Facility Name: **RED & WHITE MARKET**  
Facility Site Address: **105 COMMERCIAL**  
City: **PORTOLA**  
Permit #: **18-154134**  
Exp Date: **6/11/19**  
Permit Holder: **SINH MARKET LLC**  
Phone Number: **832-1308**  
PR ID #: **250**  
Type of Inspection: **Routine**

Date of Inspection: **14DEC18**

See reverse side for the code sections and general requirements that correspond to each violation listed below

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**DEMONSTRATION OF KNOWLEDGE**

### EMPLOYEE HEALTH & HYGIENIC PRACTICES

- 2. Communicable disease; reporting restrictions & exclusions
- 3. No discharge from eyes, nose, and mouth
- 4. Proper eating, drinking, smoking, & tobacco use

### PREVENTING CONTAMINATION BY HANDS

- 5. Hands clean and properly washed; gloves used properly
- 6. Adequate handwashing facilities supplied & accessible

### TIME AND TEMPERATURE RELATIONSHIPS

- 7. Proper hot and cold holding temperatures
- 8. Time as a public health control; procedures & records
- 9. Proper cooling methods
- 10. Proper cooling & temperatures
- 11. Proper reheating procedures for hot holding

### PROTECTION FROM CONTAMINATION

- 12. Returned and re-service of food
- 13. Food in good condition, safe, and unadulterated
- 14. Food contact surfaces: clean and sanitized

**SUPERVISION**

- 24. Person in charge present and performs duties

**PERSONAL CLEANLINESS**

**GENERAL FOOD SAFETY REQUIREMENTS**

- 26. Approved thawing methods used, frozen food
- 27. Food separated and protected
- 28. Washing fruits and vegetables
- 29. Toxic substances properly identified, stored, used

### FOOD STORAGE/DISPLAY SERVICE

- 30. Food storage; food storage containers identified
- 31. Consumer self-service
- 32. Food properly labeled & honestly presented

### EQUIPMENT/UTENSILS/LINENS

- 33. Nonfood contact surfaces clean
- 34. Warewashing facilities: installed, maintained, used; test strips
- 35. Equipment/Utensils approved; installed; clean; good repair, capacity
- 36. Equipment; utensils and linens: storage and use
- 37. Vending machines
- 38. Adequate ventilation and lighting; designated areas, use

### FOOD FROM APPROVED SOURCES

- 15. Food obtained from approved source
- 16. Compliance with shell stock tags, condition, display
- 17. Compliance with Gulf Oyster Regulations

### CONFORMANCE WITH APPROVED PROCEDURES

- 18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan

### CONSUMER ADVISORY

- 19. Consumer advisory provided for raw or undercooked foods

### Highly Susceptible Populations

- 20. Licensed health care facilities/ public & private schools, prohibited foods not offered

### WATER/HOT WATER

- 21. Hot and cold water available

### LIQUID WASTE DISPOSAL

- 22. Sewage and wastewater properly disposed

### VERMIN

- 23. No rodents, insects, birds, or animals

### 39. Thermometers provided and accurate
- 40. Wiping cloths: properly used and stored

### PHYSICAL FACILITIES

- 41. Plumbing; proper backflow devices
- 42. Garbage and refuse properly disposed; facilities maintained
- 43. Toilet facilities: properly constructed, supplied, cleaned
- 44. Premises: personal/cleaning items; vermin-proofing

### PERMANENT FOOD FACILITIES

- 45. Floor, walls and ceilings; built, maintained, and clean
- 46. No unapproved private homes/ living or sleeping quarters

### SIGNS/REQUIREMENTS

- 47. Signs posted; last inspection report available

### COMPLIANCE & ENFORCEMENT

- 48. Plan Review
- 49. Permits Available
- 50. Impoundment
- 51. Permit Suspension

**Received by (Print):** **ANGEL SINH**  
**Title:** **OWNER**

**Received by (Signature):** **[Signature]**  
**Specialist (Print):** **[Signature]**  
**Specialist (Signature):** **[Signature]**  
Re-inspection Date: **[Date]**