



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

		MAJ	OUT	COS	
					The marked items represent Health Code violations and must be corrected as follows:
Protection Time/Temp.	1	Food Temp.			
	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		X	
Employee	15	Utensil Condition			
	16	Storage			
	17	Handwashing		X	X
	18	Employee Hygiene			
Water	19	Employee Habits			
	20	Food Cert./ Card			
Waste	21	Water			
	22	Cross Con.			
Vermin	23	Liquid Waste			
	24	Refuse			
Facilities	25	Rodents/ Insects			
	26	Animal/ Fowl			
	27	Ventilation			
	28	Doors			
	29	Floors			
	30	Walls - Ceilings			
	31	Toilet Fac.			
Misc.	32	Janitorial Fac.			
	33	Lighting			
	34	Clothing - Linen			
	35	Signs			
	36	Misc.			

**ROUTINE INSPECTION CONDUCTED ON THIS DATE**

14) Observed two pin holes on the bottom of the icy machine causing water to pool on the floor below the equipment. Maintain equipment in good repair and fully serviceable. Repair or correct within 90 days.

17) Observed food in the handwash basin closest to the cooks line. Handwash station is strictly used for handwashing purposes, easily accessible for use, and is free of obstruction. Corrected onsite.

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.

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.

MAJ = Major violation    OUT = Out of compliance    COS = Corrected on-site	
Received By (Print): <b>Shane Lautenschlager</b>	Received by (Signature): _____ Date: <b>10/02/2025</b>
REHS (Print): <b>Chalyn Dewey</b>	REHS (Signature): _____ Phone: <b>530-841-2112</b>

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Received by (Signature):

Date:  
10/02/2025

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