



### 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: <b>Ross Market</b>	Permit # <b>000396</b>
Address: <b>440 E Street Tulelake CA 96134</b>	
Permit Holder: <b>Leah Ross</b>	Permit To Operate: <input type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: <b>530-667-2202</b>	E-mail: <b>nana@cot.net</b>
Food Safety Certified Employee:	Expiration Date:

		MAJ	OUT	COS	
					The marked items represent Health Code violations and must be corrected as follows:
Protection Time/ Temp.	1	Food Temp.			
	2	Prep./ Service			
	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.			
	12	Spoils			
Uten./Equip.	13	Wash/ Sanitize			
	14	Equip. Condition		X	
	15	Utensil Condition			
Employee	16	Storage			
	17	Handwashing			
	18	Employee Hygiene			
	19	Employee Habits			
Water	20	Food Cert./ Card			
	21	Water			
Waste	22	Cross Con.			
	23	Liquid Waste			
Vermin	24	Refuse			
	25	Rodents/ Insects			
Facilities	26	Animal/ Fowl			
	27	Ventilation			
	28	Doors			
	29	Floors		X	
	30	Walls - Ceilings			
	31	Toilet Fac.			
	32	Janitorial Fac.			
Misc.	33	Lighting			
	34	Clothing - Linen			
	35	Signs			
	36	Misc.			

14) 2nd NOTICE: Observed exposed wood shelving in the walk-in refrigerator with milk residue and eggs stored on top. Ensure food storage surfaces should be durable, smooth, non-absorbent, and easily cleanable. Repair or replace within the next 60 days.

29) 2ND NOTICE: Observed damaged tiles and exposed wood throughout the facility. Ensure all floor surfaces to be smooth, durable, non-absorbent, and easily cleanable. Repair within 60 days.

NOTE: The facility's permit to operate is currently invalid and remains unpaid for the 2025 year. To avoid further accrual of late fees, the permit must be brought into compliance as soon as possible.

Current facility owners are selling the business and building, new owners will need to apply for a permit to operate prior to opening.

MAJ = Major violation    OUT = Out of compliance    COS = Corrected on-site	
Received By (Print): <b>Leah Ross</b>	Received by (Signature): _____ Date: <b>10/28/2025</b>
REHS (Print): <b>Alexa Roche</b>	REHS (Signature): _____ Phone: <b>530-841-2117</b>

**Facility Name:** Ross Market

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

Received By (Print):  
**Leah Ross**

Received by (Signature):

Date:  
**10/28/2025**

REHS (Print):  
**Alexa Roche**

REHS (Signature):

Phone:  
**530-841-2117**

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