



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: Taco Bell - Yreka	Permit # 000451
Address: 1804 Fort Jones Rd., Yreka, CA 96097	
Permit Holder: DeClark Enterprises	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: 530-842-3686	E-mail: rs002299@tacobell.com
Food Safety Certified Employee: Cory Fernandez	Expiration Date: 06/2029

		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;">COMPLAINT INSPECTION CONDUCTED ON THIS DATE</p> <p>The purpose of this visit is to conduct a complaint investigation. An investigation was conducted to address allegation regarding a possible foodborne illness case. The following observations were found:</p> <p>Did not observed food temperature abuse. All cold foods were held at 41F or colder. All hot foods were held at 135F or hotter.</p> <p>17) Observed warm water between 86F-88F at handwash stations in the restrooms and the one next to the cooks line. Ensure handwash sink whose temperature cannot be readily adjusted or comes from a mixing valve has warm water with minimum temperature of 100F (not to exceed 108F). Corrected during inspection.</p> <p>13) Observed sanibucket at assembly line with quaternary ammonium chloride (QAC) of 100ppm. Observed QAC sanitizer at warewashing sanitizing sink with concentration of 400ppm. Maintain QAC concentration of 200ppm. Utilize test strips and measure solution at least every 2hrs and as needed. Corrected during inspection.</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	X	
	14	Equip. Condition			
	15	Utensil Condition			
Employee	16	Storage			
	17	Handwashing	X	X	
	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): Shane Lautenschlager	Received by (Signature): _____ Date: 10/01/2025
REHS (Print): Chalyn Dewey	REHS (Signature): _____ Phone: 530-841-2112

Facility Name: Taco Bell - Yreka

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Received by (Signature):

Date:
10/01/2025

REHS (Print):
Chalyn Dewey

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