## 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: Josefina's Taqueria Permit # 000774								00774			
Addres	S:	1009 S Main S		S. 10 (10 )	W.	96097		1980 1994 1984 1985 1			
Permit	Hol	der: Erick Felix					Permit To 0	Operate: Not Valid			
Phone	5	30-643-8095				E-mail: josefinastaqueriaca@gmail.com					
Food S	afet	ty Certified Employ	/ee: J	osef	ina /	Arredondo	Expiration	Date: 06/2029			
				OUT		The marked items represent Health Code violations and mus	t be corrected	as follows:			
Protection Time/ Temp.	1	Food Temp.									
	2	Prep./ Service				ROUTINE INSPECTION CONDUCTED TH					
	3	Storage/ Disp.				13) Observed sanitizer spray bottle stored at warewashing	a concentration				
	4	Frozen Food				of greater than 200ppm chlorine. Ensure sanitizer concentration measures at 100					
	5	Pure Food				chlorine or 200ppm QAC. Utilize test strips to measure concentration before use or					
	6	Reused Food				storage. Repair or correct immediately.					
۵	7	Transportation				13) Observed working wash cloths stored on the prep table	Ohserver	l no sani-hucket			
Food Storage	8	Storage Fac.				13) Observed working wash cloths stored on the prep table. Observed no sani-bucke utilized in the food prep area. Facility is currently sharing sani-bucket stored at the fro service station that is not easily accessible for use. Ensure a sani-bucket is stationed					
	9	Refrig. Units									
	10	Thermometer				food prep area and store all working wash cloths in sani-bu	ıcket with s	olution when not in			
	100	Hazardous Mat.				use. Correct immediately.					
-	12	Spoils			0	27) Observed the ventilation or exhaust system not operating in the wome		omen restroom.			
Uten./Equip.	2000	Wash/ Sanitize		X		Ensure toilet rooms are vented outside by means of a light-switch-activated exconsistent with local building code requirements. Repair within 90 days.  29) Observed food and grease buildup on the floors and hard to reach areas to					
	14	Equip. Condition		3			S.				
Jten.	2777	Utensil Condition									
	1000	Storage									
99		Handwashing				cooking equipment or area. Maintain facility in a clean manner at all times.		ilies.			
Employee		Employee Hygiene	<u> </u>								
Em	10000	Employee Habits	-								
_	7	Food Cert./ Card	-								
Water	0.0700	Water Cross Con.									
o <		Liquid Waste	-								
Waste		Refuse									
444	-	Rodents/ Insects		3							
Vermin	Carried I	Animal/ Fowl									
		Ventilation		X	9						
	-	Doors	П								
lities		Floors	П	X							
Facilities	State	Walls - Ceilings									
		Toilet Fac.	П								
	32	Janitorial Fac.									
	33	Lighting									
ı;	34	Clothing - Linen									
Misc	35	Signs									
	-	Misc.									
MAJ = Major violation OUT = Out of compliance COS = Corrected on-site											
Receive	d By	(Print): Eric Fel	ix			Received by (Signature):	Date: 02/	13/2025			
REHS (	Print	Chalyn Dew	ey			REHS (Signature):	Phone: 530	0-841-2112			

Facility Name:	Josefina's Taqueria	
	The marked items represent Health Code violations and must be corrected as follows:	
78		
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Received By (Print):	Received by (Signature): Date:	
Er		02/13/2025
RFHS (Print):	REHS (Signature): Phone	th tensor restaures as asymptom

530-841-2112

Chalyn Dewey

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×		
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	Felix	02/13/2025
REHS (Print):	REHS (Signature):	Phone:
Chalyn I	Dewey	530-841-2112

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	c Felix	02/13/2025
REHS (Print):	REHS (Signature):	Phone:
Chalyn [	Dewey	530-841-2112