



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	
Protection Time/ Temp.	1	Food Temp.		X	X
	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			
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		X	
	30	Walls - Ceilings			
	31	Toilet Fac.			
	32	Janitorial Fac.			
Misc.	33	Lighting			
	34	Clothing - Linen			
	35	Signs			
	36	Misc.			

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

ROUTINE INSPECTION CONDUCTED THIS DATE

1) Observed yellow curry at hot warmer at 117F hot food holder. Hold hot food at 135F or hotter. Voluntarily discarded.

1, 2) 3RD NOTICE - Observed black lentils at 105F in walk-in refrigerator. 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. Voluntarily discarded.

2) 3RD NOTICE Observed a to-go food container used to portion bulk sugar and a salad bowl used to portion bulk spice. Utilize scoop with handle to portion food and store scoop in the food with handle above the food. Correct ASAP.

3) Observed a bag of onions stored on the ground in food storage area. Store food at least 6" off the floor. Correct ASAP.

3) Observed raw eggs stored above sauce in the deli-prep cabinet. Store raw food below and on separate shelf from fully cooked or ready-to-eat food. Correct ASAP.

29) Observed food buildup on the floors and hard to reach areas in dry food storage area. Maintain all floors in a clean manner at all times. Correct immediately.

14) Observed the deli-prep table cutting board scorched from excessive heat exposure from the range. This unit is no longer serviceable. Replace within 90 days.

14) 2ND NOTICE - Observed a Rovsun food warmer installed and used in the facility without preapproval. This unit is not ANSI-certified. Discontinue use and remove equipment immediately. Replace with ANSI certified equipment and provide manufacturers spec sheet for preapproval prior to purchase and installation. Email spec sheet to: cdewey@co.siskiyou.ca.us.

17) 3RD NOTICE - Observed no hand soap in dispenser and paper towels stored on the dispenser at handwashing station. The paper towel dispenser malfunctioned and continuously dispenses paper towels. Maintain equipment in good repair and fully serviceable. Repair or correct immediately. Handsoap corrected during inspection.

20) 7TH 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.

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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: Punjabi Dhaba

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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 package 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.

A REINSPECTION FEE ASSESSED FOR NON-COMPLIANCE.

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

PAGE 2 OF 2

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