



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: Josefina's Taqueria	Permit # 000774
Address: 1009 S Main St., Yreka, CA 96097	
Permit Holder: Erick Felix	Permit To Operate: <input checked="" type="radio"/> Valid <input type="radio"/> Not Valid
Phone: 530-643-8095	E-mail: josefinastaqueriaca@gmail.com
Food Safety Certified Employee: Josefina Arredondo	Expiration Date: 09/2024

		MAJ	OUT	COS	
					The marked items represent Health Code violations and must be corrected as follows:
Protection Time/ Temp.	1		X		<p style="text-align: center; margin-top: 0;">ROUTINE INSPECTION CONDUCTED ON THIS DATE</p> <p>1, 2) Observed cooked rice and tomatoes cooling on the drain board of the prep sink and prep table. Use prep sink for prepping food only. Store or cool food in a manner to not contaminate food. Corrected during inspection.</p> <p>1) Observed hot food held at 112F in the hot holder. Hold hot food at 135F or above. Voluntarily discarded.</p> <p>2) Observed whole fruits stored adjacent to mop sink. Store food in a manner to prevent from contamination and adulteration of food. Correct immediately.</p> <p>9) Observed the refrigeration unit at the bar not holding cold food to temp. Observed damaged seal around the door. Maintain unit in good repair. Repair within 90 days.</p> <p>13) Observed 0ppm chlorine concentration is the sani-bucket. Effective chlorine disinfectants measures at 100ppm. Observed facility did not have test strips to test chlorine concentration. Sanitizer should be tested daily or as needed. Correct immediately.</p> <p>13) Observed numerous used wash cloths stored on the countertops and not in sani-bucket, throughout the facility. Ensure used wash cloths are stored in sani-bucket when not in use. Corrected during inspection.</p> <p>13) Observed a buildup of slime in the ice machine. Discontinue use of ice machine until unit has been washed, rinsed, and sanitized according to manufacturers instructions. Correct immediately.</p> <p>14) Observed bare wood throughout the kitchen and food storage area. Ensure these surfaces to be smooth, durable, nonabsorbent, and easily cleanable. Repair or replace within the next 30 days. 2ND NOTICE.</p> <p>28) Observed a large gap on the bottom of the door in the back entrance. Ensure facility is equipped and constructed in a way to prevent entrance or harborage of insects, rodents, or vermin. Correct immediately.</p> <p>14, 29, 30) Observed excessive buildup of dirt, dust, grease, and food debris throughout the facility and hard to reach places. Maintain facility in a clean manner at all times. Correct immediately.</p>
	2		X		
	3				
	4				
	5				
	6				
	7				
Food Storage	8				
	9		X		
	10				
	11				
Uten./Equip.	12				
	13		X		
	14		X		
Employee	15				
	16				
	17				
Water	18				
	19				
	20				
Waste	21				
	22				
Vermin	23				
	24				
Facilities	25				
	26				
	27				
	28		X		
	29		X		
	30		X		
Misc.	31				
	32				
	33				
	34				
	35				
	36				

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): April Arredondo	Received by (Signature):
	Date: 11/17/2023
REHS (Print): Chalyn Dewey	REHS (Signature):
	Phone: 530-841-2112

Facility Name: Josefina's Taqueria

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

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