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: Permit # 000734 Seven Asian Market LLC Address 829 S Main St. Ste B, Yreka, CA 96097 Permit To Operate: Permit Holder Pa Kou Vang X Valid Not Valid E-mail: 715-203-6968 vangj@gmail.com Food Safety Certified Employee: John Vang **Expiration Date:** 08/2028 MAJ OUT COS The marked items represent Health Code violations and must be corrected as follows: Food Temp. ROUTINE INSPECTION CONDUCTED THIS DATE

Protection Time/ Temp 2 Prep./ Service 3 Storage/ Disp. 4 Frozen Food 5 Pure Food 6 Reused Food 7 Transportation 8 Storage Fac. Storage 9 Refrig. Units 10 Thermometer Food Hazardous Mat. 12 Spoils 13 Wash/ Sanitize 14 Equip. Condition Uten./ 15 **Utensil Condition** 16 Storage 17 Handwashing Employee 18 Employee Hygiene **Employee Habits** 20 Food Cert./ Card 21 Water 22 Cross Con. Liquid Waste 24 Refuse 25 Rodents/ Insects 26 Animal/ Fowl Ventilation 28 Doors Floors 30 Walls - Ceilings 31 Toilet Fac. Janitorial Fac 33 Lighting 34 Clothing - Linen

35 Signs 36 Misc.

- 1) Observed bulk mints and cilantro, and partially cut watermelon at 55F in the 3-doors glassed pepsi cooler stored against the west wall. Hold cold foods at 41F or below. Move herbs to working refrigerator that holds proper temperature. Watermelon voluntarily discarded.
- 2) Observed portioning, chopping, and packaging of ginger and taro roots. Observed portioning and packaging of various meats. Portioning, chopping, and packaging of food are considered food preparation. Facility is not equipped to handle food safely and is not approved for food preparation. Cease all food preparation immediately.
- 5) Observed mold growth on prepackaged produce (chayote and egg plants). Ensure food sold for consumption is pure and unadulterated. Voluntarily discarded.
- 14) Observed the pepsi refrigerator mentioned above not holding food to temperature. Observed ice buildup that covers the back of the condenser unit. Observed a bucket used to collect water condensation from the condenser. Maintain equipment in good repair and fully serviceable. Repair or correct within 90 days.

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site

Received By (Print): Received by (Signature): Date: 05/29/2025

REHS (Print): REHS (Signature): Phone:

Chalyn Dewey 530-841-2112

Facility Name:	Seven Asian Market LLC	
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