Facility Name: Young's Market  
Facility Site Address: 431 S  
City: Tulelake  
Zip: 95983  
Phone Number:  
PR ID #: 285  
Permit #: 20 - 251  
Exp Date: 1/15/21  
Permit Holder: Kelly Tan  
Type of Inspection: Routine

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

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
<th>S</th>
<th>MAJ</th>
<th>OUT</th>
</tr>
</thead>
</table>

### DEMONSTRATION OF KNOWLEDGE

1. Demonstration of knowledge: food safety certification

Food Safety Cert Name: **Kelly Tan**  
Exp Date: 1/29/21

### EMPLOYEE HEALTH & HYGIENIC PRACTICES

2. Communicable disease; reporting, restrictions & exclusions

3. No discharge from eyes, nose, and mouth

4. Proper eating, tasting, drinking or tobacco use

5. Hands clean and properly washed; gloves used properly

6. Adequate handwashing facilities supplied & accessible

### PREVENTING CONTAMINATION BY HANDS

### 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 cooking time & 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

25. Personal cleanliness and hair restraints

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

### CONSUMER ADVISORY

- 19. Consumer advisory provided for raw or undercooked foods

### 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

### PHYSICAL FACILITIES

- 39. Thermometers provided and accurate

### PERMANENT FOOD FACILITIES

- 40. Wiping cloths: properly used and stored

- 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

### COMPLIANCE & ENFORCEMENT

- 45. Floor, walls and ceilings; built, maintained, and clean

- 46. No unapproved private homes/ living or sleeping quarters

- 47. Signs posted; last inspection report available

### PLAN REVIEW

- 48. Re-inspection Date: 