



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: El Zagan	Permit # 000218
Address: 1421 N. Main St., Yreka, CA 96097	
Permit Holder: Miriam Villegas	Permit To Operate: <input checked="" type="radio"/> Valid <input type="radio"/> Not Valid
Phone: 530-408-9923	E-mail: miriamvillegas7@gmail.com
Food Safety Certified Employee: Miriam Villegas	Expiration Date: 09/2029

		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; margin-top: 0;">ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>2) Observed a condiment container used to portion food. Portion food using a scoop with handle. Ensure scoop is stored in food with handle upright. Correct immediately.</p> <p>14) Observed the finish to the floors in the walk-in freezer and refrigerator rusting or chipping. Ensure the floors are finished to be smooth, cleanable, durable, and nonabsorbent. Repair or correct within 90 days.</p> <p>17) Observed a mop bucket stored in front of the handwashing station. Ensure handwash station is easily accessible for use at all times. Move bucket immediately.</p> <p>30) Observed a large hole at the ceiling/wall above the walk-in freezer. Exposed ceiling and walls are potential sources of contamination. Ensure ceiling is patched and is finished to be smooth, cleanable, non-absorbent, and durable. Repair or correct within 90 days.</p> <p>NOTE: - Please submit approved building permits from Yreka Building Department to our department. - Issued "Facility Inspection Notice" form</p>
	2	Prep./ Service		X	
	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			
	14	Equip. Condition		X	
Employee	15	Utensil Condition			
	16	Storage			
	17	Handwashing		X	
	18	Employee Hygiene			
Water	19	Employee Habits			
	20	Food Cert./ Card			
	21	Water			
Waste	22	Cross Con.			
	23	Liquid Waste			
Vermin	24	Refuse			
	25	Rodents/ Insects			
Facilities	26	Animal/ Fowl			
	27	Ventilation			
	28	Doors			
	29	Floors			
	30	Walls - Ceilings		X	
	31	Toilet Fac.			
	32	Janitorial Fac.			
Misc.	33	Lighting			
	34	Clothing - Linen			
	35	Signs			
	36	Misc.			

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): Miriam Villegas	Received by (Signature): _____ Date: 10/08/2024
REHS (Print): Chalyn Dewey	REHS (Signature): _____ Phone: 530-841-2112

Facility Name: El Zaguán

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Date:
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REHS (Print):
Chalyn Dewey

REHS (Signature):

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