



# 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 Zaguan</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	Food Temp.			<p style="text-align: center; margin: 0;"><b>FOLLOW-UP INSPECTION CONDUCTED ON THIS DATE</b></p> <p>Follow-up inspection is to observe non-compliance noted on previous inspection report. The following observations were found:</p> <ul style="list-style-type: none"> <li>- Facility has washed and cleaned all floors in the facility.</li> <li>- Facility has removed food build-up on outdoor barbeque grill.</li> </ul> <p>Continue to maintain sanitary cleanliness of corrections noted above to minimize harborage of insect, rodent, or other contaminants.</p> <p>13, 14) 2nd Notice - Observed buildup of food in equipment reach-in refrigerator, in the kitchen, and deli prep cooler in back storage area. Maintain all equipment in a cleanly manner at all times. Deep clean, wash, and sanitize immediately.</p> <p>Future non-compliance will result in reinspection fees, administrative hearing, and potential permit revocation.</p> <p>Note: Facility provided a digital copy of employee food handler card. Print and maintain a copy certificate onsite.</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.			
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			
	21	Water			
	22	Cross Con.			
Waste	23	Liquid Waste			
	24	Refuse			
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): <b>Miriam Villegas</b>	Received by (Signature): _____ Date: <b>09/12/2025</b>
REHS (Print): <b>Chalyn Dewey</b>	REHS (Signature): _____ Phone: <b>530-841-2112</b>

**Facility Name:** El Zaguán

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