## 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	Permit Holder:Permit To Operate:										
Flame of India    Valid   Not Valid											
	550-291-1915 bkkpfillidus@gffiail.com										
F000 S	Food Safety Certified Employee: Expiration Date:										
			MAJ		cos	The marked items represent Health Code violations and must be corrected as follows:					
Protection Time/ Temp.	The same	Food Temp.		X	X	ROUTINE INSPECTION CONDUCTED ON THIS DATE					
	3200	Prep./ Service		X	X						
		Storage/ Disp.				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					
	- 24	Frozen Food									
ectio	100010	Pure Food				135F or above. Top layers of foods were voluntarily discarded. 2ND NOTICE.					
rote		Reused Food				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					
Д		Transportation									
ge	-	Storage Fac.	E6 - 35			and for a period not to exceed 2 hours, in microwave and immediately prepared, and as					
tora	Name of Street	Refrig. Units				part of the cooking process. Corrected onsite.					
Food Storage	3 3	Thermometer			0	14) Observed a foam boxed used as a prep service. Ensure all food prep surfaces are to					
Foo	COLUMN .	Hazardous Mat.				be smooth, durable in construction, nonporous, and easily cleanable. Discontinue use					
905.0	5 5	Spoils			0	and remove asap.					
Uten./Equip.	,500	Wash/ Sanitize									
./Eo		Equip. Condition		X		14) Observed a plumbing leak in the 3-compartment sink. Maintain equipment in good					
Jten		Utensil Condition				repair. Correct or repair within 30 days. 2ND NOTICE.					
		Storage				14) Observed grease drip tray missing on the right side of the exhaust hood. Facility has					
99		Handwashing				replaced the grease tray with a plastic tube that is drained directed on the surface of the					
Employee		Employee Hygiene				cooking range. Discontinue use of tube immediately. Maintain equipment in good repair					
Em		Employee Habits				and fully operable. Repair within 30 days. 2ND NOTICE.					
_	7	Food Cert./ Card		×							
Water		Water				20) Facility does not have a food safety manager certificate. Obtain a food safety					
		Cross Con.				manager within 30 days and store copy of certification on site. 4TH VIOLATION.					
Waste		Liquid Waste Refuse				,					
'ermin		Rodents/ Insects Animal/ Fowl				REINSPECTION FEE ASSESSED FOR NON-COMPLIANCE.					
>					0	REINSPECTION FEE WILL BE ASSESSED FOR FUTURE NON-COMPLIANCE.					
	1000	Ventilation Doors				REINSPECTION FEE WILL BE ASSESSED FOR FUTURE NON-COMPLIANCE.					
ies	3 2				0						
Facilities	Direct Co.	Floors									
Ĭ,	-	Walls - Ceilings			-						
		Toilet Fac.				NOTE: Provided "Facility Inspection Notice" form					
	2	Janitorial Fac.			-						
Misc.		Lighting Clothing - Linen			-						
	_	Signs									
MA.I =		Misc. or violation C	UT =	Out	of com	apliance COS = Corrected on-site					
MAJ = Major violation OUT = Out of compliance COS = Corrected on-site  Received By (Print): Received by (Signature): Date:											
Diana Watkins 08/08/2024											
REHS (Print): REHS (Signature): Phone: 530-841-2112											

Facility Name:	Manchu Wok									
	The marked items represent Health Code violations and must be corrected as follows:									
Received By (Print):	Received by (Signature):	Date:								
	ana Watkins	08/08/2024								
REHS (Print): Chalyn D	REHS (Signature): ewey	Phone: 530-841-2112								

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	The marked items represent Health Code violations and must be corrected as follows:	
Received By (Print): Diar	Received by (Signature): Dana Watkins	ate: 08/08/2024
REHS (Print): Chalyn		one: 530-841-2112

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		<b>C</b>							
	na Watkins	Received by (Signature):	Date: 08/08/2024						
REHS (Print): Chalyn [	Dewey	REHS (Signature):	Phone: 530-841-2112						