



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

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| Facility Name: Punjabi Dhaba | Permit # 000965 |
| 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: 530-291-1910 | 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 | Food Temp. | | | <p style="text-align: center; margin: 0;">ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>2) Observed a large pot of cooked food cooling on the prep table. Rapidly cool food using one or more of the following methods: placed in a shallow pan, separating food into smaller/thinner portion, using rapid cooling devices like ice paddles, using ice as an ingredient, inserting containers in an ice bath and stirring frequently. Pot moved into walk-in refrigerator.</p> <p>2) Observed a salad bowl used to portion food from bulk. Utilize scoop with handle to portion food and store scoop in the food with handle above the food. Correct ASAP.</p> <p>3) Observed raw eggs stored above fully cooked foods in the walk-in refrigerator. Store fully cooked or ready-to-eat foods above raw foods. Corrected during inspection.</p> <p>3) Observed a bag of potatoes stored on the ground in the back dry storage area. Store all foods 6" off the floor. Correct ASAP.</p> <p>13) Observed 400ppm quat in the sanitizer spray bottle. Ensure sanitizer has a concentration of 200ppm quat. Utilize test strips to test concentration before use.</p> <p>13) Observed soiled wash rags to wipe spilled food stored on the cook's counter. Observed no sani-buckets in food prep area. Store wash clothes in sani-buckets with disinfectant solution of 200ppm quat and/or exchange with new clean rags when heavily soiled. Correct during inspection.</p> <p>14) 3RD NOTICE. Observed the case to the UV insect control device above the handwashing station missing. Maintain equipment in good repair and fully serviceable. Repair, replace, or remove immediately.</p> <p>17) Observed no single-use paper towels and hand cleanser in the dispenser at the hand wash station. Ensure hand wash station is constantly supplied with hot water, single-use paper towels and pump soap in a dispenser. Corrected during inspection.</p> <p>20) 4TH NOTICE: Observed numerous employees without food handlers card. Ensure all employees obtain a food handler card within 30 days and keep record onsite.</p> <p>20) 5TH NOTICE: Facility does not have a food safety manager certificate. Obtain a food safety manager within 30 days and store copy of certification on site.</p> <p style="text-align: center;">PAGE 1 OF 2</p> | |
| | 2 | Prep./ Service | | X | | |
| | 3 | Storage/ Disp. | | X | | X |
| | 4 | Frozen Food | | | | |
| | 5 | Pure Food | | | | |
| | 6 | Reused Food | | | | |
| | 7 | Transportation | | | | |
| Food Storage | 8 | Storage Fac. | | | | |
| | 9 | Refrig. Units | | | | |
| | 10 | Thermometer | | | | |
| | 11 | Hazardous Mat. | | | | |
| Uten./Equip. | 12 | Spoils | | | | |
| | 13 | Wash/ Sanitize | | X | | |
| | 14 | Equip. Condition | | | | |
| Employee | 15 | Utenil Condition | | | | |
| | 16 | Storage | | | | |
| | 17 | Handwashing | | | | |
| | 18 | Employee Hygiene | | | | |
| Water | 19 | Employee Habits | | | | |
| | 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 | | | | |
| | 30 | Walls - Ceilings | | | | |
| | 31 | Toilet Fac. | | | | |
| | 32 | Janitorial Fac. | | | | |
| Misc. | 33 | Lighting | | | | |
| | 34 | Clothing - Linen | | | | |
| | 35 | Signs | | | | |
| | 36 | Misc. | | | | |

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|---|--|
| MAJ = Major violation OUT = Out of compliance COS = Corrected on-site | |
| Received By (Print): Jujhar Singh | Received by (Signature): _____ Date: 11/08/2024 |
| REHS (Print): Chalyn Dewey | REHS (Signature): _____ Phone: 530-841-2112 |

Facility Name: Punjabi Dhaba

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

14) Observed a new multi-compartment hot hold equipment stored on the cook's line. Ensure all new equipment are pre-approved by the department prior to purchase and installation. Provide manufacture spec sheets of equipment.

14) Observed food build up in the microwave. Maintain equipment in cleanly manner at all times. Clean and sanitize ASAP.

A REINSPECTION FEE ASSESSED FOR NON-COMPLIANCE.

A REINSEPCION FEE WILL BE ASSESSED ON REPEAT NON-COMPLIANCE.

PAGE 2 OF 2

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