

## **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: Punjabi Dhabi Permit # 000965									
Address: 787 Montague Rd., Yreka CA 96097									
Permit Holder:  Flame of India  Permit To Operate:  Valid  Not Valid									
Phone	. 5	530-291-1910				E-mail: bkkprindus@gmail.com			
Food Safety Certified Employee: Expiration Date:									
			ΜΔΙ	OUT	COS	The marked items represent Health Code violations and must be corrected as follows:			
Protection Time/ Temp.	1	Food Temp.	1717 10	X	X	•			
	2	Prep./ Service		X	X	ROUTINE INSPECTION CONDUCTED THIS DATE			
	3	Storage/ Disp.							
	4	Frozen Food				1) Observed cooked rice measuring between 60F-66F stored in a rice cooker. Maintain			
	5	Pure Food				hot food at 135F or above. Corrected during inspection.			
otec	6	Reused Food							
Pro	7	Transportation				2) Observed raw chicken in a container thawing in standing water in the prep sink. Ut			
4)	8	Storage Fac.				one of the thawing methods below: in refrigerator; completely submerged under potable running water at 70F or below; in a microwave to be immediately cooked; as part of			
Food Storage	9	Refrig. Units		X	X	cooking process. Corrected during inspection.			
	10	Thermometer							
	11	Hazardous Mat.				9) Observed the rice cooker not holding food to temperature. Discontinue used during			
	12	Spoils				inspection and resolved by using hot steam holder.			
Uten./Equip.	13	Wash/ Sanitize				17) Observed no single use paper towel in dispenser. A proper handwashing station has			
	14	Equip. Condition				a constant supply of warm water, hand soap and single use paper towel in dispenser.			
ten./	15	Utensil Condition				Corrected during inspection.			
5	16	Storage				20) Olever de la constant de la cons			
ø.	17	Handwashing		X	X	20) Observed numerous employees without food handlers card. All employee has 30 days after date of hire to obtain a food handler card. Ensure all employees has a food			
Employee	18	Employee Hygiene				handlers card within 30 days from today.			
dw.:	-	Employee Habits							
		Food Cert./ Card		X					
Water	-	Water							
	_	Cross Con.				NOTE: Although the grill is warm to touch, facility is currently not using the unapproved			
Waste	-	Liquid Waste				flat top grill and type II exhaust. Facility has corrected food storage issue found on last			
<u>&gt;</u>		Refuse				inspection. Facility still has approximately 30 days to obtain food manager certificate.			
/ermin		Rodents/ Insects							
ž	_	Animal/ Fowl							
		Ventilation							
ies	_	Doors	Н						
-acilities		Floors	Н						
щ		Walls - Ceilings	Н						
		Toilet Fac.  Janitorial Fac.							
		Lighting Lines							
Misc.		Clothing - Linen	Н						
		Signs Misc.	Н						
MAJ =			UT =	Out c	of com	apliance COS = Corrected on-site			
Received By (Print):  Stella Lemon  Received by (Signature):  01/04/2024									
REHS (Print): Phone: Chalyn Dewey 530-841-2112									
		, , , , , , , , , , , , , , , , , , , ,	,			( )			

Page 1 Last modified 4/12/2023

Facility Name:	Punjabi Dhabi	
	The marked items represent Health Code violations and must be corrected as fol	lows:
	·	
Received By (Print):	Received by (Signature): ella Lemon	Date: 01/04/2024
REHS (Print):	REHS (Signature):	Phone:
Chalyn D	Dewey	530-841-2112

Facility Name:	Punjabi Dhabi		
		resent Health Code violations and must be co	rrected as follows:
Received By (Print): Stell	a Lemon	Received by (Signature):	Date: 01/04/2024
REHS (Print): Chalyn	Dewey	REHS (Signature):	Phone: 530-841-2112

Facility Name:	Punjabi Dhabi		
	The marked items rep	present Health Code violations and must be	e corrected as follows:
		· ·	
Received By (Print):		Received by (Signature):	Date:
Stel	la Lemon	(1.0001104 by (Oignaturo).	01/04/2024
REHS (Print): Chalyn [	Dewey	REHS (Signature):	Phone: 530-841-2112