



### 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>Food Corner</b>	Permit # <b>000916</b>
Address: <b>218 E First St Dorris CA 96023</b>	
Permit Holder: <b>Harjot Sidhu</b>	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: <b>916-871-9172</b>	E-mail: <b>rupinderhindsa@yahoo.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.			<p style="text-align: center; margin: 0;"><b>ROUTINE INSPECTION CONDUCTED ON THIS DATE</b></p> <p style="text-align: center; margin: 0;"><b>THIS FACILITY IS APPROVED TO RE-OPEN. HOT WATER HAS BEEN RESTORED</b></p> <p>13) SECOND NOTICE: Observed facility washing dishes without sanitizer. Effective chlorine disinfectants need to be at 100 ppm. Observed the facility did not have test strips to test chlorine concentrations or utilizing the wash, rinse, and sanitize method. Sanitizer should be tested daily and proper methods need to be used to clean cooking wares.</p> <p>20) SECOND NOTICE: Obtain a Food Manager certificate within the next 30 days. All employees obtain a food handler's card within 30 days of hire.</p> <p style="text-align: center; margin: 20px 0;"><b>REINSPECTION FEE ASSESED FOR NON-COMPLIANCE</b></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			
	10	Thermometer			
	11	Hazardous Mat.			
	12	Spoils			
Uten./Equip.	13	Wash/ Sanitize		X	
	14	Equip. Condition			
	15	Utensil Condition			
	16	Storage			
Employee	17	Handwashing			
	18	Employee Hygiene			
	19	Employee Habits			
	20	Food Cert./ Card		X	
Water	21	Water			
	22	Cross Con.			
Waste	23	Liquid Waste			
	24	Refuse			
Vermin	25	Rodents/ Insects			
	26	Animal/ Fowl			
Facilities	27	Ventilation			
	28	Doors			
	29	Floors			
	30	Walls - Ceilings			
	31	Toilet Fac.			
	32	Janitorial Fac.			
	33	Lighting			
Misc.	34	Clothing - Linen			
	35	Signs			
	36	Misc.			

MAJ = Major violation    OUT = Out of compliance    COS = Corrected on-site	
Received By (Print): <b>manjot kaur</b>	Received by (Signature): _____ Date: <b>8/9/2024</b>
REHS (Print): <b>Alexa Roche</b>	REHS (Signature): _____ Phone: <b>530-841-2117</b>

**Facility Name:** Food Corner

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

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Date:  
8/9/2024

REHS (Print):  
Alexa Roche

REHS (Signature):

Phone:  
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