

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: Taco Bell Yreka Permit # 000451											
Address: 1804 Ft Jones Rd Yreka CA 96097											
Permit Holder: De Clerk Enterprises Permit To Operate: (X) Valid () Not Valid											
Phone	5	30-842-3686				E-mail:					
Food Safety Certified Employee: Nicole Meidell Expiration Date: 08/2024											
	MAJ OUT COS The marked items represent Health Code violations and must be corrected as follows:										
Protection Time/ Temp.	_	Food Temp. Prep./ Service				FOLLOW-UP INSPECTION WAS CONDUCTED THIS DATE					
. /əu	3	Storage/ Disp.				25) A reinspection was conducted at this time, it was observed an excessive					
Tir	4	Frozen Food									
ction	5	Pure Food				amount of flies remain in the food preparation area and throughout the entire facility. Ensure pest control plan is current before this becomes a even larger					
rote	6	Reused Food									
Ь	7	Transportation				problem. As stated in the California Retail Food Code Article 6 Code 114259, a					
Φ	8	Storage Fac.				food facility shall at all times be constructed, equipped, maintained, and operated					
orag	9	Refrig. Units				as to prevent the entrance and harborage of insects. This facility is instructed to					
Food Storage	10	Thermometer				install weather stripping or an air gate to lobby entrances, and another follow-up inspection will be conducted within the next 7 days to ensure the facilities pest					
000	11	Hazardous Mat.				management control has reoccurred.					
ш	12	Spoils				g					
iip.	13	Wash/ Sanitize									
Uten./Equip.	14	Equip. Condition									
en./	15	Utensil Condition									
Ď	16	Storage									
Φ	17	Handwashing									
oye	18	Employee Hygiene									
Employee	19	Employee Habits									
3	20	Food Cert./ Card									
Water	21	Water									
	22	Cross Con.									
Waste	23	Liquid Waste									
Wa	24	Refuse									
Vermin	25	Rodents/ Insects		Х							
Ver	26	Animal/ Fowl									
		Ventilation									
S	28	Doors									
Facilities	29	Floors									
Fас	30	Walls - Ceilings									
	31	Toilet Fac.									
	32	Janitorial Fac.									
	33	Lighting									
	34	Clothing - Linen									
	35	Signs									
		Misc.									
MAJ = Major violation OUT = Out of compliance COS = Corrected on-site											
Received By (Print): Matt Barnes Received by (Signature): Date: 9/1/2023											
REHS (Print): Alexa Roche REHS (Signature): Phone: 530-841-2117											

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The marked items represent Health Code violations and must be corrected as follows:	Facility Name:		
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