



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 # 000996
Address: 787 Montague Rd Yreka CA 96097	
Permit Holder: Flame of India	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> 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		X	X	<p style="text-align: center; margin: 0;">ROUTINE INSPECTION CONDUCTED ON THIS DATE</p> <p>1) Observed numerous hot foods at hot holder measuring with a surface temperature of 115F. The bottom layer measured at 145F. Ensure all parts of hot hold foods are held at 135F or above. Top layers of foods were voluntarily discarded. 2ND NOTICE.</p> <p>2) Observed raw meats thawing in standing water in the food prep sink. Utilize one of the following approved thawing methods: in refrigerator, in running water at or below 70F and for a period not to exceed 2 hours, in microwave and immediately prepared, and as part of the cooking process. Corrected onsite.</p> <p>14) Observed a foam boxed used as a prep service. Ensure all food prep surfaces are to be smooth, durable in construction, nonporous, and easily cleanable. Discontinue use and remove asap.</p> <p>14) Observed a plumbing leak in the 3-compartment sink. Maintain equipment in good repair. Correct or repair within 30 days. 2ND NOTICE.</p> <p>14) Observed grease drip tray missing on the right side of the exhaust hood. Facility has replaced the grease tray with a plastic tube that is drained directed on the surface of the cooking range. Discontinue use of tube immediately. Maintain equipment in good repair and fully operable. Repair within 30 days. 2ND NOTICE.</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. 4TH VIOLATION.</p> <p>REINSPECTION FEE ASSESSED FOR NON-COMPLIANCE.</p> <p>REINSPECTION FEE WILL BE ASSESSED FOR FUTURE NON-COMPLIANCE.</p> <p>NOTE: Provided "Facility Inspection Notice" form</p>
	2		X	X	
	3				
	4				
	5				
	6				
	7				
Food Storage	8				
	9				
	10				
	11				
Uten./Equip.	12				
	13				
	14		X		
Employee	15				
	16				
	17				
	18				
Water	19				
	20		X		
Waste	21				
	22				
Vermin	23				
	24				
Facilities	25				
	26				
	27				
	28				
	29				
	30				
	31				
Misc.	32				
	33				
	34				
	35				
	36				

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): Diana Watkins	Received by (Signature): _____ Date: 08/08/2024
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:

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Diana Watkins

Received by (Signature):

Date:
08/08/2024

REHS (Print):
Chalyn Dewey

REHS (Signature):

Phone:
530-841-2112

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