

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	' Nai	me: Ricos Tac	os			Permit #				
Addres	ss:	113 B Miner S	treet							
Permit	Hole	der:				Permit To Operate:				
Di .						○ Valid ○ Not Valid				
Phone	5	530-643-8085				E-mail:				
Food S	Food Safety Certified Employee: Expiration Date:									
			MAJ	OUT	cos	The marked items represent Health Code violations and must be corrected as follows:				
ď	1	Food Temp.		X	X					
rage Protection Time/ Temp.	2	Prep./ Service				ROUTINE INSPECTION CONDUCTED ON THIS DATE				
	3	Storage/ Disp.		X	X	1) Observed row boof stored at EE F and abreaded aboos at E1 F. Keen all sold foods				
	4	Frozen Food				1) Observed raw beef stored at 55 F and shredded cheese at 51 F. Keep all cold foods at 41 F or below. Voluntarily discarded.				
	5	Pure Food				at 411 of below. Voluntarily discarded.				
	6	Reused Food				3) Observed raw chicken, cooked rice and beans, produce, cooked meats in the walk-in				
	7	Transportation				refrigerator and in the dry storage without protective covering. Cover all foods in order to				
	8	Storage Fac.				prevent possible contamination. Practice safe food storage and handling.				
orag	9	Refrig. Units				14) Observed the dishuraber not being able to mechanically abut off and zero conitizer				
Food Storage	10	Thermometer				14) Observed the dishwasher not being able to mechanically shut off and zero sanitizer to clean dishes. The facility is instructed to use the 3 -compartment sink to wash and				
	11	Hazardous Mat.				sanitize dishes. Discontinue use of the dishwasher and use the 3 compartment sink to				
ш	12	Spoils				wash and sanitize wares. Repair or replace immediately.				
Uten./Equip.	13	Wash/ Sanitize		X						
	14	Equip. Condition		X						
ten.	15	Utensil Condition				13) Observed excessive buildup of grease, debris, dirt on major equipment in the				
Ť	16	Storage				kitchen such as mixers, ranges, refrigeration units, can opener, and other major equipment. Maintain all equipment free of debris and in a cleanable state. Clean and				
e	17	Handwashing				sanitize to the manufacturer specifications.				
Employee	18	Employee Hygiene				oanna-o to the management operations.				
d II		Employee Habits				29) Observed excessive buildup of grease, dirt, and other throughout the entire facility				
	-	Food Cert./ Card				and hard to reach areas. Clean the floors immediately.				
Water	-	Water				20) Observed hydron floor tiles throughout the outing hitchen Benless or renois within				
		Cross Con.		29) Observed broken floor tiles throughout the entire kitchen. Rep the next 90 days.						
Waste		Liquid Waste				the fiext 30 days.				
		Refuse				30) Observed throughout the entire food preparation area excessive build up of food				
ermin'		Rodents/ Insects				debris. Walls should be easily cleanable, durable and nonabsorbent. Clean immediately.				
Š		Animal/ Fowl								
		Ventilation								
ies		Doors		\ <u></u>						
Facilities		Floors	-	X						
щ		Walls - Ceilings		X						
		Toilet Fac.				$I \cap I$				
		Janitorial Fac.	-							
		Lighting Clothing - Linen				1/1 //1				
Misc.		_				\				
		Signs Misc.				1 / / / /				
MAJ =			UT =	Out c	of com	pliance COS = Corrected on-site				
	MAJ = Major violation OUT = Out of compliance COS = Corrected on-site Received By (Print): Received by (Signature): Date:									
REHS (Print):				REHS (Signature): Phone:				

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Facility Name:	Ricos Tacos					
	The marked items represe	ent Health Code violations and must	be corrected as follows:			
Received By (Print):		Received by (Signature):	Date:			
DELIC (Drivet)		DELIC (Cianations):	Division			
REHS (Print):		REHS (Signature):	Phone:			

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REHS (Print):		REHS (Signature):	Pho	one: