



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: Flame of India	Permit To Operate: <input checked="" type="radio"/> Valid <input type="radio"/> Not Valid
Phone: 530-291-1913	E-mail: bkkprindus@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.		X	X	<p style="text-align: center; margin: 0;">ROUTINE INSPECTION CONDUCTED ON THIS DATE</p> <p>1) Observed numerous hot held food measuring around 115F on the top layer. When stirred, these food measured at 140F. Utilize heat conducting lids to maintain hot food to be 135F or above. Corrected during inspection.</p> <p>9) Observed buildup of dust on the fan guard in the walk-in refrigerator. Maintain equipment in a clean manner and fully operable at all times. Correct immediately</p> <p>13) Observed numerous wash cloth stored on the food prep counter or table top. Store all working cloths in sani-bucket when not in use. Correct immediately.</p> <p>17) Observed handwashing station in the food prep without paper towels in the dispenser. Single-use paper towels were stored on the prep table. Ensure all handwashing stations have single-use disposable towels in a dispenser, pump soap, and warm water at all time.</p> <p>20) Observed employee without food handlers card. All employee has 30 days after date of hire to obtain a food handler card. Ensure all employee(s) has a food handlers card within 30 days from today.</p> <p>Note: Continue to work towards compliance on violations found on last inspection.</p>
	2	Prep./ Service				
	3	Storage/ Disp.				
	4	Frozen Food				
	5	Pure Food				
	6	Reused Food				
	7	Transportation				
Food Storage	8	Storage Fac.				
	9	Refrig. Units		X		
	10	Thermometer				
	11	Hazardous Mat.				
Uten./Equip.	12	Spoils				
	13	Wash/ Sanitize		X		
	14	Equip. Condition				
	15	Utensil Condition				
Employee	16	Storage				
	17	Handwashing		X		
	18	Employee Hygiene				
	19	Employee Habits				
Water	20	Food Cert./ Card		X		
	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.				

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): Stella Lemon	Received by (Signature): _____ Date: 01/04/2024
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:

[Empty area for listing health code violations and correction details]

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REHS (Print): Chalyn Dewey	REHS (Signature):	Phone: 530-841-2112
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01/04/2024

REHS (Print):
Chalyn Dewey

REHS (Signature):

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