



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) Observed numerous cold foods help at the top deli prep cooler between 43F-48F. Observed chopped carrots held at the same location with temperature at 54F. Hold all cold foods at 41F or colder. Dairy can be held at 45F or colder. Voluntarily discarded.</p> <p>2) 3rd Notice - Observed bulk cooked chicken cooling in ambient temperature in the prep area. Chicken temperature measured between 99F-120F. 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) 3rd Notice- Observed portioning of bulk foods (black beans, salt, maza) 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 scoop used to portion from bulk black beans stored directly on the lid of the container. The lid had a layer or film of dust, flour, or food buildup. Store working scoop in a container that is washed, cleaned, and sanitized daily or in the food with handles above the food.</p> <p>3) Observed boxes of food stored on the ground in the walk-in freezer. Store all foods at least 6" off the floor at all times. Correct asap.</p> <p>13) Observed less than 50ppm chlorine sanitizer in dishwasher at the bar. Maintain chlorine concentration of 50ppm and utilize test strips daily or as needed. Until sanitizer is corrected, utilize the dishwasher or 3-compartment sink in the kitchen to sanitize wares.</p> <p>17) Observed the wash cloth in the handwashing basin at front service station. This sink is required to be unobstructed at all times as to be easily accessible for use. Corrected during inspection.</p> <p>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.</p>
	2		X	X	
	3		X		
	4				
	5				
	6				
	7				
Food Storage	8		X		
	9				
	10				
	11				
Uten./Equip.	12				
	13		X		
	14				
Employee	15				
	16				
	17		X	X	
Water	18				
	19				
Waste	20				
	21				
Vermin	22				
	23				
Facilities	24				
	25				
	26				
	27				
	28				
	29				
Misc.	30				
	31				
	32				
	33				
	34				
	35				
	36				

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): Carlos Rendon	Received by (Signature): _____ Date: 12/09/2025
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:

Received By (Print):
Carlos Rendon

Received by (Signature):

Date:
12/09/2025

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:

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

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