



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	Permit # 000450
Address: 200 E Vista Dr, Weed CA	
Permit Holder: DeClerk Enterprises	Permit To Operate: <input checked="" type="radio"/> Valid <input type="radio"/> Not Valid
Phone: 530-938-3830	E-mail:
Food Safety Certified Employee: Kathleen Skeen	Expiration Date: 01/2028

		MAJ	OUT	COS	
					The marked items represent Health Code violations and must be corrected as follows:
Protection Time/ Temp.	1	Food Temp.		X	
	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		X	
	15	Utensil Condition			
	16	Storage			
Employee	17	Handwashing		X	X
	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			
	28	Doors			
	29	Floors		X	
	30	Walls - Ceilings			
	31	Toilet Fac.			
	32	Janitorial Fac.			
	33	Lighting			
Misc.	34	Clothing - Linen			
	35	Signs			
	36	Misc.			

ROUTINE INSPECTION CONDUCTED THIS DATE

1) Observed cold foods measuring at 44F-48F at deli prep station. Hold cold food at 41F or below. Correct immediately.

14) Observed an excessive buildup of ice cascading around the compressor unit in the walk-in freezer. Ensure the unit is maintained to prevent contamination of food stored beneath the compressor. Repair or correct within 90 days.

17) Observed paper towel stored on a shelf and not in a dispenser at the back handwashing station. Ensure single use paper towel is stored in a dispenser at all times. Corrected during inspection.

29) Observed excessive waste and buildup beneath the ware washing station. Employee states when waste trap is clogged, liquid waste spills out. Maintain floors in a clean manner at all times. Correct immediately.

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): Chalyn Dewey	Received by (Signature):
	Date: 12/05/2023
REHS (Print): Chalyn Dewey	REHS (Signature):
	Phone: 530-841-2112

Facility Name: Taco Bell

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

Received By (Print):

Received by (Signature):

Date:

12/05/2023

REHS (Print):

Chalyn Dewey

REHS (Signature):

Phone:

530-841-2112

Facility Name: Taco Bell

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

[Empty area for listing health code violations and correction details]

Received By (Print):	Received by (Signature):	Date:
		12/05/2023

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

Facility Name: Taco Bell

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

Received By (Print): Received by (Signature): Date:
12/05/2023

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