



# 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: <b>Mehar Subs</b>                        |  |   |  | Permit # <b>000443</b>   |  |
| Address: <b>113 E Miner St, Yreka CA 96097</b>          |  |   |  |  |  |
| Permit Holder: <b>Mehar Subs Inc./Sikander Virk</b>     |  |   |  | Permit To Operate:<br><input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid |  |
| Phone: <b>530-643-8032</b>                              |  | E-mail: <b>sikandervirk1989@gmail.com</b> |  |  |  |
| Food Safety Certified Employee: <b>Armaan S. Sandhu</b> |  |   |  | Expiration Date: <b>11/2029</b>  |  |

  

|                        |                      | MAJ | OUT | COS |   |
|------------------------|----------------------|-----|-----|-----|---|
| Protection Time/ Temp. | 1 Food Temp.         |     | X   | X   | <p>The marked items represent Health Code violations and must be corrected as follows:</p> <p style="text-align: center;"><b>ROUTINE INSPECTION CONDUCTED THIS DATE</b></p> <p>1) 3RD NOTICE- Observed surface temperature of bacon, beef steak, and chicken at 54F, with internal temperature at 46F at deli prep cooler. Hold cold foods at 41F or colder. Dairy can be held at 45F or colder. Practice stacking products below the fill line of containers and/or utilize lid. Voluntarily discarded.</p> <p>14) Observed the integrated temperature measuring device with a digital reading of 48F. Lower the temperature setting to the deli cooler mentioned above to 41F or colder. Correct ASAP.</p> <p>1) 2ND NOTICE- Observed veggie patties, sliced tomatoes, and cucumbers with surface temperature of 53F and internal temp of 48F. Hold cold foods at 41F or colder. Again, avoid stacking ingredients above the fill line and utilize lid. Voluntarily discarded.</p> <p>20) 7TH NOTICE - Observed numerous employees without food handler cards. Food handler card can be obtained online or in-person through an ANSI accredited training provider that meets ASTM international E2659-09 Standard Practice for Certificate Program. <u>Obtain food handler card within 7 days AND maintain a copy onsite.</u></p> <p><b>A reinspection fee is assessed for non-compliance and repeat violations. Future non-compliance will result in reinspection fees, administrative hearing, and potential permit revocation.</b></p> |
|                        | 2 Prep./ Service     |     |     |     |   |
|                        | 3 Storage/ Disp.     |     |     |     |   |
|                        | 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       |     |     |     |   |
|                        | 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  |     |     |     |   |
| Facilities             | 26 Animal/ Fowl      |     |     |     |   |
|                        | 27 Ventilation       |     |     |     |   |
|                        | 28 Doors             |     |     |     |   |
|                        | 29 Floors            |     |     |     |   |
|                        | 30 Walls - Ceilings  |     |     |     |   |
|                        | 31 Toilet Fac.       |     |     |     |   |
|                        | 32 Janitorial Fac.   |     |     |     |   |
| Misc.                  | 33 Lighting          |     |     |     |   |
|                        | 34 Clothing - Linen  |     |     |     |   |
|                        | 35 Signs             |     |     |     |   |
|                        | 36 Misc.             |     |     |     |   |

  

|                       |                         |                         |
|-----------------------|-------------------------|-------------------------|
| MAJ = Major violation | OUT = Out of compliance | COS = Corrected on-site |
|-----------------------|-------------------------|-------------------------|

|   |  |                          |  |                            |
|---|--|--------------------------|--|----------------------------|
| Received By (Print): <b>Mehak Mehak</b> |  | Received by (Signature): |  | Date: <b>07/22/2025</b>    |
| REHS (Print): <b>Chalyn Dewey</b>       |  | REHS (Signature):        |  | Phone: <b>530-841-2112</b> |

**Facility Name:** Mehar Subs

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

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