



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: Ricos Tacos		Permit #
Address: 113 B Miner Street		
Permit Holder:		Permit To Operate: <input type="radio"/> Valid <input type="radio"/> Not Valid
Phone: 530-643-8085		E-mail:
Food Safety Certified Employee:		Expiration Date:

		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; font-weight: bold;">ROUTINE INSPECTION CONDUCTED ON THIS DATE</p> <p>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.</p> <p>3) Observed raw chicken, cooked rice and beans, produce, cooked meats in the walk-in refrigerator and in the dry storage without protective covering. Cover all foods in order to prevent possible contamination. Practice safe food storage and handling.</p> <p>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 sanitize dishes. Discontinue use of the dishwasher and use the 3 compartment sink to wash and sanitize wares. Repair or replace immediately.</p> <p>13) Observed excessive buildup of grease, debris, dirt on major equipment in the 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 sanitize to the manufacturer specifications.</p> <p>29) Observed excessive buildup of grease, dirt, and other throughout the entire facility and hard to reach areas. Clean the floors immediately.</p> <p>29) Observed broken floor tiles throughout the entire kitchen. Replace or repair within the next 90 days.</p> <p>30) Observed throughout the entire food preparation area excessive build up of food debris. Walls should be easily cleanable, durable and nonabsorbent. Clean immediately.</p>
	2				
	3		X	X	
	4				
	5				
	6				
	7				
Food Storage	8				
	9				
	10				
	11				
Uten./Equip.	12				
	13		X		
	14		X		
	15				
Employee	16				
	17				
	18				
	19				
Water	20				
	21				
	22				
Waste	23				
	24				
Vermin	25				
	26				
Facilities	27				
	28				
	29		X		
	30		X		
	31				
	32				
	33				
Misc.	34				
	35				
	36				

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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