

## **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	Na	me: Taco Bell				Permit # 100368	
Addres	SS:	200 E Vista Dı	r, We	ed C	A		
Permit Holder: DeClerk Enterprises Permit To Operate:  O Valid O Not Valid							
Phone	: [	530-938-3830				E-mail:	
Food S	Safet	y Certified Employ	<sup>/ee:</sup> k	(athle	een -	Skeen Expiration Date: 01/2028	
				OUT		The marked items represent Health Code violations and must be corrected as follows:	
Protection Time/ Temp.	1	Food Temp.		X		ROUTINE INSPECTION CONDUCTED THIS DATE	
	2	Prep./ Service				ROOTINE INCITED TO CONSOCIES THIS BATE	
	3	Storage/ Disp.				1) Observed foods at 48 F-51F. Hold cold foods at 41 F or lower. Out of temp food was voluntarily	
	4	Frozen Food				discarded.	
	5	Pure Food				29) Observed excessive build of grease, food, and dirt on the food prep area, walk-in refrigerator/	
	6	Reused Food				freezer and lobby. Deep clean immediately.	
	7	Transportation					
4)	8	Storage Fac.				29) Observed broken tile coving behind ice machine. Replace or repair within 60 days.	
rage	9	Refrig. Units				27) Observed from outside of head ventilation eveters. Envers need to stared underneath the	
Food Storage	10	Thermometer				27) Observed fryer outside of hood ventilation system. Fryers need to stored underneath the proper hood. Corrected during inspection.	
	11	Hazardous Mat.				proper rioda. Corrected during inspection.	
ш	12	Spoils				17) Observed no single use paper towels in the dispenser and were laying on top of a box. Ensure	
Uten./Equip.	13	Wash/ Sanitize				handwashing station has paper towels in the dispenser for handwashing. Corrected on site.	
	14	Equip. Condition		X		14) Observed leak coming from the top of the soda ice machine at the drive thru window location	
en./	15	Utensil Condition				and falling to the floor. Maintain all equipment in serviceable and cleanable condition. Replace or	
Ţ	16	Storage				repair with 60 days.	
Ø)	17	Handwashing		X	X		
Employee	18	Employee Hygiene				36) Observed excessive buildup of grease on the concrete in front of the doors and to the	
dm:	19	Employee Habits				trashcans. Deep clean sidewalks as soon as possible.	
	20	Food Cert./ Card					
Water	21	Water					
		Cross Con.					
aste		Liquid Waste					
-	24	Refuse					
Vermin		Rodents/ Insects					
Ve	26	Animal/ Fowl					
		Ventilation		X	X		
es		Doors					
Facilities	_	Floors	ш	X			
Fa	30	Walls - Ceilings					
		Toilet Fac.					
	32	Janitorial Fac.	Ш				
		Lighting					
Misc.		Clothing - Linen					
Σ		Signs					
MA L		Misc. or violation (		X	of cor	apliance COS = Corrected on-site	
		or violation ( (Print):	<i>-</i>	Out C	n coll	Received by (Signature):  Date:	
		<u> </u>					
REHS (	Print	): Alexa Roche	Э			REHS (Signature): Phone: 530-841-2117	

Facility Name:	Taco Bell	
	The marked items represent Health Code violations and must be corrected as follows:	
•		
<u> </u>	Description of the (O'markets)	
Received By (Print):	Received by (Signature): Date	:
REHS (Print):	REHS (Signature): Phor	ne:
Àlexa Ro	oche 53	30-841-2117

Facility Name:	Taco Bell			
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Received By (Print):		Received by (Signature):	Da	ate:
REHS (Print): Alexa R	oche	REHS (Signature):		none: 530-841-2117

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