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

Facilit	Facility Name: Manchu Wok Permit # 000996								
Address: 787 Montague Rd Yreka CA 96097									
Permi		lder:	c) 100	10 15	5755	Permit To Operate:			
		Sucha & H	larjino	der l	Brar	Valid Not Valid			
Phone		530-291-1913				E-mail: yrekatruckstop@gmail.com			
Food	Safe	ty Certified Employ	/ee:			Expiration Date:			
MAJ OUT COS The marked items represent Health Code violations and must be corrected as follows:									
Protection Time/ Temp.	1	Food Temp.		Х	X				
	2	Prep./ Service				ROUTINE INSPECTION CONDUCTED ON THIS DATE			
	3	Storage/ Disp.		Х		 3RD NOTICE: Observed numerous hot foods at hot holder measuring at 98F. Ensall hot foods are held at 135F or above. Voluntarily discarded. 			
	4	Frozen Food							
ction	5	Pure Food							
otec	6	Reused Food				14) Observed the hot holder menetioned above not holding all parts of the foods i temperature. Maintain equipment in good repair and fully serviceable. Repair or c			
ā	7	Transportation				within 30 days.			
O	8	Storage Fac.							
orag	9	Refrig. Units				1) Observed cooked garlic stored in ambient temperature at 65F. Store foods cold at			
Food Storage	10	Thermometer				41F or below, and hot foods hot at 135F or above. Voluntarily discarded.			
000	11	Hazardous Mat.				2) Observed your shielder and beef stared next to easied needles at deli secler schingt			
	12	Spoils			8	3) Observed raw chicken and beef stored next to cooked noodles at deli cooler cabinet. Observed raw chicken breast stored next to and above fully cooked foods in the walk-in			
ġ.	13	Wash/ Sanitize		Х		freezer. Observed chicken and beef stored next to cabbage in walk-in refrigerator. Store			
Uten./Equip.	14	Equip. Condition		Х		ready to eat or fully cooked foods above raw foods or on separate shelves. Correct			
ten.	15	Utensil Condition				ASAP.			
5	16	Storage				12) Observed more service with the stand of the more tables when not in			
e	17	Handwashing		Х	Х	13) Observed numerous multi-use wash clothes stored on the prep tables when not in use. Observed no sani-buckets in food prep area. Store wash clothes in sani-buckets			
Employee		Employee Hygiene		Х		with disinfectant solution of 200ppm QAC/QT. Correct ASAP.			
dm		Employee Habits	$ \downarrow \downarrow$						
	0.000	Food Cert./ Card	$ \square$	X		14) 3RD NOTICE: Observed liquid leaking from 3-compartment sinks pipe and onto the			
Water		Water	$\left \right $			floor. Ensure liquid waste drains into the floor sink. Maintain equipment in good repair.			
		Cross Con.				Correct or repair within 30 days.			
Waste		Liquid Waste	$\left \right $			14) 3RD NOTICE: Observed hose plugged into the grease trap to direct grease into			
		Refuse	$\left \right $			plastic bottle on one end and the floor sink on the opposite end. Grease from grease			
Vermin		Rodents/ Insects	$\left \right $			traps should drip into a grease tray. Ensure equipment is utilized according to			
Ve		Animal/ Fowl			8	manufacturers specification. Discontinue use of tube immediately. Maintain equipment in			
	_	Ventilation				good repair and fully operable. Repair within 7 days.			
es	-	Doors		~	8 0	17) Observed no paper towels at both handwashing station. Ensure all handwashing			
Facilities		Floors		Х		facilities are supplied with hot water, pump soap and single-use paper towels in a			
ц	_	Walls - Ceilings		-	-	dispense at ALL times. Corrected on site.			
	200.00	Toilet Fac.			-	20) ETH NOTICE: Easility does not have a food asfaty manager partificate. Obtain a			
	32		_		-	20) 5TH NOTICE: Facility does not have a food safety manager certificate. Obtain a food safety manager within 30 days and maintain a copy of certification on site.			
Misc.	_	Lighting		_	-	PAGE 1 OF 2			
	-	Clothing - Linen							
		Signs			-				
MA I -		Misc.		Out	of com	pliance COS = Corrected on-site			
	MAJ = Major violation OUT = Out of compliance COS = Corrected on-site Received By (Print): Received by (Signature): Date:								
Amandeep Singh 11/08/2024									
REHS (Print): REHS (Signature): Phone: 530-841-2112									

Facility Name: Manchu Wok

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

14,29) Observed food, grease, and dirt buildup on equipment, handwash station, knives storage rack, floors below cook station, and hard-to-reach places. Maintain facility in clean manner at all times. Clean and sanitize immediately.

REINSPECTION FEE ASSESSED FOR NON-COMPLIANCE.

REINSPECTION FEE WILL BE ASSESSED FOR FUTURE NON-COMPLIANCE.

NOTE: Facility has recently hired a new employee, employed for a day. Ensure all new employees obtain a food handler card within 30 days for hire.

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Received By (Print):	Received by (Signature):	Date:	
Amandeep Singh		11/08/2024	
REHS (Print):	REHS (Signature):	Phone:	
Chalyn Dewey		530-841-2112	
Page 2			

Facility Name:	Manchu Wok		
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Page 3			

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