



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: Yreka Asian Market	Permit # 000734
Address: 829 S Main St. Ste B, Yreka, CA 96097	
Permit Holder: John Vang	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: 715-899-0237/Hue(son)4143666526	E-mail: vangj@gmail.com
Food Safety Certified Employee: John Vang	Expiration Date: 8/2028

		MAJ	OUT	COS	The marked items represent Health Code violations and must be corrected as follows:
Protection Time/ Temp.	1 Food Temp.				<p style="text-align: center; font-weight: bold; margin-bottom: 10px;">FOLLOW-UP INSPECTION CONDUCTED THIS DATE</p> <p>This is a follow-up inspection for non-compliance of not having hot/warm water for proper handwashing found on 01/30/2024. Facility has corrected this violation.</p> <p>The following are violations found during inspection conducted this date:</p> <p>17) Observed no soap/pump soap in the men's restroom. Ensure each handwashing station is maintained with warm water, soap and single-use paper towel in dispenser. Correct immediately.</p> <p>30) Observed missing ceiling panels to the men's restroom. Ensure the walls and ceilings to be easily cleanable and nonabsorbent. Repair within 30 days.</p> <p>2, 17, 36) Observed facility is conducting food prep in an unapproved food prep location. Observed facility does not have a handwashing station easily accessible to prepare and handle food safely. Facility is not approved to conduct any food preparation which includes handling, packaging, or restocking produce from bulk. Discontinue food prep immediately.</p> <p>If facility wants to expand operation to include food preparation (as mentioned above), install a handwashing station with proper supplies, separate from the toilet facilities. Obtain proper permits from all authorities for approval before any construction begins. Repair or correct within 30 days.</p>
	2 Prep./ Service		X		
	3 Storage/ Disp.				
	4 Frozen Food				
	5 Pure Food				
	6 Reused Food				
	7 Transportation				
Food Storage	8 Storage Fac.				
	9 Refrig. Units				
	10 Thermometer				
	11 Hazardous Mat.				
Uten./Equip.	12 Spoils				
	13 Wash/ Sanitize				
	14 Equip. Condition				
	15 Utensil Condition				
Employee	16 Storage				
	17 Handwashing		X		
	18 Employee Hygiene				
	19 Employee Habits				
Water	20 Food Cert./ Card				
	21 Water				
	22 Cross Con.				
Waste	23 Liquid Waste				
	24 Refuse				
Vermin	25 Rodents/ Insects				
	26 Animal/ Fowl				
Facilities	27 Ventilation				
	28 Doors				
	29 Floors				
	30 Walls - Ceilings		X		
	31 Toilet Fac.				
	32 Janitorial Fac.				
	33 Lighting				
Misc.	34 Clothing - Linen				
	35 Signs				
	36 Misc.				

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site		
Received By (Print): Hue Vang	Received by (Signature):	Date: 02/01/2024
REHS (Print): Chalyn Dewey	REHS (Signature):	Phone: 530-841-2112

Facility Name: Yreka Asian Market

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Received by (Signature):

Date:
02/01/2024

REHS (Print):
Chalyn Dewey

REHS (Signature):

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