



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: Josefina's Taqueria	Permit # 000774
Address: 1009 S Main St., Yreka, CA 96097	
Permit Holder: Erick Felix	Permit To Operate: <input checked="" type="radio"/> Valid <input type="radio"/> Not Valid
Phone: 530-643-8095	E-mail: josefinastaqueriaca@gmail.com
Food Safety Certified Employee: Josefina Arredondo	Expiration Date: 06/2024

		MAJ	OUT	COS	
					The marked items represent Health Code violations and must be corrected as follows:
Protection Time/ Temp.	1		X		<p style="text-align: center; margin: 0;">ROUTINE INSPECTION CONDUCTED ON THIS DATE</p> <p>1) Observed cooked rice in hot holder at 120F. Hold hot food at 135F or above. Voluntarily discarded.</p> <p>2) Observed a food pan to portion food from bulk. Utilize a scoop with handle to portion food and store the scoop in the food with handle above the food. Correct immediately.</p> <p>3) Observed raw meats stored next to horchata beverage in the reach in cooler. Observed raw shrimp stored above ready-to-eat fries and meats in the reach in freezer. Store ready-to-eat food above raw meats. Correct immediately.</p> <p>14) Observed a plank of bare wood below the microwave. Ensure the surface is finished to be smooth, durable, nonabsorbent, and easily cleanable. Repair or replace within 30 days.</p> <p>29) Observed damaged baseboard behind the shelf in the dry storage area. Maintain floors in a manner to be cleanable, smooth, durable, and nonabsorbent. Repair or correct within 90 days.</p> <p>30) Observed the ceiling above the mop sink damaged. Maintain the ceiling in good repair and with a finish that is smooth, cleanable, nonabsorbent, and durable. Repair or correct within 90 days.</p>
	2		X		
	3		X		
	4				
	5				
	6				
	7				
Food Storage	8				
	9				
	10				
	11				
Uten./Equip.	12				
	13				
	14		X		
	15				
Employee	16				
	17				
	18				
	19				
Water	20				
	21				
	22				
Waste	23				
	24				
Vermin	25				
	26				
Facilities	27				
	28				
	29		X		
	30		X		
	31				
	32				
Misc.	33				
	34				
	35				
	36				

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site
Received By (Print): Eric Felix Received by (Signature): _____ Date: 03/28/2024
REHS (Print): Chalyn Dewey REHS (Signature): _____ Phone: 530-841-2112

Facility Name: Josefina's Taqueria

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

Received By (Print):
Eric Felix

Received by (Signature):

Date:
03/28/2024

REHS (Print):
Chalyn Dewey

REHS (Signature):

Phone:
530-841-2112

Facility Name: Josefina's Taqueria

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): Eric Felix	Received by (Signature):	Date: 03/28/2024
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REHS (Print): Chalyn Dewey	REHS (Signature):	Phone: 530-841-2112
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Empty space for listing health code violations and correction details.

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