



# 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>Manchu Wok</b>	Permit # <b>000966</b>
Address: <b>787 Montague Rd Yreka CA 96097</b>	
Permit Holder: <b>Sucha &amp; Harjinder Brar</b>	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: <b>530-291-1913</b>	E-mail: <b>yrekatruckstop@gmail.com</b>
Food Safety Certified Employee: <b>Sucha Brar</b>	Expiration Date: <b>11/2029</b>

		MAJ	OUT	COS	
					The marked items represent Health Code violations and must be corrected as follows:
Protection Time/Temp.	1		X	X	<p style="text-align: center; margin-top: 0;"><b>ROUTINE INSPECTION CONDUCTED ON THIS DATE</b></p> <p>1) <b>6th Notice</b>- Observed orange chicken between 98F(surface) to 120F (internal) at hot steam table. Observed numerous hot foods between 119F (surface) to 140F (internal) at the same unit. Hold hot food at 135F or above. Voluntarily discarded.            Note: Using additional heating devices may assist with holding all parts of food in temperature.</p> <p>2) <b>2nd Notice</b>- Observed freshly cooked chicken from cook's line with internal temperature between 145F-158F. Ensure raw chicken is cooked to internal temp of 165F for 15sec. Follow cooking instructions from manufacturer Food cooked to proper temp.</p> <p>10) Observed no temperature probe to measure internal temperature of food. Obtain appropriate temperature device ASAP.</p> <p>13) Observed food grime and buildup on equipment, bulk storage containers, and hard to reach areas throughout the facility. Maintain equipment in a cleanly manner and fully serviceable. Deep clean and wash according to manufacturers instruction ASAP.</p> <p>14) Observed continuous flow of water from the faucet at warewashing sink. All nozzles are turned to its off position. Observed liquid dripping from chemical dispenser at warewashing area. Maintain equipment in good repair and fully serviceable. Repair or correct within 90 days.</p> <p>17) Observed paper towel not dispensing at handwash station in the kitchen. Maintain warm water, hand soap and paper towels in dispenser at all times. Correct ASAP.</p> <p>20) Observed the new chef (Gurpreet Singh) does not have a food handler card. Ensure all employees that handles food obtain FHC within 30 days of hire. Obtain card within 30 days AND maintain a copy of certificate onsite.</p> <p>29) <b>4th Notice</b> - Observed food and on the floors and hard to reach areas below cooking and food prep equipment. Maintain all floors in cleanly manner at all times. Clean and sanitize ASAP.  <b>A REINSPECTION WILL BE CONDUCTED WITHIN 7 DAYS.</b>  <b>A reinspection fee is assessed for non-compliance and repeat violations.</b>  <b>Future non-compliance will result in additional reinspection fees, administrative hearing, and potential permit revocation.</b></p>
	2		X	X	
	3				
	4				
	5				
	6				
	7				
Food Storage	8				
	9				
	10		X		
	11				
Uten./Equip.	12				
	13		X		
	14		X		
Employee	15				
	16				
	17		X		
	18				
Water	19				
	20		X		
	21				
Waste	22				
	23				
Vermin	24				
	25				
Facilities	26				
	27				
	28				
	29		X		
	30				
	31				
	32				
Misc.	33				
	34				
	35				
	36				

MAJ = Major violation    OUT = Out of compliance    COS = Corrected on-site	
Received By (Print): <b>Georgina Hansen</b>	Received by (Signature): _____ Date: <b>10/03/2025</b>
REHS (Print): <b>Chalyn Dewey</b>	REHS (Signature): _____ Phone: <b>530-841-2112</b>

**Facility Name:** Manchu Wok

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

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REHS (Print): Chalyn Dewey      REHS (Signature):      Phone: 530-841-2112

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