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

Subway- Miner's Street 000443											
Address: 113 E Miner St, Yreka CA 96097											
Permit Holder: Mehar Subs Inc./Sikander Virk Permit To Operate: Valid Not Valid											
Phone: 530-643-8032 E-mail: sikandervirk1989@gmail.com											
Food Safety Certified Employee: Armaan S. Sandhu Expiration Date: 11/2029											
			MAJ	OUT	cos	The marked items represent Health Code violations and must be corrected as follows:					
Protection Time/ Temp.	1	Food Temp.		X	X	DOLITIME INCREATION CONDUCTED THIS DATE					
	2	Prep./ Service		X	X	ROUTINE INSPECTION CONDUCTED THIS DATE					
	3	Storage/ Disp.				1) Observed bacon at 55F at meat deli prep cooler. Observed numerous cold foods in					
	4	Frozen Food				both meat and veggie deli coolers at 43F-50F. Hold cold foods at 41F or below. Keep lid					
	5	Pure Food	3			close when not in use to rapidly cool food. Voluntarily discarded and correct asap.					
otec	6	Reused Food				2) 2DD NOTICE Observed and 1045 Harrison at Harrison and in such in such in the					
P	7	Transportation				2) 3RD NOTICE - Observed meats at 34F thawing on the prep sink counter in ambient					
(I)	8	Storage Fac.				air. Utilize one of the following approved thawing methods: in refrigerator, in running water at or below 70F for a period not to exceed 2 hours, in microwave and immediately					
rag	9	Refrig. Units				prepared, and as part of the cooking process. Foods moved into walk-in refrigerator.					
Food Storage	10	Thermometer	8	100		Parameter and the control of the co					
poo	11	Hazardous Mat.			2	17) Observed no paper towels and dispenser at front handwash station. Observed no					
ш	12	Spoils				paper towels in dispenser at back handwash station. Ensure handwash stations are					
o.	13	Wash/ Sanitize	2	X		supplied with paper towel in dispenser at all times. Correct ASAP.					
Uten./Equip.	14	Equip. Condition				20) 2ND NOTICE - Current listed food safety manager/professional is no longer					
l/.ua	15	Utensil Condition				employed at the facility. Obtain a new food safety professional certificate within 30 days					
Ť	16	Storage				& maintain a copy of certificate on site. Next in-person class is in 5/13. Provided Tamy					
m		Handwashing		X		Howerton's (food safety instructor) business card.					
Employee	18	Employee Hygiene				20) ETH NOTICE Observed numerous employees without food bandler certificates					
mpk	19	Employee Habits				20) 5TH NOTICE - Observed numerous employees without food handler certificates. Ensure all employees obtain a food handler card within 30 days (of hire) & maintain a					
Ш	20	Food Cert./ Card		X		copy of cards onsite. For new employee obtain food handlers card within 30 days, and					
ter	21	Water				old employees within 7 days.					
Water	22	Cross Con.									
ste	23	Liquid Waste				25) Observed live fruit flies around the warewashing area. Maintain facility in a clean					
Waste	24	Refuse				manner and practice insect prevention methods. Correct ASAP.					
Vermin	25	Rodents/ Insects		X		29) Observed slimy buildup at the floor sink where soda beverage, warewashing, and					
Ver	26	Animal/ Fowl				other waste water discharges into. Maintain equipment in clean manner and fully					
	27	Ventilation			9	serviceable as to no attract or harbor insects. Wash, clean and sanitize ASAP.					
co.	28	Doors									
Facilities	29	Floors		X		29) 2nd Notice - Observed buildup of food, dirt, and/or dust on the floors and hard-to- reach places throughout the facility, especially back storage area. Maintain facility in a					
Fac	30	Walls - Ceilings				clean manner at all times. Wash and clean immediately.					
5800	31	Toilet Fac.				order marinor at all timos. Wash and order immodiatory.					
	32	Janitorial Fac.				A REINSPECTION FEE ASSESSED FOR NON-COMPLIANCE AND WILL BE					
	33	Lighting				ASSESSED TO FUTURE REPEAT NON COMPLIANCE.					
ci .		Clothing - Linen				*Provided Application for Permit to update mailing address.					
Misc.	35	Signs									
		Misc.									
MAJ =			OUT =	Out	of com	pliance COS = Corrected on-site					
Received By (Print): Received by (Signature): Date: Diljot Kaur Received by (Signature): 03/18/2025											
REHS (Print): REHS (Signature): Phone: 530-841-2112											

Facility Name:	Subway- Miner's Str	reet	
	The marked items r	epresent Health Code violations and must b	pe corrected as follows:
Received By (Print):		Received by (Signature):	Date:
	ljot Kaur		03/18/2025
REHS (Print): Chalyn D	Dewey	REHS (Signature):	Phone: 530-841-2112

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