



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

		MAJ	OUT	COS		
					The marked items represent Health Code violations and must be corrected as follows:	
Protection Time/Temp.	1	Food Temp.		X	X	<p style="text-align: center; margin-top: 0;">ROUTINE INSPECTION CONDUCTED ON THIS DATE</p> <p>1, 19) Observed meatballs in marinara sauce at 128F held at hot steamer. Hold hot foods at 135F or above. Meatballs were reheated to temperature of 176F and were then placed in hot steam table with luke warm water. Allow time for the water to heat up to temperature before placing food to be held in temp. Water was boiled and placed in hot steamer.</p> <p>1) 5TH NOTICE- Observed 55F surface temperature of bacon at deli cooler. Other cold foods held in this unit had surface temperature between 44F-47F. Hold cold foods at 41F or colder. Avoid over stacking this item by half when displayed for service and close insulating lid when not in use. Food moved into walk-in for rapid cooling. A reinspection fee is accessed for non-compliance.</p> <p>19) Observed facility is not allowing deli equipment to reach temperature before placing food to be held in temperature. According to operator, all foods remaining at end of business day are moved into walk-in cooler and held in temperature at 34F. Again, allow sufficient time for coolers to reach cold holding temperature before placing food on display. Correct ASAP.</p> <p>14) Observed buildup of white slime on discharge tube of soda machine. Maintain equipment in cleanly manner. Wash and clean according to manufacturer instructions immediately.</p> <p>17) Observed empty paper towel dispenser at front hand wash station. Appropriate hand washing station maintains paper towels in dispenser. Corrected during inspection.</p> <p>20) 9TH NOTICE - Observed facility was unable to provide a copy of their food handler card when requested during inspection. Ensure a copy/record of food handler card is onsite and is provided when requested during inspection. Correct ASAP. A reinspection fee is accessed for non-compliance.</p> <p>24, 25) Observed numerous fruit flies in the facility (front and back food prep areas and beverage station). Ensure waste are dispose of daily or in a manner to not attract or harbor insects, rodents, etc. Correct immediately.</p> <p>Future non-compliance will result in additional reinspection fees, administrative hearing, and potential permit revocation.</p> <p>Note: A reinspection invoice has been provided for today's fine.</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.				
Uten./Equip.	12	Spoils				
	13	Wash/ Sanitize				
	14	Equip. Condition		X		
Employee	15	Utensil Condition				
	16	Storage				
	17	Handwashing		X	X	
	18	Employee Hygiene				
Water	19	Employee Habits		X		
	20	Food Cert./ Card		X		
	21	Water				
Waste	22	Cross Con.				
	23	Liquid Waste				
Vermin	24	Refuse		X		
	25	Rodents/ Insects		X		
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): Mehak Mehak	Received by (Signature): _____ Date: 09/19/2025
REHS (Print): Chalyn Dewey	REHS (Signature): _____ Phone: 530-841-2112

Facility Name: Mehar Subs (Subway)

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

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Mehak Mehak

Received by (Signature):

Date:
09/19/2025

REHS (Print):
Chalyn Dewey

REHS (Signature):

Phone:
530-841-2112

Facility Name: Mehar Subs (Subway)

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

(This area is currently blank, intended for listing health code violations and their corrections.)

Received By (Print): Mehak Mehak	Received by (Signature):	Date: 09/19/2025
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REHS (Print): Chalyn Dewey	REHS (Signature):	Phone: 530-841-2112
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Facility Name: Mehar Subs (Subway)

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Empty space for listing health code violations and correction details.

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