



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 # 000966	
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: 530-291-1913		E-mail: yrekatruckstop@gmail.com			
Food Safety Certified Employee: Sucha Brar				Expiration Date: 11/2029	

		MAJ	OUT	COS	
Protection Time/ Temp.	1 Food Temp.		X	X	<p style="text-align: center;">The marked items represent Health Code violations and must be corrected as follows:</p> <p style="text-align: center;">ROUTINE INSPECTION CONDUCTED ON THIS DATE</p> <p>1) Observed orange and sesame chicken at 108F and beef broccoli at 115F stored at hot steam tables. Hold hot food at 135F or above. Voluntarily discarded.</p> <p>14) 3RD NOTICE - Observed the hot steam table not holding all parts of the food in temperature. Maintain equipment in good repair and fully serviceable and/or install or use additional devices like heat lamps, overhead warmer, lids, etc.</p> <p>3) 3RD NOTICE - Observed raw meat above samosa, and raw eggs above sauce in walk-in freezer and refrigerator respectively. Observed raw shrimp stored next to cooked egg noodles in deli-prep cooler. Store ready to eat/fully cooked food above raw food or on separate shelf. Correct ASAP.</p> <p>17) Observed a roll of paper towels stored on top of the paper towel dispenser at warewashing area. Store single use paper towels in dispenser for easy and immediate use. Correct ASAP.</p> <p>25) 2ND NOTICE - Observed rodent droppings on the floors and hard to reach areas in the back dry food storage area. Maintain facility in cleanly manner and is constructed, equipped, maintained, and operated to prevent the entrance and harborage of insects, rodents, insects, etc. Destroy gnawed food immediately. Ensure all opened utensils are covered or moved into the facility. Move all packaged foods in the facility or store in protected food containers. Wash, clean, and sanitize all floors and canned foods that may have been contaminated within 14 days and/or obtain professional pest control service.</p> <p>29) 3RD NOTICE - Observed excessive food, grease, and slimy mold buildup on the floors and hard to reach areas below cooking equipment. Maintain facility in clean manner as to reduce safety hazards. Clean and sanitize within 7 days.</p> <p style="text-align: center;">REINSPECTION FEE ASSESSED FOR NON-COMPLIANCE.</p> <p style="text-align: center;">REINSPECTION FEE WILL BE ASSESSED FOR FUTURE NON-COMPLIANCE.</p>
	2 Prep./ Service		X	X	
	3 Storage/ Disp.		X		
	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				
	14 Equip. Condition		X		
	15 Utensil Condition				
	16 Storage				
Employee	17 Handwashing		X		
	18 Employee Hygiene				
	19 Employee Habits				
	20 Food Cert./ Card				
Water	21 Water				
	22 Cross Con.				
Waste	23 Liquid Waste				
	24 Refuse				
Vermin	25 Rodents/ Insects		X		
	26 Animal/ Fowl				
Facilities	27 Ventilation				
	28 Doors				
	29 Floors		X		
	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): Stella Lemon	Received by (Signature): _____ Date: 02/12/2025
REHS (Print): Chalyn Dewey	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): Stella Lemon	Received by (Signature):	Date: 02/12/2025
--------------------------------------	--------------------------	---------------------

REHS (Print): Chalyn Dewey	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): Stella Lemon	Received by (Signature):	Date: 02/12/2025
--------------------------------------	--------------------------	---------------------

REHS (Print): Chalyn Dewey	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): Stella Lemon	Received by (Signature):	Date: 02/12/2025
--------------------------------------	--------------------------	---------------------

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