



# 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>El Zagan</b>                         |    | Permit # <b>000218</b>   |   |   |
| Address: <b>1421 N. Main St., Yreka, CA 96097</b>      |    |  |   |   |
| Permit Holder: <b>Miriam Villegas</b>                  |    | Permit To Operate:<br><input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid |   |   |
| Phone: <b>530-408-9923</b>                             |    | E-mail: <b>miriamvillegas7@gmail.com</b>   |   |   |
| Food Safety Certified Employee: <b>Miriam Villegas</b> |    | Expiration Date: <b>09/2029</b>  |   |   |
|  |    | The marked items represent Health Code violations and must be corrected as follows:                |   |   |
| Protection Time/ Temp.                                 | 1  | Food Temp.   |   | <p><b>ROUTINE INSPECTION CONDUCTED THIS DATE</b></p> <p>3) Observed raw meat stored above ice in the walk-in freezer. Store ready-to-eat food above raw food. Correct ASAP.</p> <p>14) Observed water dripping from the ceiling into a food container in the walk-in refrigerator. Observed the door gasket to reach-in refrigerator damaged and not sealing properly. Maintain equipment in good repair and fully operable. Repair or correct within 90 days.</p> <p>14) Observed the soda discharge tube and its end submerged into water. To prevent backflow into the equipment, ensure the tube discharges into floor sink or the like with at least a 1in. air gap. Correct immediately.</p> <p>14) 2nd Notice - Observed the finish to the floors in the walk-in freezer and refrigerator rusting or chipping. To prevent cross contamination of food or equipment surfaces, ensure the floors are refinished to be smooth, cleanable, durable, and nonabsorbent. Repair or correct within 30 days.</p> <p>14) 2nd Notice - Observed the open-air BBQ grill in front of the facility with numerous rust, grease, and/or food buildup. Observed the finish to the grill and frame chipping. Observed the overhead vents clogged with buildup of smoke particulates. Maintain equipment in good repair, fully serviceable, and clean at all times as to not contaminate food and/or attract/harbor of rodents, insects, or vermin. Resurface, repair, or replace within 30 days.</p> <p>14, 25, 29) Observed food, dust, and/or dirt on the floors and hard-to-reach places (ex below deli cooler and steam table) throughout the food prep area and dry storage area. Observed rodent droppings on the floor in the dry food storage area. To prevent attraction or harborage of insects or rodents, maintain all floors in a cleanly manner at all times. Discard any food that may be contaminated or has gnawed marks. Wash, clean, and sanitize floors, equipment shelves, and cans ASAP.</p> <p>29) Observed baseboard missing at the floor/wall at the following location: warewashing, mop, handsink, ice machine and walk-in refrigerator areas, and at newly proposed cook area. Floors in all areas in which food is prepared, prepackaged, or stored, where any utensil is washed, where refuse or garbage is stored, and handwashing areas shall be coved at the juncture of the floor and wall with a 3/8" minimum radius coving and extend up the wall at least 4". Repair or correct within 90 days.</p> |
|  | 2  | Prep./ Service   |   |   |
|  | 3  | Storage/ Disp.   | 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.   |   |   |
| Uten./Equip.   | 12 | Spoils   |   |   |
|  | 13 | Wash/ Sanitize   |   |   |
|  | 14 | Equip. Condition   | X |   |
|  | 15 | Utensil Condition  |   |   |
| Employee   | 16 | Storage  |   |   |
|  | 17 | Handwashing  |   |   |
|  | 18 | Employee Hygiene   |   |   |
|  | 19 | Employee Habits  |   |   |
| Water  | 20 | Food Cert./ Card   |   |   |
|  | 21 | Water  |   |   |
| Waste  | 22 | Cross Con.   |   |   |
|  | 23 | Liquid Waste   |   |   |
| Vermin   | 24 | Refuse   |   |   |
|  | 25 | Rodents/ Insects   | X |   |
| Facilities   | 26 | Animal/ Fowl   |   |   |
|  | 27 | Ventilation  |   |   |
|  | 28 | Doors  |   |   |
|  | 29 | Floors   | X |   |
|  | 30 | Walls - Ceilings   |   |   |
|  | 31 | Toilet Fac.  |   |   |
|  | 32 | Janitorial Fac.  |   |   |
| Misc.  | 33 | Lighting   |   |   |
|  | 34 | Clothing - Linen   |   |   |
|  | 35 | Signs  |   |   |
|  | 36 | Misc.  |   |   |

MAJ = Major violation    OUT = Out of compliance    COS = Corrected on-site

|  |                          |                            |
|--|--------------------------|----------------------------|
| Received By (Print): <b>Juan Ramon</b> | Received by (Signature): | Date: <b>03/14/2025</b>    |
| REHS (Print): <b>Chalyn Dewey</b>      | REHS (Signature):        | Phone: <b>530-841-2112</b> |

**Facility Name:** El Zagan

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

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