



### 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: <b>Punjabi Dhabhi</b>	Permit # <b>000965</b>
Address: <b>787 Montague Rd., Yreka CA 96097</b>	
Permit Holder: <b>Flame of India</b>	Permit To Operate: <input checked="" type="radio"/> Valid <input type="radio"/> Not Valid
Phone: <b>530-291-1910</b>	E-mail: <b>bkkprindus@gmail.com</b>
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	X	<p style="text-align: center; margin: 0;"><b>ROUTINE INSPECTION CONDUCTED THIS DATE</b></p> <p>1) Observed cooked rice measuring between 60F-66F stored in a rice cooker. Maintain hot food at 135F or above. Corrected during inspection.</p> <p>2) Observed raw chicken in a container thawing in standing water in the prep sink. Utilize 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 cooking process. Corrected during inspection.</p> <p>9) Observed the rice cooker not holding food to temperature. Discontinue used during inspection and resolved by using hot steam holder.</p> <p>17) Observed no single use paper towel in dispenser. A proper handwashing station has a constant supply of warm water, hand soap and single use paper towel in dispenser. Corrected during inspection.</p> <p>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 handlers card within 30 days from today.</p> <p><b>NOTE:</b> Although the grill is warm to touch, facility is currently not using the unapproved flat top grill and type II exhaust. Facility has corrected food storage issue found on last inspection. Facility still has approximately 30 days to obtain food manager certificate.</p>
	2		X	X	
	3				
	4				
	5				
	6				
	7				
Food Storage	8				
	9		X	X	
	10				
	11				
Uten./Equip.	12				
	13				
	14				
	15				
Employee	16				
	17		X	X	
	18				
	19				
Water	20		X		
	21				
Waste	22				
	23				
Vermin	24				
	25				
Facilities	26				
	27				
	28				
	29				
	30				
	31				
	32				
Misc.	33				
	34				
	35				
	36				

MAJ = Major violation    OUT = Out of compliance    COS = Corrected on-site
Received By (Print): <b>Stella Lemon</b> Received by (Signature):     Date: <b>01/04/2024</b>
REHS (Print): <b>Chalyn Dewey</b> REHS (Signature):     Phone: <b>530-841-2112</b>

**Facility Name:** Punjabi Dhaba

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

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Stella Lemon

Received by (Signature):

Date:

01/04/2024

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:

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

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