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			
Addres	ss:	1009 S Main S	•		 A 96097				
Permit			1., 110	ika, O	A 30007	Permit To Operate:			
		Erick Felix				Valid Not Valid			
Phone	5	30-643-8095			E- ^{mail:} josefinastaqueria	aca@gmail.com			
Food S	Safet	y Certified Employe	ee: .los	efina	Arredondo	Expiration Date: 06/2024			
			MAJ O			ode violations and must be corrected as follows:			
Protection Time/ Temp.	1	Food Temp.	>	_	·				
	2	Prep./ Service		<	ROUTINE INSPECTION CONDUCTED ON THIS DATE				
	3	Storage/ Disp.	>	<	1) Observed cooked rice in hot holder at	120F Hold hot food at 135F or above			
	4	Frozen Food			Voluntarily discarded.	1201 . Hold Hot 1000 dt 1001 of dbovo.			
	5	Pure Food							
	6	Reused Food			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 immedia				
	7	Transportation				nariole above the rood. Correct infinediately.			
Food Storage	8	Storage Fac.			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.				
		Refrig. Units							
	10	Thermometer			Store ready-to-eat food above raw meats	s. Correct immediately.			
F00		Hazardous Mat.		4	14) Observed a plank of bare wood belov	w the microwave. Ensure the surface is finished			
		Spoils				d easily cleanable. Repair or replace within 30			
uip.		Wash/ Sanitize			days.				
./Ec		Equip. Condition	>		20) Observed demonard baseboard behir	and the abolt in the dry storage area. Maintain			
Uten./Equip.	_	Utensil Condition			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				
		Storage			correct within 90 days.				
уее		Handwashing Employee Hygiene			-				
Employee		Employee Habits				sink damaged. Maintain the ceiling in good			
En	-	Food Cert./ Card			repair and with a finish that is smooth, cleanable, nonabsorbent, and durable. Repair correct within 90 days.				
ē		Water			correct within 50 days.				
Water	22	Cross Con.			1				
ste	23	Liquid Waste			1				
Waste	24	Refuse			7				
Vermin	25	Rodents/ Insects							
Ver	26	Animal/ Fowl							
	27	Ventilation							
Se	28	Doors							
-acilities	29	Floors	>						
Fa	30	Walls - Ceilings	>		_				
		Toilet Fac.	ш		_				
		Janitorial Fac.	ш	4					
		Lighting	Н		4				
Misc.		Clothing - Linen		-	4				
		Signs		+	-				
MA.I –		Misc. or violation O	UT - O	it of co	empliance COS = Corrected on-site				
		/ (Print):		OI OU	Received by (Signature):	Date:			
		Eric Feli	Х		·	03/28/2024			
REHS (Print): Chalyn Dewe	ey		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):	Received by (Signature): Date	
	ic Felix	03/28/2024
REHS (Print):	REHS (Signature): Pho	ne:
Chalyn D	Dewey 53	30-841-2112

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