



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: Manchu Wok	Permit # 000996
Address: 787 Montague Rd Yreka CA 96097	
Permit Holder: Sucha & Harjinder Brar	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: 530-291-1913	E-mail: yrekatruckstop@gmail.com
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		X	X	<p style="text-align: center; margin: 0;">ROUTINE INSPECTION CONDUCTED ON THIS DATE</p> <p>1) 3RD NOTICE: Observed numerous hot foods at hot holder measuring at 98F. Ensure all hot foods are held at 135F or above. Voluntarily discarded.</p> <p>14) Observed the hot holder mentioned above not holding all parts of the foods in temperature. Maintain equipment in good repair and fully serviceable. Repair or correct within 30 days.</p> <p>1) Observed cooked garlic stored in ambient temperature at 65F. Store foods cold at 41F or below, and hot foods hot at 135F or above. Voluntarily discarded.</p> <p>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 freezer. Observed chicken and beef stored next to cabbage in walk-in refrigerator. Store ready to eat or fully cooked foods above raw foods or on separate shelves. Correct ASAP.</p> <p>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 with disinfectant solution of 200ppm QAC/QT. Correct ASAP.</p> <p>14) 3RD NOTICE: Observed liquid leaking from 3-compartment sinks pipe and onto the floor. Ensure liquid waste drains into the floor sink. Maintain equipment in good repair. Correct or repair within 30 days.</p> <p>14) 3RD NOTICE: Observed hose plugged into the grease trap to direct grease into plastic bottle on one end and the floor sink on the opposite end. Grease from grease traps should drip into a grease tray. Ensure equipment is utilized according to manufacturers specification. Discontinue use of tube immediately. Maintain equipment in good repair and fully operable. Repair within 7 days.</p> <p>17) Observed no paper towels at both handwashing station. Ensure all handwashing facilities are supplied with hot water, pump soap and single-use paper towels in a dispense at ALL times. Corrected on site.</p> <p>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.</p> <p style="text-align: center;">PAGE 1 OF 2</p>
	2				
	3		X		
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	6				
	7				
Food Storage	8				
	9				
	10				
	11				
Uten./Equip.	12				
	13		X		
	14		X		
Employee	15				
	16				
	17		X	X	
	18		X		
Water	19				
	20		X		
Waste	21				
	22				
Vermin	23				
	24				
Facilities	25				
	26				
	27				
	28				
	29		X		
	30				
	31				
Misc.	32				
	33				
	34				
	35				
	36				

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): Amandeep Singh	Received by (Signature): _____ Date: 11/08/2024
REHS (Print): Chalyn Dewey	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.

PAGE 2 OF 2

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Amandeep Singh

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Date:
11/08/2024

REHS (Print):
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