



# 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: <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>

		MAJ	OUT	COS	
					The marked items represent Health Code violations and must be corrected as follows:
Protection Time/ Temp.	1		X	X	<p style="text-align: center; margin: 0;"><b>ROUTINE INSPECTION CONDUCTED THIS DATE</b></p> <p>1) Observed 74F cooked pork stored on a prep table. Hold cold foods at 41F or colder or hot foods at 135F or hotter. Voluntarily discarded.</p> <p>1) Observed raw pork sitting in a ice bath in prep sink at 50F. Ensure all parts of food are covered with ice to hold cool food 41F or colder. Food moved into walk-in refrigerator to be rapidly cooled.</p> <p>1) Observed bulk packages of beef and pork with surface temperature of 55F and internal temperature of 52F stored in the top section of deli cooler across from walk-in refrigerator. Over stacking of food will block air flow in the unit. Voluntarily discarded.</p> <p>2, 13) Observed a scoop stored directly on a dirty food storage shelf. This shelf is not cleaned and sanitized daily. Store scoop in a container that is cleaned and sanitized daily or in the food with handle above food. Wash, clean, and sanitize scoop ASAP.</p> <p>3) Observed raw eggs stored above ready-to-eat food in the reach-in refrigerator. Observed employees personal food stored mixed together with food for consumers. Store raw eggs and personal items below ready-to-eat or consumers' food or in a separate equipment. Correct immediately.</p> <p>14) 3RD NOTICE - Observed floor in walk-in freezer rusting. The floor in walk-in refrigerator has been repaired and is in compliance. Maintain the floor as to be easily cleanable, smooth, durable, and nonabsorbent. Repair or correct within 7 days.  <b>Reinspection fee assessed for non-compliance.</b></p> <p>14) 2nd Notice - Observed the open-air BBQ grill in front of the facility with food buildup on the grill. Maintain equipment in cleanly manner at all times or is cleaned after use as to not attract or harbor rodents, insects, or vermin. Deep clean within 3 days.</p> <p>24, 25) Observed filled trash bags stored directly outside back door entrance. Observed numerous flies at this area. Ensure refuse are removed or disposed of in a sanitary manner to minimize conditions or odors that attract or harbor insects and rodents. Corrected during inspection.</p> <p>29) 2nd Notice- Observed baseboard missing at the floor/wall at the warewashing, mop, and handsink areas. Ensure baseboard extends at least 4" up the wall with a minimum 3/8" coved at the juncture of wall and floor. Repair or correct within 30 days.</p>
	2		X		
	3		X		
	4				
	5				
	6				
	7				
Food Storage	8				
	9				
	10				
	11				
Uten./Equip.	12				
	13		X		
	14		X		
Employee	15				
	16				
	17				
	18				
Water	19				
	20				
Waste	21				
	22				
Vermin	23				
	24		X	X	
Facilities	25		X		
	26				
	27				
	28				
	29		X		
	30		X		
Misc.	31				
	32				
	33				
	34				
	35				
	36				

MAJ = Major violation    OUT = Out of compliance    COS = Corrected on-site	
Received By (Print): <b>Miriam Villegas</b>	Received by (Signature): _____ Date: <b>08/21/2025</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:

14, 29, 30) Observed excessive accumulation of food, dust, and/or dirt on the floors, equipment (ex. display case, microwave, reach-in refrigerator, etc), walls, and hard-to-reach places throughout the facility (food prep line, warewashing, prep, and dry storage areas). Maintain all floors, walls, and equipment in a cleanly manner at all times. Deep clean, wash, and sanitize immediately. **A REINSPECTION WILL BE CONDUCTED WITHIN 7 DAYS.**

20) Observed facility was unable to provide food handler cards/records to all employees handling food. All employees are required to obtain a food handler card within 30 days of hire. These certificates must be on file at this facility and be available for inspection at all times. Obtain food handler card within 30 days and maintain copy onsite.

**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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