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 Zaguan Permit # 000218										
Address: 1421 N. Main St.,Yreka, CA 96097										
Permit	Hol	^{der:} Miriam Vill	egas			Permit To Operate: Valid Not Valid				
Phone	5	30-841-0803				E-mail:				
Food Safety Certified Employee: Miriam Villegas Expiration Date: 03/2024										
MAJ OUT COS The marked items represent Health Code violations and must be corrected as follows:										
Protection Time/ Temp.	1	Food Temp.	IVIAG	X	X	·				
	_	Prep./ Service			$\overline{}$	ROUTINE INSPECTION CONDUCTED THIS DATE				
		Storage/ Disp.		X	X	1) Observed hot food of cooked meat and jalapeno cooling on the prep table and around				
		Frozen Food				kitchen area measuring at 97 degrees. Hold all hot food at 135 degrees F or cold food at				
	5	Pure Food				41 degrees F or below. Corrected during inspection.				
	6	Reused Food								
Pro	7	Transportation				1) Observed cooked beans being stored in rice cooker measuring at 67 degrees F. Hold				
-		Storage Fac.				all hot food at 135 degrees F or cold food at 41 degrees or below. Voluntarily discarded.				
age.	9	Refrig. Units				3) Observed cooked ready-to-eat food (rice, meat, and others) being stored in the reach				
Food Storage		Thermometer		-		-in cooler without a lid. Ensure food is stored, with a lid to prevent from contamination.				
poc	11	Hazardous Mat.				Corrected during inspection.				
F(Spoils								
Ġ.		Wash/ Sanitize		X		13) Observed 0ppm disinfectant in the 3 compartment sink. Proper sanitizing measures at 100ppm chlorine or 200ppm quat. Correct immediately.				
Uten./Equip.	_	Equip. Condition		X		at 100ppm chlorine of 200ppm quat. Correct infinediately.				
en./E		Utensil Condition				13) Observed chlorine disinfectant in sani-bucket measuring at 200ppm. Effective and				
Ute	16	Storage		X		safe manual chlorine sanitizer measures at 100ppm or 200ppm quat. Correct				
4)		Handwashing		•		immediately.				
уее		Employee Hygiene				14. 20. 20) Observed excessive amount of buildup of groops and dirt throughout the				
Employee	19	Employee Habits				14, 29, 30) Observed excessive amount of buildup of grease and dirt throughout the facility, shelves, and hard-to-reach places. Maintain all surfaces and equipments are in a				
Ш	20	Food Cert./ Card				cleanly manner at all times. Correct immediately.				
ter	21	Water		X						
Water	22	Cross Con.				14) Observed excessive amount of buildup of dirt on the compressor unit of the reach-in				
Waste	23	Liquid Waste				refrigerator. Ensure this unit is serviceable and clean at all times. Correct immediately.				
Wa	24	Refuse				14) Observed drainpipes for liquid waste inside the soda machine cabinet in the lobby,				
Vermin	25	Rodents/ Insects				draining into a bucket. Also observed indirect drainpipes of the 3 compartment sink				
Ver	26	Animal/ Fowl				draining into a floor sink without a 1" air gap. Ensure waste discharge is plumbed into a				
	27	Ventilation				floor sink that has a 1" air gap. Correct within 90 days.				
Ş	28	Doors				16) Observed "Household Use Only" equipments (blender rice cooker) in the kitcher				
-acilities	29	Floors		X		Only utilize commercial equipment that is NSF or ANSI certified and pre-approved by				
Fас	30	Walls - Ceilings		X		this department. Move domestic equipment to another location not within the kitchen				
	31	Toilet Fac.				and submit cut sheet of new equipments prior to purchase. Correct asap.				
	32	Janitorial Fac.								
	33	Lighting								
SC.	34	Clothing - Linen								
	35	Signs								
		Misc.								
			DUT =	Out c	of com	pliance COS = Corrected on-site				
Received By (Print): Received by (Signature): Date: Jose Villegas 10/13/2023										
REHS (Print): REHS (Signature): Phone: Chalyn Dewey 530-841-2112										

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