



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: ☐ Valid ☐ 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	The marked items represent Health Code violations and must be corrected as follows: ROUTINE INSPECTION CONDUCTED THIS DATE 1) Observed a dozen of raw eggs at 84F at cook's line prep cooler, and 119F rice, 115F cheese, 99F chicken at hot holder. Hold cold food at 41F or colder and hot food at 135F or hotter. Voluntarily discarded. 17) Observed no hot water in both men and women handwashing station. Maximum water temp at 55F. Observed paper towel empty in dispenser at men's restroom. Per CRFC 114276.d, ensure handwash facilities in toilet facilities are adequate for use at all times: at least 100F warm water, paper towel and cleanse in dispenser. Refill and maintained. Maintenance, Ted, fixed water issue and temp is higher than requirement. 20) Food safety manager certificate has 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 operation in violation. This will be assessed if facility fails to obtain a food manager certificate within the next 30 days. Maintain a copy of certification onsite and easily accessible when requested. 5TH NOTICE. - Provided Tamy Howerton and my business card. 2) Observed scoop's handle directly touching bulk rice and beans in dry storage area. Store the handle above food to prevent cross contaminating food during portioning. Correct ASAP. 2) Observed bulk rice and beans containers and raw meats uncovered in the dry storage and walk-in refrigerator, respectively. Ensure foods are covered to protect and prevent against possible contamination. Correct ASAP. 5) Observed mold growth colonies on Jamaica juice stored in beverage dispenser in reach-in refrigerator. Observed moldy bulk jalapeno and bell peppers in the walk-in cooler. Ensure foods offered for public consumption are pure and unadulterated. Voluntarily discarded. 14, 29, 30) Observed excessive buildup of grease, food debris, and/or dust accumulating on: cooking equipment, meat slicer, walls (prep sink, meat station, warewashing) floors in kitchen, ceiling and vent at meat prep station, dry storage, and front service areas, bottom of all reach-in equipment, clean utensil shelves, and shelves. Maintain equipment free of buildup, fully serviceable, and clean at all times. Employee was cleaning meat slicer during inspection. Clean and sanitize all areas, according to manufacturer specification within 7 days.
	2 Prep./ Service		X		
	3 Storage/ Disp.				
	4 Frozen Food				
	5 Pure Food		X	X	
	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		
	14 Equip. Condition		X		
	15 Utensil Condition				
	16 Storage				
Employee	17 Handwashing	X		X	
	18 Employee Hygiene				
	19 Employee Habits		X		
	20 Food Cert./ Card		X		
Water	21 Water				
	22 Cross Con.				
Waste	23 Liquid Waste				
	24 Refuse		X		
Vermin	25 Rodents/ Insects				
	26 Animal/ Fowl				
Facilities	27 Ventilation				
	28 Doors				
	29 Floors		X		
	30 Walls - Ceilings		X		
	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: 04/03/2025
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:

20) Observed employee, Gustavo Rodrigue, without food handler card and food handler cards were not available during inspection. Ensure all employees obtain food handler card within 30 days. Maintain copy onsite and easily accessible when requested.

24) Observed used grease runoff sides of grease container and onto the parking lot. Observed the lid of the container opened and excessive amount of food waste on top grate. Ensure waste are removed or disposed of in a sanitary manner as frequently as may be necessary to prevent a creation of a nuisance (ex objectionable odor) and other conditions that attract insects, vermin, and or rodents. Wash and clean immediately. Contact waste disposal to dispose/haul oil if unit is full.

13) Observed 0ppm sanitizer at dishwasher. Observed 0ppm sanitizer in sani-bucket in handwashing station at host area. Ensure chlorine sanitizer measures 100ppm in sani-bucket and 50ppm at dishwasher. Utilize test strips to measure sanitizer concentration as needed. Dishwasher sanitizer corrected onsite.

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. 3RD NOTICE.

30) Observed holes and water stain on ceiling panels in the dining area. Maintain ceilings as to be smooth, cleanable, nonabsorbent, and durable. Repair within 90 days.

36) Facility has not renewed their operating permit for 2025. Renew immediately.

A reinspection fee assessed for non-compliance.

Future continuous non-compliance will result in additional fees, an administrative hearing, and possible permit revocation.

Received By (Print):
Juan Juarez

Received by (Signature):

Date:
04/03/2025

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:

Received By (Print): Juan Juarez	Received by (Signature):	Date: 04/03/2025
-------------------------------------	--------------------------	---------------------

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:

Received By (Print): Juan Juarez	Received by (Signature):	Date: 04/03/2025
-------------------------------------	--------------------------	---------------------

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