



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;">FOLLOW-UP INSPECTION CONDUCTED THIS DATE</p> <p>Facility has addressed the fruit flies issue addressed on previous inspection. The following observations were observed:</p> <p>1) Observed shredded chicken at 125F held in the hot holder. Hold hot foods at 135F or above. Food reheated to temperature to be held in food during inspection.</p> <p>14) Observed unit above not holding hot foods to temperature. Observed the water level in hot holder low. Ensure equipment operates according to manufactures instruction. Water added into holding tank during inspection.</p> <p>3) Observed raw eggs stored above bulk onions and rice noodles in the walk-in cooler. Store raw eggs/foods below ready-to-eat foods. Corrected on-site.</p> <p>13) Observed less than 50ppm sanitizer in sani-bucket in host area and prep area. Ensure sanitizer has 100ppm chlorine. Utilize test strips to measure sanitizer concentration. Corrected onsite.</p> <p>14) 2ND NOTICE - Observed excessive buildup of grease on the exhaust filters on the left side of the hood. Maintain equipment free of buildup and fully serviceable. Wash, clean, and sanitize according to manufacturer specification ASAP.</p> <p>14) Observed build up of syrup inside the soda cabinet after is have been cleaned. Maintain equipment in good repair and fully serviceable. Wash, clean, and sanitize immediately. Repair within 60 days.</p> <p>20) Observed employees without food handler cards. Ensure all employees obtain food handler card within 30 days and store a copy of certificate on-site.</p> <p>29) Observed buildup of food debris, dust, and/dirt on the floors and hard-to-reach places in the kitchen, dry storage, inside coolers, and walk-in cooler. Maintain facility and equipment in a clean manner and fully serviceable. Clean and sanitize ASAP.</p> <p>NOTE: CONTINUE TO WORK ON NON-COMPLIANCE NOTED ON 11/13/2024 INSPECTION REPORT. Examples: food safety certificate, baseboards, etc.</p>
	2 Prep./ Service				
	3 Storage/ Disp.		X	X	
	4 Frozen Food				
	5 Pure Food				
	6 Reused Food				
	7 Transportation				
Food Storage	8 Storage Fac.				
	9 Refrig. Units				
	10 Thermometer				
	11 Hazardous Mat.				
	12 Spoils				
Uten./Equip.	13 Wash/ Sanitize		X	X	
	14 Equip. Condition		X		
	15 Utensil Condition				
	16 Storage				
Employee	17 Handwashing				
	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				
	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.				

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): Juan Juarez	Received by (Signature): _____ Date: 11/21/2024
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:

Received By (Print): Juan Juarez	Received by (Signature):	Date: 11/21/2024
-------------------------------------	--------------------------	---------------------

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:

Received By (Print): Juan Juarez	Received by (Signature):	Date: 11/21/2024
-------------------------------------	--------------------------	---------------------

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:

Received By (Print): Juan Juarez	Received by (Signature):	Date: 11/21/2024
-------------------------------------	--------------------------	---------------------

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