



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: Ricos Tacos	Permit # 000391
Address: 113 E Miner St. Ste C, Yreka, CA 96097	
Permit Holder: Mariana Juarez	Permit To Operate: <input type="checkbox"/> Valid <input checked="" type="checkbox"/> Not Valid
Phone: 530-643-8085	E-mail: ricostacos2009@hotmail.com
Food Safety Certified Employee: Juan M. Gutierrez	Expiration Date: 02/2022

		MAJ	OUT	COS	The marked items represent Health Code violations and must be corrected as follows:
Protection Time/ Temp.	1 Food Temp.		X		<p style="text-align: center; margin: 0;">ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>1) Observed cooked chicken and pork at 101F in steam hot holder. Ensure hot foods is held at 135F or above. Voluntarily discarded.</p> <p>1) Observed numerous cold foods at prep cooler 46F-49F. Hold cold foods at 41F or below. Dairy products can be held at 45F or below. Correct immediately.</p> <p>3) Observed raw foods (meat patties, shrimp beef) stored above or next to ready to eat foods in the stand-up freezer. Store ready-to-eat foods above raw foods or on separate shelves. Correct immediately.</p> <p>3) Observed numerous foods in walk-in refrigerator without protective covering. Cover all foods in storage to protect and prevent against possible contamination. Corrected during inspection. 2ND NOTICE.</p> <p>14) Observed excessive buildup of dust or dirt on the ceiling and compressor shield in the walk-in refrigerator. Maintain equipment in a clean state as to be fully operable and not a source of possible contamination to stored food. Correct immediately.</p> <p>11) Observed pine sol and bleach stored next to clean chopping boards and bulk oil. Store hazardous materials below foods or on separate shelves. Correct immediately.</p> <p>13,14) Observed excessive buildup of grease, food debris, dust, and dirt on major equipment (ex. mixers, ranges, exhaust system, refrigeration units, can opener, etc) in the kitchen. Maintain equipment free of buildup, fully serviceable, and in a clean manner at all times. Clean and sanitize to the manufacturer specifications. Correct ASAP. 2ND NOTICE.</p> <p>13) Observed 0ppm chlorine sanitizer in sani-bucket. Observed greater 100ppm chlorine in dishwasher. Maintain chlorine sanitizer is 100ppm in sani-bucket and 50ppm in dishwasher. Corrected during inspection.</p> <p>14) Observed missing filters in the exhaust hood. Maintain equipment in good repair and fully operable. Correct immediately.</p> <p>14) Observed a Household Use Only Vitamix blender. All equipment should be NSF or ANSI certified. Discontinue use and remove this equipment from facility. Send cut sheet to health department for approval prior to purchase.</p>
	2 Prep./ Service				
	3 Storage/ Disp.		X		
	4 Frozen Food				
	5 Pure Food				
	6 Reused Food				
	7 Transportation				
Food Storage	8 Storage Fac.				
	9 Refrig. Units				
	10 Thermometer				
	11 Hazardous Mat.		X		
Uten./Equip.	12 Spoils				
	13 Wash/ Sanitize		X		
	14 Equip. Condition		X		
	15 Utensil Condition				
Employee	16 Storage				
	17 Handwashing		X		
	18 Employee Hygiene				
	19 Employee Habits				
Water	20 Food Cert./ Card		X		
	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		X		
	30 Walls - Ceilings		X		
	31 Toilet Fac.				
	32 Janitorial Fac.				
Misc.	33 Lighting				
	34 Clothing - Linen				
	35 Signs				
	36 Misc.		X		

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site
Received By (Print): Juan Juarez Received by (Signature): _____ Date: 01/30/2024
REHS (Print): Chalyn Dewey REHS (Signature): _____ Phone: 530-841-2112

Facility Name: Ricos Tacos

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

- 17) The cashier is currently using the handwashing station in the kitchen to wash hands and is not conveniently located. Utilize the handwashing station behind the self-serve soda machine. Ensure handwashing station is constantly supplied with warm water, pump soap, and single-use paper towel in dispenser. Corrected onsite.
- 20) Food manager certificate has expired. Obtain a food mangers certificate within 30 days. 2ND NOTICE.
- 29) Observed excessive buildup of grease, dirt, and dirt on the floors throughout the entire facility and hard to reach places. Maintain floors in a clean manner at all times. Correct immediately. 2ND NOTICE.
- 30) Observed build up of food debris and dust on the walls and ceilings throughout the facility, especially in food prep and warewashing stations. Maintain all walls and ceilings in the kitchen in a clean manner at all times. Clean immediately. 2ND NOTICE.
- 30) Observed damaged painted dry wall and holes in FRP in the prep area, warewashing area, and women restroom. Maintain all wall finishes to be easily clean, nonabsorbent, durable, and smooth. Repair within 90 days.
- 30) Observed damaged ceiling panels above the cook's line. Maintain ceilings to be smooth, cleanable, nonabsorbent, and durable. Repair within 90 days.
- 36) Observed prep sink and dishwasher indirectly plumbed into a floor sink with out a 1" air gap. Only half of the dishwasher discharge pipe is in the floor sink, causing liquid waste to discharge to the floor. Ensure pipes are fully plumbed into the floor sink with a 1" airgap. Dishwasher can be directly connected to the sewer immediately downstream from a floor drain. Repair within 90 days.
- 36) Facility is currently operating without a valid food permit. Facility cannot operate without a valid food permit. Submit payment to the health department asap.

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