



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: El Tapatio	Permit # 000217
Address: 400 S Main St Dorris CA	
Permit Holder: Silvia Hernandez	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: 530-397-2004	E-mail: silviarose105@gmail.com
Food Safety Certified Employee: Silvia Hernandez	Expiration Date: 05/2028

		MAJ	OUT	COS		
					The marked items represent Health Code violations and must be corrected as follows:	
Protection Time/ Temp.	1	Food Temp.		X	X	<p style="text-align: center; margin-top: 0;">ROUTINE INSPECTION CONDUCTED ON THIS DATE</p> <p>1) Observed rice between 108F-112F. Ensure all parts of hot foods at 135F or above. Corrected during inspection.</p> <p>2) Observed beef tripe and tomatillos stored alongside dirty dishes and in the 3-compartment sink. The 3-compartment sink is designated solely for ware washing purposes. Use the prep sink for food prep in a manner that prevents potential contamination.</p> <p>30) Observed holes in the ceiling above the food preparation and storage area for cooking equipment. The openings could provide entry points for pests and vectors. Seal and repair as soon as possible.</p> <p>15) Observed cups without handles being used to portion rice. Food portioning scoops should be stored in a manner that isn't going to touch the food and have a handle. Replace scoops immediately.</p> <p>16) Observed broken refrigerator. The food facility shall be free of all items that are unnecessary to the operation of facility, nonfunctional, and or no longer used. Items that do not belong in the food prep area and items not essential in the food preparation shall be placed in a separate designated location.</p> <p>25) Observed a open back door allowing the entrance of an excessive amount of flies in the food prep area. Prevent entrances of flies or insects to reduce food contamination. Continue to santiize and correct immediately.</p> <p>13) Observed no sanitizer availabe for use to wipe counters or sanitize wares. Quarternary Ammonium, chlorine, iodine, or ozone are the only approved sanitizers for use. Correct immediately.</p> <p>29, 30) Observed broken tiles on the floors in the food prep area. Maintain all floors and walls are easily cleanable, durable, smooth, and nonabsorbent. Repair within 90 days.</p>
	2	Prep./ Service		X		
	3	Storage/ Disp.				
	4	Frozen Food				
	5	Pure Food		X		
	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				
Employee	15	Utensil Condition		X		
	16	Storage		X		
	17	Handwashing				
Water	18	Employee Hygiene				
	19	Employee Habits				
	20	Food Cert./ Card				
Waste	21	Water				
	22	Cross Con.				
Vermin	23	Liquid Waste				
	24	Refuse				
Facilities	25	Rodents/ Insects		X		
	26	Animal/ Fowl				
Misc.	27	Ventilation				
	28	Doors				
	29	Floors		X		
	30	Walls - Ceilings		X		
	31	Toilet Fac.				
	32	Janitorial Fac.				
Misc.	33	Lighting				
	34	Clothing - Linen				
	35	Signs				
	36	Misc.				

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): Jason Bird	Received by (Signature): _____ Date: 10/2/2025
REHS (Print): Alexa Roche	REHS (Signature): _____ Phone: 530-841-2117

Facility Name: El Tapatio

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5) Observed loosely stored in the original bag and throughout a storage container with dried beans. Food must be stored in a manner that prevents contamination. Avocados cannot be stored in bags or loosely through containers of dried beans intended for cooking. Correct immediately.

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10/2/2025

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REHS (Signature):

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