



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 Dhaba		Permit #		000965		
Address:		787 Montague Rd., Yreka CA 96097						
Permit Holder:		Sucha & Harjinder Brar				Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid		
Phone:		530-291-1910		E-mail:		yrekatruckstop@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	Food Temp.		X	X	<p>ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>1) Observed raw chicken at 55F stored in the walk-in refrigerator. Hold cold foods at 41F or below. Voluntarily discarded.</p> <p>1, 2) Observed cooked chicken at 115F, rice at 100F, and numerous sauced foods at 118F stored at the hot warmer. Observed facility is partially reheating food to be held in hot holder. Ensure foods are handled safely and are reheated to 165F for 15secs before being held in temperature at 135F or above. Voluntarily discarded.</p> <p>2) 2ND NOTICE - Observed numerous foods at 80F, 3/4" covered with a lid cooling in walk-in refrigerator. Food has been cooling for 1.5 hrs. Rapidly cool food by placing in a shallow pan, separating food into smaller/thinner portion etc, and leave food uncovered until food has been cooled to temperature. Lids were removed to rapidly cool food.</p> <p>2) 2ND NOTICE Observed a food container used to portion food from bulk. Utilize scoop with handle to portion food and store scoop in the food with handle above the food.</p> <p>2) Observed 90F running water at prep sink to thaw prepackaged sauce. Thaw foods in running water at or below 70F for 2hrs. Corrected on site.</p> <p>3) 2ND NOTICE - Observed sanitizer bottle stored next to food prep equipment. Store chemicals below clean equipment to prevent cross contamination. Correct ASAP.</p> <p>3) Observed food uncovered at dry storage area. Cover all dry foods in storage.</p> <p>13) Observed soiled wash rags to wipe spilled food stored on the cook's counter. Store wash clothes that are used repeated in sani-buckets when not in use.</p> <p>14) Observed the case to the UV insect control device stored above the handwashing station and is missing the holding case. Use equipment according to manufacturer instruction. Install insect control devices in locations as to not be over food or utensil handling area, clean equipment, linens, and unwrapped single-use articles. Correct ASAP.</p> <p>14) Observed the paper towel dispenser not dispensing towels properly or is constantly jammed. Maintain equipment in good repair. Replace or correct ASAP.</p>		
	2	Prep./ Service		X				
	3	Storage/ Disp.		X				
	Food Storage	4	Frozen Food					
		5	Pure Food					
		6	Reused Food					
		7	Transportation					
Food Storage	8	Storage Fac.						
	9	Refrig. Units						
	10	Thermometer						
	11	Hazardous Mat.						
Uten./Equip.	12	Spoils						
	13	Wash/ Sanitize		X				
	14	Equip. Condition		X				
	15	Utensil Condition						
Employee	16	Storage						
	17	Handwashing		X				
	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		X				
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):		Received by (Signature):		Date:	
Jujhar Singh				12/13/2024	
REHS (Print):		REHS (Signature):		Phone:	
Chalyn Dewey				530-841-2112	

Facility Name: Punjabi Dhaba

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

14) 2ND NOTICE - Observed a Hatco hot holder equipment and a new hot holding equipment at cashier's area in use without preapproval. Ensure all equipment in the facility are pre-approved by the department prior to purchase and installation. Provide manufacture spec sheets of equipment ASAP.

17) 2ND NOTICE - Observed hand soap stored on paper towel dispenser. Ensure hand soap is installed in soap dispenser. Correct ASAP.

20) 6TH NOTICE: 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 rodent droppings in the back dry food storage area. Move all open foods into main building until unit has been washed, cleaned, and sanitized including food containers and/or contact professional pest control service. A reinspection will be conducted in 7 days.

A REINSPECTION FEE ASSESSED FOR NON-COMPLIANCE.

A REINSEPCION FEE WILL BE ASSESSED ON REPEAT NON-COMPLIANCE.

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