



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 Dhab	Permit # 000965
Address: 787 Montague Rd., Yreka CA 96097	
Permit Holder: Flame of India	Permit To Operate: <input checked="" type="radio"/> Valid <input type="radio"/> Not Valid
Phone: 530-291-1910	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 THIS DATE</p> <p>1) Observed cooked rice in hot holder at 107F. Hold hot foods at 135F or above. Voluntarily discarded.</p> <p>1) Observed sliced chicken in the deli-prep cooler at 54F. Hold cold foods at 41F or below. Voluntarily discarded.</p> <p>1) Observed numerous cold foods at 48F in the deli prep cooler. Hold cold foods at 41F or below. Correct immediately.</p> <p>1) Observed cooked cheese and peas mixed at 67F stored in the prep cooler. Rapidly cool foods with at least one or more methods suggested by CFRC 114002.1 or stated on latest inspection report. Food moved to walk-in refrigerator. 2ND NOTICE.</p> <p>10) Observed no temperature measuring devices to temp food. Facility is currently sharing temperature device with Manchu Wok. Each facility requires their own device. Obtain one immediately and ensure food temperatures are constantly monitored.</p> <p>2,3) Observed bowls used to portion from bulk in the alternative storage area in the back building. Also observed bulk foods store on the ground. Store foods at least 6" off the floor. Utilize scoops with handle to portion foods. Additionally, food preparation or portioning is not allowed in this area. Ensure foods are prepped in the approved food prep area in the main building. Correct ASAP.</p> <p>3) Observed numerous foods uncovered in back storage area, food storage area, and a block of cheese in deli cooler. Cover all foods in storage to prevent cross-contamination. Correct ASAP. 2ND NOTICE.</p> <p>3) Observed a planetary mixer stored on the ground next to the back entrance area. Observed 2 brooms and dust pan stored next to the mixer. Store janitorial equipment in designated area immediately. Store mixer in a clean, dry location not exposed to splash, dust, or other contamination, and at least 6" above the floor. Equipment that are not easily movable are to be sealed to the floor or elevated on legs with minimal distance mentioned above. Correct within 90 days.</p> <p>14) Observed numerous articles (first aid kit, tongs, skewers, rags) hanging on the ANSUL system and its mechanical box. The pipes and ANSUL systems are surfaces that are not clean and sanitize regularly. Wash, rinse, and sanitize all utensils and store them in an alternate location immediately. Corrected during inspection.</p>
	2		X		
	3		X		
	4				
	5				
	6				
	7				
Food Storage	8				
	9				
	10		X		
	11				
Uten./Equip.	12				
	13				
	14		X		
Employee	15				
	16				
	17		X	X	
	18				
Water	19				
	20		X		
Waste	21				
	22				
Vermin	23				
	24				
Facilities	25		X		
	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): Harpreet Kaur	Received by (Signature): _____ Date: 08/08/2024
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:

14) Observed grease, dust, or dirt buildup on the exhaust filters, pipes, and hard-to-reach places in the cook's area. Maintain equipment in a cleanly manner and is fully serviceable. Clean and sanitize asap. 2ND VIOLATION.

14) Observed the body to the UV insect control device above the handwashing sink missing/damaged. Obtain equipment in good repair and fully serviceable. Repair, replace, or remove immediately. 2ND NOTICE.

14) Observed numerous milk crates used to store frying pans or as a prep table throughout the facility. Milk crates are not approved to be used as a prep table, equipment storage, nor is it an easily cleanable surface. Discontinue use and remove crates ASAP.

14) Observed a soiled wash rag that is washed or replaced every 2 to 3 days, wrapped around a bowl to wipe the inside of the Tandoor oven. Soiled rags should be replaced when heavily soiled, daily, and/or at minimum every 4 hours to prevent contamination of surfaces or foods. Corrected during inspection.

17) Observed no single-use paper towels in the dispenser at the hand wash station. Ensure hand wash station is constantly supplied with hot water, single-use paper towels and pump soap in a dispenser. Corrected during inspection.

20) Observed numerous employees (new and old) without food handlers card. All employees must obtain a food handler card within 30 days of hire. Ensure all employees obtain a food handler card within 30 days and keep record onsite. 3RD VIOLATION

20) 4TH VIOLATION: Facility does not have a food safety manager certificate. Obtain a food safety manager within 30 days and store copy of certification on site.

25) Observed numerous flies in the facility. Utilize multiple fly prevention devices like fly curtains at the back entrance. Correct asap.

25) Observed a fly strip hanging above the warewashing area. Ensure insect control devices are not installed over food, utensil handling area, clean equipment, linens, and/or unwrapped single-use articles. Removed during inspection.

REINSPECTION FEE ASSESSED FOR NON-COMPLIANCE.

REINSPECTION FEE WILL BE ASSESSED FOR FUTURE NON-COMPLIANCE.

NOTE: Provided "Facility Inspection Notice" form

Received By (Print):
Harpreet Kaur

Received by (Signature):

Date:
08/08/2024

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 space for listing health code violations and correction details.

Received By (Print): Harpreet Kaur	Received by (Signature):	Date: 08/08/2024
---------------------------------------	--------------------------	---------------------

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:

Received By (Print): Harpreet Kaur	Received by (Signature):	Date: 08/08/2024
---------------------------------------	--------------------------	---------------------

REHS (Print): Chalyn Dewey	REHS (Signature):	Phone: 530-841-2112
-------------------------------	-------------------	------------------------