



### 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>Manchu Wok</b>	Permit # <b>000966</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>530-291-1913</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 Food Temp.		X	X	<p style="text-align: center; margin: 0;"><b>ROUTINE INSPECTION CONDUCTED ON THIS DATE</b></p> <p>1) Observed numerous hot held food measuring around 115F on the top layer. When stirred, these food measured at 140F. Ensure all parts of hot held food are held at 135F or above. Corrected during inspection.</p> <p>9) Observed numerous broken seals around the doors of the deli-prep cooler and reach-in refrigerator in the kitchen. Maintain equipment in good repair and fuller serviceable. Repair or correct within 90 days.</p> <p>14) Observed a plumbing leak in the 3-compartment sink. Facility is utilizing a bundle of wash cloths to soak up the discharge. Maintain equipment in good repair. Correct or repair immediately.</p> <p>14) Observed the 3 compartment sink is indirectly plumbed into a floor sink without a 1" air gap. Ensure all waste is discharged to a floor sink with a 1" air gap. Correct asap.</p> <p>14) Observed grease drip tray missing in the exhaust hood. In place of the grease tray, observed a plastic tube used to direct grease to the cooking range and down the grease trap. Discontinue use of tube immediately and maintain equipment in good repair. Correct immediately.</p> <p>14) Observed a one of the light fixture in the exhaust hood not functional. Repair or replace light fixture within 90 days.</p> <p>14) Observed build-up of grease on the water faucet attached to the cooking range. Maintain equipment in a clean manner, good repair, and fully serviceable. Clean and sanitize immediately or repair/replace within 90 days.</p> <p>20) Observed numerous employees without food handlers card. All employee must obtain a food handlers card 30 days after date. Ensure each employee obtains a food handlers card and keep record onsite. 2ND VIOLATION</p> <p>20) Facility does not have a food safety manager certificate. Obtain a food safety manager within 30 days and store copy of certification on site. 3RD VIOLATION. REINSPECTION FEE ASSESSED FOR NON-COMPLIANCE.</p> <p style="margin-top: 20px;">REINSPECTION FEE WILL BE ASSESSED FOR FUTURE NON-COMPLIANCE.</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				
	14 Equip. Condition		X		
	15 Utensil Condition				
Employee	16 Storage				
	17 Handwashing				
	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): <b>Stella Lemon</b>	Received by (Signature):	Date: <b>04/03/2024</b>
REHS (Print): <b>Chalyn Dewey</b>	REHS (Signature):	Phone: <b>530-841-2112</b>

**Facility Name:** Manchu Wok

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