



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 Tapatio	Permit # 000217
Address: 400 S Main St Dorris CA	
Permit Holder: Silvia Hernandez	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: 530-397-2004	E-mail: silviarose105@gmail.com
Food Safety Certified Employee: Silvia Hernandez	Expiration Date: 05/2028

		MAJ	OUT	COS	
					The marked items represent Health Code violations and must be corrected as follows:
Protection Time/ Temp.	1	Food Temp.			<p style="margin: 0;">ROUTINE INSPECTION CONDUCTED ON THIS DATE</p> <p style="margin: 0;">16) 2ND NOTICE: Observed beans cooking on a portable cooking stove connected to a portable propane tank in the kitchen. In the California Retail Food Code, 114149.1 (a) mechanical exhaust ventilation equipment shall be provided over all cooking equipment as required to effectively remove odors, smoke, grease, heat, and vapors. Remove cooking stove and utilize Type II hood.</p> <p style="margin: 0;">2) 2ND NOTICE: Observed cilantro and raw chicken stored alongside drying dishes and in the 3-compartment sink. The 3-compartment sink is designated solely for ware washing purposes. Use the prep sink for preparing raw chicken and store cilantro in a manner that prevents potential contamination.</p> <p style="margin: 0;">19) 2ND NOTICE: Observed employee personal belongings such as vitamins, phones, and cooking equipment. Keep all personal items in a separate designated location.</p> <p style="margin: 0;">16) Observed broken refrigerators, air conditioner, coolers, trash bags full of items, and cart storing personal items in the food storage area. The food facility shall be free of all items that are unnecessary to the operation of facility, nonfunctional, and or no longer used. Items that do not belong in the food prep area and items not essential in the food preparation shall be placed in a separate designated location.</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.			
	12	Spoils			
Uten./Equip.	13	Wash/ Sanitize			
	14	Equip. Condition			
	15	Utensil Condition			
	16	Storage		X	
Employee	17	Handwashing			
	18	Employee Hygiene			
	19	Employee Habits		X	
	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			
	30	Walls - Ceilings			
	31	Toilet Fac.			
	32	Janitorial Fac.			
	33	Lighting			
Misc.	34	Clothing - Linen			
	35	Signs			
	36	Misc.			

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): Jason Bird	Received by (Signature): _____ Date: 2/28/2024
REHS (Print): Alexa Roche	REHS (Signature): _____ Phone: 530-841-2117

Facility Name: El Tapatio

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Received By (Print):
Jason Bird

Received by (Signature):

Date:
2/28/2024

REHS (Print):
Alexa Roche

REHS (Signature):

Phone:
530-841-2117

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