



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 #
Address: 113 E Miner St. Ste C, Yreka, CA 96097	
Permit Holder: Ashley Gutierrez	Permit To Operate: <input type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: 530-340-6461	E-mail: ricostacos2009@hotmail.com
Food Safety Certified Employee:	Expiration Date:

		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; margin-bottom: 10px;">PRE-OPENING INSPECTION CONDUCTED ON THIS DATE</p> <p>This facility is approved to open with the following conditions:</p> <ol style="list-style-type: none"> 1) Obtain an operating permit from this department. 2) Obtain all necessary permits and licenses by all required agencies that have jurisdictional oversight of this facility. 3) Obtain a Food Manager Certificate within 60 days. Note: Provided food safety instructor Tamy Howerton business card. 4) Wash, clean, and sanitize the following: <ol style="list-style-type: none"> a. inside reach-in freezer in kitchen b. inside not-in-use reach-in refrigerator in kitchen c. floors and walls in dry storage room (ie previous walk-in refrigerator) d. walls at meat prep station e. can opener f. counter inside soda beverage station g. hard-to-reach areas
	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			
	14	Equip. Condition			
	15	Utensil Condition			
	16	Storage			
Employee	17	Handwashing			
	18	Employee Hygiene			
	19	Employee Habits			
	20	Food Cert./ Card			
Water	21	Water			
	22	Cross Con.			
Waste	23	Liquid Waste			
	24	Refuse			
Vermin	25	Rodents/ Insects			
	26	Animal/ Fowl			
Facilities	27	Ventilation	<input type="checkbox"/>		
	28	Doors	<input type="checkbox"/>		
	29	Floors	<input type="checkbox"/>		
	30	Walls - Ceilings	<input type="checkbox"/>		
	31	Toilet Fac.	<input type="checkbox"/>		
	32	Janitorial Fac.	<input type="checkbox"/>		
	33	Lighting	<input type="checkbox"/>		
Misc.	34	Clothing - Linen	<input type="checkbox"/>		
	35	Signs	<input type="checkbox"/>		
	36	Misc.	<input type="checkbox"/>		

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site
Received By (Print): Ashley Gutierrez Received by (Signature): _____ Date: 09/24/2025
REHS (Print): Chalyn Dewey REHS (Signature): _____ Phone: 530-841-2112

Facility Name: Rico's Tacos

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Date:
09/24/2025

REHS (Print):
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