



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 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 60F raw chicken in deli cooler. Observed 52F shredded cheese in reach-in refrigerator. Hold cold food at 41F and dairy food at 45F or colder. Voluntarily discarded.</p> <p>2) 2ND NOTICE- Observed food uncovered in the dry storage and reach-in refrigerator. Cover all foods in storage to protect and prevent against possible contamination. Corrected onsite.</p> <p>3) Observed a bag of sugar stored directly on the ground in the dry storage area. Store all foods at least 6in. off the floor. Correct immediately.</p> <p>13, 14, 29, 30) 2ND NOTICE - Observe buildup of grease, food debris, and/or dust on the equipment, floors, walls, and hard to reach places at the: cooks area, prep sink area, meat station area (including meat slicer), warewashing area, floors in kitchen, dry storage, and front service areas, bottom of reach-in and deli-cooler refrigerators. Maintain equipment and facility free of buildup, clean, and fully serviceable at all times. Deep clean and sanitize all areas according to manufacturer specification in 7 days.</p> <p>14) Observed the following damage equipment in the facility: broken hinges to deli cooler, paper towel dispenser hanging off wall in the kitchen, and manual switching of dishwasher on and off. Observed missing electrical cover above the deli-cooler. Maintain equipment in good repair, fully serviceable, and operating according to manufacturer instructions. Reinstall electrical cover and ensure it is finished as to be smooth, cleanable, durable, and nonabsorbent. Repair or correct within 90 days.</p> <p>20) 6TH NOTICE - Observed no valid food manager certificate. The food manager certificate expired in 02/2022. Per CRFC 113947.6, a facility that operates without a food manager certificate is punishable by a fine of \$100 each day of operating in violation. Obtain a food safety professional certificate in 7 days.</p> <p>20) 2ND NOTICE - Observed facility did not have copies of food handler cards on site to assess. Ensure employees that handles food obtain food handler card within 30 days. Maintain copy onsite and easily accessible when requested. Correct immediately. I will request food handler cards on <u>reinspection visit within 7 days.</u></p> <p>36) 2ND NOTICE - Facility has not paid for 2025 operating permit. Per CRFC, a food facility shall not be open for business without a valid permit. Obtain a valid food permit. <u>Submit permit fees and all application fees associated with facility within 7 days.</u></p>
	2 Prep./ Service		X		
	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		X		
	14 Equip. Condition		X		
	15 Utensil Condition				
Employee	16 Storage				
	17 Handwashing				
	18 Employee Hygiene				
	19 Employee Habits				
Water	20 Food Cert./ Card		X		
	21 Water				
Waste	22 Cross Con.				
	23 Liquid Waste				
Vermin	24 Refuse		X		
	25 Rodents/ Insects				
Facilities	26 Animal/ Fowl				
	27 Ventilation				
	28 Doors				
	29 Floors		X		
	30 Walls - Ceilings		X		
	31 Toilet Fac.		X		
	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): Juan Juarez	Received by (Signature): _____ Date: 06/30/2025
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:

13, 24) 2ND NOTICE - Observed used grease runoff and buildup on all sides of grease container and onto the parking lot floor. Observed excessive amount of food waste on the top grate and lid does not shut completely. Ensure refuse is cleaned at a frequency necessary to prevent buildup of soil and grease waste are disposed in a sanitary manner as to not that attract insects, vermin, and or rodents or cause objectionable odor. Deep clean and wash in 7 days.

29) Observed the prep sink plumbed without a 1" air gap above the top rim level of the floor sink. Repair or correct within 30 days.

29) 5TH NOTICE- Observed missing baseboard in the kitchen. 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 30 days.

31) Observed toilet tissue missing in installed dispensers in both women toilet facilities or stalls. Observed the door handle missing at women door. Maintain toilet facility in good repair and toilet tissue is supplied in dispensers. Refill toilet tissue immediately. Repair door handle within 7 days.

A reinspection will be conducted on or around 07/09/2025.

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.

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Date:
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