



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 # 000966
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: Sucha Brar	Expiration Date: 11/2029

		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) Observed numerous hot foods (breaded chicken, shrimp, broccoli beef, spicy chicken, mushroom beef) at 98F-110F stored at hot warmer. Hold hot food at 135F or above. Voluntarily discarded.</p> <p>2) Observed freshly cooked chicken from cook's line with an internal temperature at 145F. Ensure all parts of the chicken is cooked to 165F for 15sec before placing in hot warmer. Food cooked to temp.</p> <p>14) 2ND NOTICE - Observed the hot holder not holding all parts of the food in temperature. Maintain equipment in good repair and fully serviceable. Use equipment according to manufacturer instruction or install additional hot holding devices (ex heat lamps, lids, etc). Repair or correct within 30 days.</p> <p>3) 2ND NOTICE - Observed raw chicken and beef stored next to and above fully cooked food in the walk-in freezer. Observed cooked garlic stored next to raw food in the deli-prep cooler. Store ready to eat/cooked food above raw food or on separate shelves.</p> <p>13) 2ND NOTICE - 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. Correct ASAP.</p> <p>14) 4TH NOTICE: Observed water leaking from pipe onto the floor at warewashing sink. Ensure all waste drains into an approved sewage system. Repair within 30 days.</p> <p>14) 4TH NOTICE: Observed a hose used to direct grease into a plastic bottle stored on a shelf next to exhaust hood. Grease generated during the cooking process should drip into a grease tray as specified by the manufacturer. Maintain equipment in good repair and fully operable. Repair within 30 days.</p> <p>14) Observed dust buildup on fan guard in walk-in cooler. Protect food and from overhead contaminants. Clean and sanitize ASAP.</p> <p>17) 2ND NOTICE - Observed no paper towels at handwashing station in the kitchen. Ensure handwashing facilities are supplied with hot water, pump soap and single-use paper towels in a dispense at ALL times. Corrected on site.</p>
	2		X	X	
	3		X		
	4				
	5				
	6				
	7				
Food Storage	8				
	9				
	10				
	11				
Uten./Equip.	12				
	13		X		
	14		X		
Employee	15				
	16				
	17		X		
	18				
Water	19				
	20				
Waste	21				
	22				
Vermin	23				
	24				
Facilities	25		X		
	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: 12/13/2024
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) 2ND NOTICE - Observed food, grease, and dirt buildup on equipment (vegetable processor, deli prep cooler, prep sink), handwash station, floors below cook station, and hard-to-reach places. Maintain facility in clean manner. Clean and sanitize immediately.

25) Observed rodent droppings in the back dry food storage area. Move all open foods into main building until unit has been washed, cleaned, and sanitized including food containers and/or contact professional pest control service. A reinspection will be conducted in 7 days.

REINSPECTION FEE ASSESSED FOR NON-COMPLIANCE.

REINSPECTION FEE WILL BE ASSESSED FOR FUTURE NON-COMPLIANCE.

PAGE 2 OF 2

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Amandeep Singh

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Date:
12/13/2024

REHS (Print):
Chalyn Dewey

REHS (Signature):

Phone:
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