



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: Rico's Tacos		Permit # 000391	
Address: 113 E Miner St. Ste C, Yreka, CA 96097			
Permit Holder: Mariana Juarez		Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid	
Phone: 530-643-8085		E-mail: ricostacos2009@hotmail.com	
Food Safety Certified Employee: Juan M. Gutierrez		Expiration Date: 02/2022	

		MAJ	OUT	COS	
Protection Time/ Temp.	1 Food Temp.		X	X	<p style="text-align: center;">The marked items represent Health Code violations and must be corrected as follows:</p> <p style="text-align: center;">ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>1) Observed shredded chicken at 122F held in the hot holder. Hold hot foods at 135F or above. Voluntarily discarded.</p> <p>2) Observed numerous bulk foods uncovered in the dry storage area. Observed numerous scoops without handles used to portion food. Cover all foods in storage. Utilize scoop with handle to portion food and ensure scoop is stored in food with handle above the food. Correct ASAP.</p> <p>3) Observed cooked rice and refried beans uncovered in the walk-in refrigerator. Ensure foods are covered to protect and prevent against possible contamination. Corrected during inspection. 4TH NOTICE.</p> <p>5,12) Observed the following moldy bulk produce: tomatillos, jalapenos, serranos, and bell peppers in the walk-in cooler. Ensure foods offered for public consumption are pure and unadulterated. Voluntarily discarded.</p> <p>14) Observed excessive buildup of dust on the compressor fan guards in the walk-in refrigerator. Ensure equipment is clean, fully operable and not a source of possible contamination. Clean and sanitize asap. 2ND NOTICE.</p> <p>14, 29) Observed excessive buildup of grease (especially exhaust filters), food debris, dust, and dirt on equipment, floors, and hard-to-reach places in the kitchen. Maintain equipment free of buildup, fully serviceable, and clean at all times. Clean and sanitize according to manufacturer specification ASAP. 3RD NOTICE.</p> <p>13) Observed 0ppm sanitizer in sani-buckets in host area. Observed 200ppm chlorine in sani-bucket in kitchen. Ensure sanitizer has 100ppm chlorine or 200ppm quat. Utilize test strips to measure sanitizer concentration. Correct ASAP.</p> <p>14) Observed a panini grill stored on the deli-prep cooler not used under an exhaust hood. Ensure equipment that produces smoke or heat are used under an exhaust hood. Corrected onsite.</p> <p>14) Observed build up of syrup on the bottom shelf inside the soda cabinet. Maintain facility in a clean manner. Clean and sanitize immediately. 2ND NOTICE.</p>
	2 Prep./ Service		X		
	3 Storage/ Disp.		X		
	4 Frozen Food				
	5 Pure Food		X	X	
	6 Reused Food				
Food Storage	7 Transportation				
	8 Storage Fac.				
	9 Refrig. Units				
	10 Thermometer				
	11 Hazardous Mat.				
	12 Spoils		X	X	
Uten./Equip.	13 Wash/ Sanitize		X		
	14 Equip. Condition		X		
	15 Utensil Condition				
	16 Storage				
Employee	17 Handwashing		X		
	18 Employee Hygiene				
	19 Employee Habits				
	20 Food Cert./ Card		X		
Water	21 Water				
	22 Cross Con.				
Waste	23 Liquid Waste				
	24 Refuse				
Vermin	25 Rodents/ Insects		X		
	26 Animal/ Fowl				
Facilities	27 Ventilation				
	28 Doors				
	29 Floors		X		
	30 Walls - Ceilings				
	31 Toilet Fac.				
	32 Janitorial Fac.				
	33 Lighting				
Misc.	34 Clothing - Linen				
	35 Signs				
	36 Misc.		X		

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): Juan Juarez	Received by (Signature): _____ Date: 11/13/2024
REHS (Print): Chalyn Dewey	REHS (Signature): _____ Phone: 530-841-2112

Facility Name: Rico's Tacos

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

20) Food manager certificate has expired in 02/2022. Obtain a food managers certificate within 30 days and maintain a copy of certification onsite. 4TH NOTICE.

14, 25) Observed a fruit beverage stored in a beverage container with numerous surface mold growth and numerous soiled dishes piled at the warewashing area. Observed numerous fruit flies in the facility, especially warewashing area. Ensure soiled wares are cleaned and sanitized in a manner to prevent harborage or attraction of insects and other sources of contamination. A REINSPECTION WILL BE CONDUCTED WITHIN 7 days.

29) Observed missing baseboard in the cooks area and damaged baseboard in women toilet facility. Ensure baseboards extend at least 4" at the junction of the floor and wall with a 3/8" radius coved at the base. Repair or correct within 60 days. 2ND NOTICE.

30) Observed damaged ceiling panels and holes above the cook's line. Maintain ceilings as to be smooth, cleanable, nonabsorbent, and durable. Repair within 60 days. 3RD NOTICE.

36) Facility has currently added a new business called Ono Foods that operates simultaneously with the facility. This new operation is not a permitted food operation. Health permits are not transferable. Discontinue this new food service until one of the following actions have occurred:

- a) obtain a secondary food permit for this new operation and provide a standard operating procedures (SOP) that outlines how food will be prepared and handled safely between both operations.
- b) Per CFRC 113824, 114380, provide a plan or letter to the department for approval for the additional menu change to the facility's operation.

Submit SOP or plans to: cdewey@co.siskiyou.ca.us.

A REINSPECTION FEE ASSESSED FOR NON-COMPLIANCE.
A REINSPECTION FEE WILL BE ASSESSED FOR FUTURE NON-COMPLIANCE.

PAGE 2 OF 2

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