



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="text-align: center; margin-top: 0;">FOLLOW-UP INSPECTION CONDUCTED ON THIS DATE</p> <p>THIS FACILITY HAS CORRECTED THE LEAKS IN THE CEILING OF THE FOOD PREPARATION AREA. FACILITY IS APPROVED TO RE-OPEN.</p> <p>30) Observed holes in the ceiling above the food preparation and storage area for cooking equipment. The openings could provide entry points for pests and vectors. Seal and repair as soon as possible.</p> <p>25) Observed an excessive amount of flies throughout the entire facility. There was over 100 counted during inspection and there remained to be more in the food storage area. Ensure pest control plan is current before this becomes a even larger problem. As stated in the California Retail Food Code Article 6 Code 114259, a food facility shall at all times be constructed, equipped, maintained, and operated as to prevent the entrance and harborage of insects. This facility is instructed to correct the fly problem immediately.</p>
	2	Prep./ Service			
	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.			
Uten./Equip.	12	Spoils			
	13	Wash/ Sanitize			
	14	Equip. Condition			
Employee	15	Utensil Condition			
	16	Storage			
	17	Handwashing			
Water	18	Employee Hygiene			
	19	Employee Habits			
	20	Food Cert./ Card			
Waste	21	Water			
	22	Cross Con.			
Vermin	23	Liquid Waste			
	24	Refuse			
Facilities	25	Rodents/ Insects		X	
	26	Animal/ Fowl			
	27	Ventilation			
	28	Doors			
	29	Floors			
	30	Walls - Ceilings		X	
	31	Toilet Fac.			
Misc.	32	Janitorial Fac.			
	33	Lighting			
	34	Clothing - Linen			
	35	Signs			
	36	Misc.			

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site
Received By (Print): Silvia Hernandez Received by (Signature): _____ Date: 10/18/2024
REHS (Print): Alexa Roche REHS (Signature): _____ Phone: 530-841-2117

Facility Name: El Tapatio

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Received by (Signature):

Date:
10/18/2024

REHS (Print):
Alexa Roche

REHS (Signature):

Phone:
530-841-2117

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