 3RD NOTICE- Observed buildup of food on the floors and hard to reach places at dry food storage area, food prep line, and warewashing areas. Maintain all floors in a cleanly manner at all times. **Reinspection fee assessed for non-compliance.**

NOTE- Continue to working on non-compliance noted on previous inspection report.

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REHS (Print): Chalyn Dewey	REHS (Signature):	Phone: 530-841-2112
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