



### 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>Primo Liquor Barn</b>	Permit # <b>000379</b>
Address: <b>109 S Pine St Dorris CA 96023</b>	
Permit Holder: <b>Manjeet More</b>	Permit To Operate: <input checked="" type="radio"/> Valid <input type="radio"/> Not Valid
Phone: <b>530-397-7466 or (530) 340-4017</b>	E-mail: <b>manjeetmore@hotmail.com</b>
Food Safety Certified Employee:	Expiration Date:

		MAJ	OUT	COS	
					The marked items represent Health Code violations and must be corrected as follows:
Protection Time/ Temp.	1	Food Temp.			
	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.			
Uten./Equip.	12	Spoils			
	13	Wash/ Sanitize			
	14	Equip. Condition		X	
Employee	15	Utensil Condition			
	16	Storage		X	
	17	Handwashing			
Water	18	Employee Hygiene			
	19	Employee Habits			
	20	Food Cert./ Card			
Waste	21	Water			
	22	Cross Con.			
Vermin	23	Liquid Waste			
	24	Refuse			
Facilities	25	Rodents/ Insects			
	26	Animal/ Fowl			
	27	Ventilation			
	28	Doors			
	29	Floors			
	30	Walls - Ceilings			
Misc.	31	Toilet Fac.			
	32	Janitorial Fac.			
	33	Lighting			
	34	Clothing - Linen			
	35	Signs			
	36	Misc.			

ROUTINE INSPECTION CONDUCTED THIS DATE

16) 2ND NOTICE: Observed broken and unused kitchen equipment throughout the entire facility. The food facility shall be free of all items that are unnecessary to the operation of the facility, non-functional, and no longer used. Any items not appropriate for food storage and no longer in use shall be removed within the next 60 days.

14) Observed pink slim/mold buildup in the ice-machine. Maintain equipment in a clean manner at all times and fully serviceable. Discard all ice and discontinue use until unit has been washed, cleaned, and sanitized according to manufacturer instruction.

14) Observed buildup of syrup on the bottom shelving below the soda machine. Maintain non-food contact surfaces in a clean manner at all times. Correct immediately.

MAJ = Major violation    OUT = Out of compliance    COS = Corrected on-site	
Received By (Print): <b>melissa adamec</b>	Received by (Signature): Date: <b>9/9/2025</b>
REHS (Print): <b>Alexa Roche</b>	REHS (Signature): Phone: <b>530-841-2117</b>

**Facility Name:** Primo Liquor Barn

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melissa adamec

Received by (Signature):

Date:  
9/9/2025

REHS (Print):  
Alexa Roche

REHS (Signature):

Phone:  
530-841-2117

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