



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	
					The marked items represent Health Code violations and must be corrected as follows:
Protection Time/Temp.	1	Food Temp.			<p style="text-align: center; font-weight: bold;">FOLLOW-UP ADMINISTRATIVE INSPECTION CONDUCTED ON THIS DATE</p> <p>Follow-up inspection is to observe non-compliance to the California Retail Food Code (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. The following observations were found:</p> <p>20) 9TH NOTICE - Facility has not obtained a Food Safety Manager Certificate and did not provide physical evidence of valid certificate when requested. The food manager certificate has expired in 02/2022. This violation has been documented multiple times in the past, and is a problem that has not been corrected for over 3 years.</p> <p><u>Obtain food manager certificate ASAP. Maintain a copy of certificate onsite.</u></p> <p>A REINSPECTION WILL BE CONDUCTED WITHIN 1 DAY.</p> <p>An administrative fee is assessed for non-compliance and repeat violations. Future non-compliance will result in additional administrative fees, administrative hearing, and potential permit revocation.</p> <p>An invoice has been provided for today's fine.</p>
	2	Prep./ Service			
	3	Storage/ Disp.			
	4	Frozen Food			
	5	Pure Food			
	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			
	15	Utensil Condition			
	16	Storage			
Employee	17	Handwashing			
	18	Employee Hygiene			
	19	Employee Habits			
	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			
	30	Walls - Ceilings			
	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 Gutierrez Received by (Signature): _____ Date: 08/27/2025
REHS (Print): Chalyn Dewey REHS (Signature): _____ Phone: 530-841-2112

Facility Name: Rico's Tacos

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Received by (Signature):

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