



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: Rico's Tacos	Permit # 000391
Address: 113 E Miner St. Ste C, Yreka, CA 96097	
Permit Holder: Mariana Juarez	Permit To Operate: <input checked="" type="checkbox"/> Valid <input 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		X	X	<p style="text-align: center; margin: 0;">ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>1) Observed shredded lettuce and cheese at 60F. Observed numerous cold foods at 45-52F. Hold cold foods at 41F or below. Voluntarily discarded.</p> <p>14) Observed unit mentioned above not holding cold foods to temperature. Unit is currently broken and facility is using ice bath to hold cold foods to temp. Maintain equipment in good repair. Facility has a repair service scheduled for tomorrow.</p> <p>1) Observed refried beans, rice, and meats in hot holders at 127F. Hold hot foods at 135F or above. Corrected during inspection.</p> <p>3) Observed raw meats stored above or next to ready to eat foods in the stand-up freezer and coolers under the cooking range. Store ready-to-eat foods above raw foods. Corrected during inspection.</p> <p>3) Observed numerous foods in walk-in refrigerator and food storage area uncovered. Cover all foods in storage to protect and prevent against possible contamination. Corrected during inspection. 3RD NOTICE.</p> <p>5,12) Observed mold growth or rotten cucumbers, tomatoes, and lettuce stored in the walk-in refrigerator. Ensure foods are pure and unadulterated. Corrected onsite.</p> <p>14) Observed excessive buildup of dust or dirt on the ceiling and fan guards in the walk-in refrigerator. Maintain equipment in a clean condition as to be fully operable and not a source of possible contamination. Clean and sanitize asap. 2ND NOTICE.</p> <p>14) Observed excessive buildup of grease, food debris, dust, and dirt on equipment in the kitchen. Maintain equipment free of buildup, fully serviceable, and in a clean manner at all times. Clean and sanitize according to manufacturer specification ASAP. 3RD NOTICE.</p> <p>13) Observed 0-50ppm chlorine sanitizer in sani-buckets in the kitchen and host area. Maintain chlorine concentration of 100ppm. Corrected during inspection.</p> <p>14) Observed a Household Use Only Vitamix blender. All equipment should be NSF or ANSI certified. Discontinue use and remove from facility immediately. 2ND NOTICE.</p>
	2				
	3		X	X	
	4				
	5		X	X	
	6				
	7				
Food Storage	8				
	9				
	10				
	11				
Uten./Equip.	12		X		
	13		X	X	
	14		X		
Employee	15				
	16				
	17		X		
	18				
Water	19				
	20		X		
	21				
Waste	22				
	23				
Vermin	24				
	25				
Facilities	26				
	27				
	28				
	29		X		
	30				
	31				
	32				
Misc.	33				
	34				
	35				
	36				

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): Juan Juarez	Received by (Signature): _____ Date: 08/15/2024
REHS (Print): Chalyn Dewey	REHS (Signature): _____ Phone: 530-841-2112

Facility Name: Rico's Tacos

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- 14) Observed syrup dripping from the beverage tubes and building up on the bottom of soda cabinet. Maintain in a clean manner at all times. Clean and sanitize immediately.
- 29) Observed missing baseboards in the warewashing area and cooking area. Ensure baseboards extend at least 4" at the junction of the floor and wall with a 3/8" radius coved at the base. Repair or correct within 90 days.
- 20) Food manager certificate has expired in 02/2022. Obtain a food managers certificate within 30 days. Employee has registered for next in-person course held on 09/10/2024. 3RD NOTICE.
- 29) Observed buildup of grease, dust, and dirt on the floors and hard to reach places throughout the kitchen, food storage, walk-in refrigerator, and hard to reach places. Maintain floors in a clean manner at all times. Correct ASAP. 3RD NOTICE.
- 30) Observed damaged ceiling panels and holes above the cook's line. Maintain ceilings as to be smooth, cleanable, nonabsorbent, and durable. Repair within 60 days. 2ND NOTICE.
- 36) Observed prep sink and 3-compartment sinks indirectly plumbed into floor sinks without a 1" air gap. Ensure pipes are indirectly plumbed into the floor sink with a 1" airgap above the flood level rim. Correct within 90 days.

A REINSPECTION FEE ASSESSED FOR NON-COMPLIANCE.
A REINSPECTION FEE WILL BE ASSESSED FOR FUTURE NON-COMPLIANCE.

NOTE:

- 1) Facility has purchased a new reach-in freezer without prior approval. All new equipment must be preapproved from the health department prior to purchase or installation.
- 2) Provided "Facility Inspection Notice" form.

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