



Food Program Official Inspection Report

SISKIYOU COUNTY PUBLIC HEALTH

& COMMUNITY DEVELOPMENT

806 S. Main Street

Yreka, California 96097

ph: (530) 841-2100, fax: (530) 841-4076

Facility Name: **Punjabi Dhabhi** CMHC# 965

Address: **787 Montague Rd Yreka CA 96097**

Permit Holder: **Flame of India** Permit To Operate:
 Valid Not Valid

Phone: **530-291-1910** E-mail:

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		Routine Inspection Conducted On This Date	
	2		X			
	3		X			
	4					1 and 3) Observed cooked rice at 68 F, baked potatoes at 60 F, raw chicken in the walk-in 51 F.
	5					Hot foods need to be held at 135 F and cold foods at 41 F. Foods being cooled need to achieve
	6					
	7					70 F within the first 2 hours of cooling and then to 41 or colder within the next 2 hours.
Food Storage	8					
	9					
	10				Food was voluntarily discarded.	
	11					
	12				2) Observed plastic containers with soup, potatoes, and rice improperly cooling with plastic lids on.	
Uten./Equip.	13		X		Achieve 70 F within 2 hours from being cooked to 135 F and foods should be cooling in shallow dishes no deeper than 2 inches and hot foods should be cooled in metal pans. Food was	
	14	X	X			
	15					
	16					
Employee	17		X		voluntarily discarded or placed in the walk-in refrigerator.	
	18					
	19					
	20				2) Observed bowls and cups without handles used as scoops for multiple products in different	
Water	21				locations throughout the facility. Use appropriate scoop with handles to avoid touching the food	
	22					
Waste	23				with bare hands.	
	24					
Vermir	25				13) Observed no sanitizer used to sanitize food prep surfaces. Sanitize surfaces utilizing a sani-	
	26					
Facilities	27				bucket and proper concentration of sanitizing solution. Store working wiping cloths in the sanitizing	
	28					
	29					
	30				14) Observed cutting board on the deli prep cooler melted due to it's proximity to the cook	
	31					
	32					
	33					
Misc.	34				stove. This equipment is no longer cleanable and it will need to be replaced immediately. Deli	
	35				prep cooler was relocated during inspection	
	36					

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site

Received By (Print): **KANWAR DEEP** Received by (Signature): Date: 2/14/2023

REHS (Print): **Alexa Roche** REHS (Signature): Phone: 530-841-2117

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

14 - MAJOR) Observed flat cooking range in use under a unpermitted Type II hood.

This equipment is not permitted for intiallation or use in ths facility. Discontinue use and obtain proper permits for equipment approval from this Department, Yreka Building Department, and any other regualtory authorities.

17) Observed paper towel dispenser not dispesning towels properly at the hand wash station. Single use paper towels should be available for use at all time. Replace batteries or repair paper towel dispenser.

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