## **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	Na	me: Rico's Tac	os			Permit # 000391			
Addres	SS:			e C.	Yrek	a. CA 96097			
Permit		der:		- 80		Permit To Operate:			
		Mariana Ju	arez	<u> </u>					
Mariana Juarez   Mari									
Food S	afe	ty Certified Employ	ee: J	uan	М. С	Sutierrez Expiration Date: 02/2022			
			_	_	_				
Time/ Temp.	1	Food Temp.		X	X	DOUTING INCREATION CONDUCTED THE DATE			
	2	Prep./ Service				ROUTINE INSPECTION CONDUCTED THIS DATE			
	3	Storage/ Disp.		X	X	1) Observed shredded lettuce and cheese at 60F. Observed numerous cold foods at 45			
	4	Frozen Food							
ction	5	Pure Food		X	X	44) Observed unit montioned above not believe and feed to be seen and the life of the feed to be seen and the life of the feed to be seen and the life of the feed to be seen and the life of the feed to be seen and the life of the feed to be seen and the life of the feed to be seen and the life of the feed to be seen and the life of the feed to be seen and the life of the feed to be seen and the life of the feed to be seen and the life of the life of the feed to be seen and the life of the life			
rotec	6	Reused Food							
Д	7	Transportation							
Basis Alise. Facilities Vermin Waste Water Employee Uten./Equip. Food Storage Protection Time/ Temp.						-1-h			
	American Co.								
					0	135F or above. Corrected during inspection.			
Foo						3) Observed raw meats stored above or next to ready to eat foods in the stand-up			
500.0	8 8	- 12				freezer and coolers under the cooking range. Store ready-to-eat foods above raw foods.			
quip.	J. 1919.0	Section Control - Marson State Walleton		_		Corrected during inspection.			
J./Ē(		50.50				2) Observed numerous feeds in walk in refrigerator and feed storage area uncovered			
Uter	_					Cover all foods in storage to protect and prevent against possible contamination.			
				Y		Corrected during inspection. 3RD NOTICE.			
уее		Control of the Control of the Control		^	-				
oldu						5,12) Observed mold growth or rotten cucumbers, tomatoes, and lettuce stored in the			
Ē				X		walk-in refrigerator. Ensure foods are pure and unadulterated. Corrected onsite.			
ter	21	Water				14) Observed excessive buildup of dust or dirt on the ceiling and fan guards in the walk-			
Wa	22	Cross Con.				in refrigerator. Maintain equipment in a clean condition as to be fully operable and not a			
	23	Liquid Waste				source of possible contamination. Clean and sanitize asap. 2ND NOTICE.			
A Misc. Facilities Vermin Waste Water Employee Uten./Equip. Food Storage Protection Time/ Temp.	24	Refuse				14) Observed excessive buildup of grease, food debris, dust, and dirt on equipment in			
min	Holder:  Mariana Juarez  530-643-8085  Safety Certified Employee: Juan M. Gutierrez  MAJ OUT COS Then  Food Temp. X X X  Prep./ Service 3  Storage/ Disp. X X 1) Observed si -52F. Hold cold currently broke equipment in get currently broke equipment in get currently broke equipment in get 135F or above.  Hazardous Mat. 12 Spoils X X 14 Equip. Condition X 15 Utensil Condition X 15 Utensil Condition X 16 Storage Corrected durin 18 Employee Hyglene 19 Employee Habits Deprived Habits 20 Food Cert./ Card X 14) Observed 6 The Market Proposition Storage Corrected durin 19 Employee Habits 10 Doserved 11 Hazardous Mat. 10 Spoils X 15 Utensil Condition X 16 Storage Corrected durin 19 Employee Hyglene 19 Employee Habits 10 Food Cert./ Card X 14) Observed 6 The Market Proposition 10 Storage 11 Handwashing 11 Mater 11 Handwashing 12 Corrected durin 19 Employee Habits 11 Handwashing 11 Handwashing 12 The Market 11 Handwashing 12 The Market 11 Handwashing 14 Refuse 15 Rodents/ Insects 14 Doserved 6 The kitchen. Market 11 Handwashing 15 Handwashing 16 Storage 17 Handwashing 17 Handwashing 17 Handwashing 18 Employee Habits 19 Employee Habits 19 Employee Habits 19 Employee Habits 19 Employee Habits 11 Handwashing 12 Handwashing 12 Handwashing 13 Handwashing 11 Handwashing 12 Handwashing 13 Handwashing 14 Handwashing 15 Handwashing 15 Handwashing 16 Handwashing 17 Handwashing 18 Handwashing 18 Handwashing 19 Handw	the kitchen. Maintain equipment free of buildup, fully serviceable, and in a clean manner							
Vel	26	Animal/ Fowl				at all times. Clean and sanitize according to manufacturer specification ASAP. 3RD			
Misc. Facilities Vermin Waste Water Employee Uten./Equip. Food Storage Protection Time/ Temp.	27	Ventilation	Ш			NOTICE.			
es	3 3					13) Observed 0-50ppm chlorine sanitizer in sani-buckets in the kitchen and host area.			
ciliti		out of the second		X		Maintain chlorine concentration of 100ppm. Corrected during inspection.			
Fa		-				3F			
		and the state of t				14) Observed a Household Use Only Vitamix blender. All equipment should be NSF or			
					-	ANSI certified. Discontinue use and remove from facility immediately. 2ND NOTICE.			
					·	Page 1 of 2			
Misc.									
MAJ =			UT =	Out	of com	apliance COS = Corrected on-site			
	Received By (Print): Received by (Signature): Date:								
REHS (	Print	t): Chalyn Dewe	ey			REHS (Signature): Phone: 530-841-2112			

Page 1 Last modified 4/12/2023

Facility Name: Rico's Tacos

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

- 14) Observed syrup dripping from the beverage tubes and building up on the bottom of soda cabinet. Maintain in a clean manner at all times. Clean and sanitize immediately.
- 29) Observed missing baseboards in the warewashing area and cooking area. Ensure baseboards extend at least 4" at the junction of the floor and wall with a 3/8" radius coved at the base. Repair or correct within 90 days.
- 20) Food manager certificate has expired in 02/2022. Obtain a food managers certificate within 30 days. Employee has registered for next in-person course held on 09/10/2024. 3RD NOTICE.
- 29) Observed buildup of grease, dust, and dirt on the floors and hard to reach places throughout the kitchen, food storage, walk-in refrigerator, and hard to reach places. Maintain floors in a clean manner at all times. Correct ASAP. 3RD NOTICE.
- 30) Observed damaged ceiling panels and holes above the cook's line. Maintain ceilings as to be smooth, cleanable, nonabsorbent, and durable. Repair within 60 days. 2ND NOTICE.
- 36) Observed prep sink and 3-compartment sinks indirectly plumbed into floor sinks without a 1" air gap. Ensure pipes are indirectly plumbed into the floor sink with a 1" airgap above the flood level rim. Correct within 90 days.

A REINSPECTION FEE ASSESSED FOR NON-COMPLIANCE.
A REINSPECTION FEE WILL BE ASSESSED FOR FUTURE NON-COMPLIANCE.

## NOTE:

- 1) Facility has purchased a new reach-in freezer without prior approval. All new equipment must be preapproved from the health department prior to purchase or installation.
- 2) Provided "Facility Inpsection Notice" form.

Page 2 of 2

Received By (Print):	Received by (Signature):	Date:	
Juan Juarez		08/15/2024	
REHS (Print):	REHS (Signature):	Phone:	
Chalyn Dewey		530-841-2112	

Facility Name: Ric	co's Tacos							
The marked items represent Health Code violations and must be corrected as follows:								
	A.							
Received By (Print):	Received by (Signature):	Date:						
Juan Ju	arez	08/15/2024						
REHS (Print):	REHS (Signature):	Phone:						
Chalyn Dew	<i>r</i> ey	530-841-2112						

Facility Name:	Rico's Tacos						
	The marked items represent Health Code violations and must be corrected as follows:						
	· ·						
Received By (Print): Jua	Received by (Signature): Date of the Date	te: 08/15/2024					
REHS (Print): Chalyn [	REHS (Signature): Photographic	one: 530-841-2112					