



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: Hari Om Shri Ram		Permit # 000253
Address: 531 Chestnut St., Mt. Shasta, CA		
Permit Holder: Pradeep Sharma		Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: 530-918-6300		E-mail: hariomshriram01@gmail.com
Food Safety Certified Employee: Vyankatesh Nandapurkar		Expiration Date: 12/2029

		MAJ	OUT	COS	
Protection Time/ Temp.	1 Food Temp.				<p>The marked items represent Health Code violations and must be corrected as follows:</p> <p style="text-align: center;">ROUTINE INSPECTION CONDUCTED THIS DATE THIS</p> <p>2) Observed meat marinating in a large 10-gallon bucket that is not food grade and ropes are handles. Ensure all food contact surfaces are food grade (ie NSF, ETL sanitation) and materials are smooth, easily cleanable, and able to withstand repeated cleaning. Discontinue use and correct immediately.</p> <p>3) Observed raw meat stored next to cooked foods in frozen chest freezer stored in the dinning area. Store ready-to-eat food below or separated from raw food. Correct asap.</p> <p>3) 2ND NOTICE - Observed the following foods stored directly on the floor: bulk potatoes at food prep area, a large bucket of meat and boxes of naan bread at walk-in refrigerator, cans and a container of flour at basement. Ensure foods are stored at least 6" off the floor, in a clean dry location not exposed to splash, dust, and other contaminants. Move all open food containers in basement to kitchen. Correct asap.</p> <p>3) Observed uncovered foods (spices, seasoning, and beans) in the dry storage pantry, cook, and food prep area. Observed cans stored directly under fibrous ceiling insulation in the basement. Cover all foods in storage and protect food from dust or contaminants at all times. Remove cans under insulation materials, and wipe cans. Correct immediate.</p> <p>14) 3RD NOTICE -Observed bare wood shelves in dry food storage pantry. Facility has made attempts to refinish wood in this area, but bottom of shelves were not finished. 1ST NOTICE- Observed the bottom and edges of raw wood shelf at prep sink area. Observed cinder/concrete blocks used to store food off the floor in food prep and dry storage area. Ensure all surfaces and raw woods in food prep area are smooth, durable, nonabsorbent, and easily cleanable. Correct within 30 days.</p> <p>14) 2ND NOTICE- Observed residential Home ice machine stored next to dry food pantry. Ensure equipment in facility are ANSI certified and commercial. Discontinue use and replace equipment that holds proper certification. Submit manufacturer spec sheet to this department for pre-approval prior to purchase and installation.</p> <p>14, 29, 30) Observed accumulation of grease, dust, food, and/or dirt on walls, ceilings, floors, hard-to-reach places, and in/on numerous equipment (handwashing facility in cook area, microwave, bottom of deli cabinet used as dry storage, stove knobs, light switch, rice cooker, can opener, fan guards, walk-in refrigerator, grater, etc). Maintain equipment in clean manner at all times.</p>
	2 Prep./ Service		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.				
Uten./Equip.	12 Spoils				
	13 Wash/ Sanitize				
	14 Equip. Condition		X		
Employee	15 Utensil Condition		X		
	16 Storage				
	17 Handwashing				
	18 Employee Hygiene				
Water	19 Employee Habits				
	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		X	X	
	27 Ventilation				
	28 Doors				
	29 Floors		X		
	30 Walls - Ceilings		X		
	31 Toilet Fac.				
	32 Janitorial Fac.				
Misc.	33 Lighting				
	34 Clothing - Linen				
	35 Signs				
	36 Misc.		X		

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): Venky Nandapurkar	Received by (Signature): _____ Date: 06/05/2025
REHS (Print): Chalyn Dewey	REHS (Signature): _____ Phone: 530-841-2112

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

13) Observed clean utensils hanging and stored on shelves with dust and grease buildup. Observed tongs hanging on the handle of the oven. Oven handles are not clean and sanitized daily. Ensure utensils are stored and kept clean. Clean and sanitize utensils immediately.

14) 3RD NOTICE - Observed the following damages to the 1/2 size Frigidaire chest freezer: tape used to secure damage door gasket, interior door lid exposing insulation foam, light cover. In the full size Frigidaire chest freezer, observed broken glass light bulb and missing light cover. Maintain equipment in good repair, fully operable, and not a source of contamination. Wipe and clean all packaged food, and discard all open foods immediately. Repair or correct damaged equipment within 30 days.

14) Observed a wood prep table and posture stored against or on the wall under the hood adjacent or next to stock pot burner. Store all combustible materials away from open sources of fire. Correct immediately.

14) Observed the burner stove stored outside the exhaust hood. Observed the stock pot stored outside range of ansul system. Ensure the outside edge of cooking equipment is stored at least 6 inch inside outside edge of hood. Move all cooking equipment directly under ansul nozzles immediately.

25) 2ND NOTICE - Observed rodent droppings on the floor and hard-to-reach places in the basement. Rodent baits were observed along walls next to water heater.

1ST NOTICE- Observed rodent droppings in liquor cabinet and behind beverage cooler in bar area. Wash, clean and sanitize and obtain professional pest control services within 14 days.

3, 25) Observed live ants and flying insects on a window sill at the dining area. Observed open cups of sugar on most dining tables. Store food in a manner to not attract insects and vermin. Facility has set insect baits at various window sills. Correct immediately.

26) Observed a pet dog and chew toy in the dinning area and water bowl on the floor at the bar area. Pet dogs are not allowed in food prep and storage areas (including behind the bar), equipment area, and inside dining area. Corrected during inspection.

30) Observed damaged dry wall and holes on FRP at food prep area. Observed damaged ceiling plaster in dry storage pantry. Maintain all walls and ceilings as to be easily cleanable, durable, nonporous, and smooth. Repair or correct within 90 days.

36) Observed a door from the dining room that leads directly to stairs of a private home. No door or other opening is be permitted in the partition that separates the food facility from private living quarters. This door is to remain locked at all times to prevent access into and out of the facility. Corrected during inspection.

REINSPECTION FEE IS ASSESSED FOR NON-COMPLIANCE AND REPEAT VIOLATIONS.

FUTURE NON-COMPLIANCE WILL RESULT IN REINSPECTION FEES, AND ADMINISTRATIVE HEARING, AND POTENTIAL PERMIT REVOCATION.

NOTE:

Ensure all new/replaced equipment are reviewed and approved by this department prior to purchase and installation. Please send spec sheets to: rflorendo@co.siskiyou.ca.us

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