



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:	Baldovinos			Permit #	001132	
Address:				418 N. Mount Shasta Blvd., Mount Shasta, CA 96067		
Permit Holder:	Jeff & Sue Baldo			Permit To Operate:	<input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid	
Phone:	916-541-3706			E-mail:	sbaldo@sbcglobal.net	
Food Safety Certified Employee:				Expiration Date:		
		MAJ	OUT	COS	The marked items represent Health Code violations and must be corrected as follows:	
Protection Time/ Temp.	1	Food Temp.	X	X	ROUTINE INSPECTION CONDUCTED THIS DATE 1) Observed mash potatoes held in hot warmer at 104 degrees F. Hold all hot food at 135 degrees F or hotter. Voluntarily discarded. 2, 14) Observed tabletop fryers in use for food preparation outside of the hood ventilation system. These fryers were not pre-approved by this department, and they may not be utilized outside of a Type 1 hood ventilation system with fire suppression set up for these fryers. Discontinue use immediately and remove from the facility. Additionally, any new or replacement equipment utilized in this facility is required to be pre-approved by this department prior to installation in the facility. 3) Observed boxes of watermelons and open bags of flour stored on the floor of the storage area. Store all food at least 6" off the ground. Correct immediately. 3) Observed ready-to-eat foods stored next to raw meats. Store all ready-to-eat foods above raw proteins. Correct immediately. 14,16) Observed wine glasses and other utensils stored on an unapproved shelving unit that was not approved for use in the kitchen. The construction of the shelving unit has bare wood for shelving and is constructed in accordance with ANSI standards. All equipment used in this kitchen is required to be ANSI certified and pre-approved by this department. Discontinue use and remove from the kitchen immediately. 17) Observed no single-use paper towels in the dispenser at the hand-washing station located in the restroom. The available towels were stacked on the counter. Correct asap. 20) All food handler cards and any food manager certifications were unavailable for inspection. These documents are to be maintained here at the facility at all times. 20) Obtain a food manager certification within 60 days. 2nd Notice 20) All employees are required to obtain a food handler card within 30 days of hire. 2nd Notice.	
	2	Prep./ Service	X			
	3	Storage/ Disp.	X			
	4	Frozen Food				Food Storage
	5	Pure Food				
	6	Reused Food				
	7	Transportation				
8	Storage Fac.					
9	Refrig. Units					
10	Thermometer					
11	Hazardous Mat.					
12	Spoils					
Uten./Equip.	13	Wash/ Sanitize				Uten./Equip.
	14	Equip. Condition	X			
	15	Utensil Condition				
	16	Storage	X			
Employee	17	Handwashing	X			
	18	Employee Hygiene				
	19	Employee Habits				
	20	Food Cert./ Card	X			
Water	21	Water				Water
	22	Cross Con.				
Waste	23	Liquid Waste				
	24	Refuse				
Vermin	25	Rodents/ Insects				Vermin
	26	Animal/ Fowl				
Facilities	27	Ventilation				
	28	Doors				
	29	Floors				
	30	Walls - Ceilings				
	31	Toilet Fac.				
	32	Janitorial Fac.				
Misc.	33	Lighting				Misc.
	34	Clothing - Linen				
	35	Signs				
	36	Misc.				
MAJ = Major violation		OUT = Out of compliance		COS = Corrected on-site		
Received By (Print):		Received by (Signature):		Date:		
Clint Mero				08/14/2025		
REHS (Print):		REHS (Signature):		Phone:		
Rick Florendo				530-841-2114		

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