



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: TacosTao #2 - Mobile Truck	Permit # 001103
Address: 108 W. Oberlin Rd., Yreka CA 96097	
Permit Holder: Josefina Cruz	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: 530-598-5674	E-mail: josefinacruz@gmail.com
Food Safety Certified Employee: Josefina Cruz	Expiration Date: 06/2029

		MAJ	OUT	COS	
					The marked items represent Health Code violations and must be corrected as follows:
Protection Time/ Temp.	1		X	X	<p style="text-align: center; margin-bottom: 10px;">ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>1) Observed reheated food from a microwave for hot holding at 140F. Ensure all parts of the food reheated in the microwave for hot holding reach a temperature of at least 165F and the food is rotated or stirred, covered, and allowed to stand covered for at least two minutes after reheating. Corrected during inspection.</p> <p>2) Observed cooked meat cooling and covered stored in the reach-in refrigerator at 77F. Rapidly cool food from 135F to 70F within the first 2hrs, then to 41F within the next 4hrs. Leave food uncovered during the cooling process and covered once it cools to holding temperature. Corrected onsite.</p> <p>13) Observed 10ppm chlorine sanitizer at the dishwasher. Maintain 50ppm chlorine sanitizer at the dishwasher. Facility may use the dishwasher to rinse and wash, and sanitize using the 3-compartment sink. Utilize test strips. Correct immediately.</p> <p>Note: The following are employee's food handler card observed during inspection: - Modesto Cruz (exp. 06/2027) - Maribel Leyva (exp. 05/2027) - Abraham Carbajal Leyva (exp. 06/2028)</p>
	2		X	X	
	3				
	4				
	5				
	6				
	7				
Food Storage	8				
	9				
	10				
	11				
Uten./Equip.	12				
	13		X		
	14				
Employee	15				
	16				
	17				
Water	18				
	19				
	20				
Waste	21				
	22				
Vermin	23				
	24				
Facilities	25				
	26				
	27				
	28				
	29				
	30				
	31				
Misc.	32				
	33				
	34				
	35				
	36				

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

Facility Name: TacosTao #2 - Mobile Truck

The marked items represent Health Code violations and must be corrected as follows:

(This area is currently blank, intended for listing health code violations and their corrections.)

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REHS (Print): Chalyn Dewey	REHS (Signature):	Phone: 530-841-2112
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