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	Na	me: Liquor War	rehouse	P	ermit #		
Addres	S:	420 Alamo Ave	, Weed C/	A 96094			
Permit	Permit Holder: Kartar Singh Permit To Operate: Valid Not Valid						
Phone	Ę	530-216-0511		E-mail:			
Food S	Food Safety Certified Employee: Expiration Date:						
		1	MAJ OUT CO	OS The marked items represent Health Code violations and must be	corrected as follows:		
Ď.	1	Food Temp.					
Lem	2	Prep./ Service		- ROOTINE INGLEGITOR COMBOUTED ON	ITIIO DATE		
tion Time/ T	3	Storage/ Disp.					
	4	Frozen Food		29) 2nd NOTICE: Observed floors in the walk-in refrigerator ha	iving build up of debris		
	5	Pure Food		and food. Clean immediately. 16) 2ND NOTICE: Observed broken kitchen equipment and household-use.	VI TOTAL		
otec	6	Reused Food			nusehold-use only items		
Pn	7	Transportation		throughout the entire facility. The food facility shall be free of all items that are			
Ф	8	Storage Fac.		unnecessary to the operation of the facility, non-functional, and	d no longer used. Any		
Misc. Facilities Vermin Waste Water Employee Uten./Equip. Food Storage Protection Time/ Temp.	9	Refrig. Units		items not appropriate for food storage and no longer in use shape and no lo	all be removed within the		
	10	Thermometer		next 60 days.			
		Hazardous Mat.		25) Observed rodent dropping and food debris on the shelving	for dry food storage.		
	12	Spoils		Conduct rodent control measures and maintain all surfaces are			
Misc. Facilities Vermin Waste Water Employee Uten./Equip. Food Storage Protection Time/ Temp.	13	Wash/ Sanitize		prevent harborage of rodents. Correct immediately.			
Æqι	14	Equip. Condition					
ten./	15	Utensil Condition			oles are potential access		
5	16	Storage		for the harborage of rodents. Repair ASAP			
Q	17	Handwashing		NOTE: The facility's permit to operate is currently invalid and remains unpa	remains unpaid for the		
loye	18	Employee Hygiene		2025 year. To avoid further accrual of late fees, the permit must			
-mp		Employee Habits		compliance as soon as possible.	Shalling Patticks are required and the stage of the stage		
	20	Food Cert./ Card					
		Water					
×	-		\Box				
aste	-	Liquid Waste					
	24	Refuse					
min	part and	Rodents/ Insects			Expiration Date: Int Health Code violations and must be corrected as follows: PECTION CONDUCTED ON THIS DATE In the walk-in refrigerator having build up of debris In the wa		
Ver							
	27	Ventilation					
S	28	Doors					
cilitie	29	Floors					
Fac	30	Walls - Ceilings					
	31	Toilet Fac.					
	32	Janitorial Fac.					
	33	Lighting					
SC.	34	Clothing - Linen					
Mis	35	Signs					
		Misc.					
			OUT = Out of c		purpose o		
Receive	d By	Vicky Ku	umar	Received by (Signature):			
REHS (Print	Alexa Roche	ĵ	REHS (Signature):			

Facility Name:	Liquor Warehouse	
	The marked items represent Health Code violations and must be corrected as follows:	
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	, and the second	
Received By (Print):	Received by (Signature): Date icky Kumar	3/20/2025
REHS (Print):	REHS (Signature): Pho	Productive Section - Section 1993

530-841-2117

Alexa Roche

Facility Name:	Liquor Warehouse	
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	S .	
Received By (Print):	Received by (Signature): Date:	
Vick	ky Kumar	3/20/2025
REHS (Print):	REHS (Signature): Phone	

530-841-2117

Alexa Roche

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Vicl	ky Kumar	3/20/2025
REHS (Print):	REHS (Signature):	one:

530-841-2117

Alexa Roche