



### 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>Punjabi Dhaba</b>	Permit # <b>000965</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>530-291-1910</b>	E-mail: <b>yrekatruckstop@gmail.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.		X	X	<p style="text-align: center; margin-top: 0;"><b>ROUTINE INSPECTION CONDUCTED ON THIS DATE</b></p> <p>1) Observed milk, curry, chopped herbs, bell peppers and onions between 50F-59F stored at the prep cooler. Observed mango lassi between 50F-52F at customer self-service display cooler. Hold cold foods at 41F or colder. Dairy can be held at 45F or colder. Voluntarily discarded.</p> <p>14) Observed the coolers mentioned above not holding cold food to temperature. The external thermometer of deli cooler indicate temp at 54F and self-service cooler at 46F and 60F (during defrost). Discontinue use of these coolers until it has been serviced or replaced if unserviceable.</p> <p>1) Observed grilled chicken and spinach curry between 115F at hot holder in the kitchen. Observed 120F rice in the ROVSUN hot warmer at front service station. Hold hot foods at 135F or hotter. Voluntarily discarded.</p> <p>14) <b>3rd Notice</b> - Observed the ROVSUN food warmer not ANSI certified and still in use after numerous written documentation since 2024 to discontinue use. Discontinue use and replace with ANSI certified equipment ASAP. <u>Provide manufacturer spec sheet for preapproval prior to purchase and installation. Email: cdewey@co.siskiyou.ca.us.</u></p> <p>2) <b>4th Notice</b> - Observed bowls used to portion food in numerous bulk food containers. Utilize scoop with handle to portion food and store scoop in the food with handle above the food. Corrected onsite.</p> <p>3) Observed raw meat stored above sauce in the reach-in refrigerator. Store raw food below and on separate shelf from fully cooked or ready-to-eat food. Corrected onsite.</p> <p>13, 14) Observed the dishwasher broken. Observed facility is not sanitizing hand washed dishes. Ensure all dirty wares are washed, rinsed, sanitized, and then air dry. Proper ammonium chloride disinfectant is 200ppm for 1min. Corrected onsite. Maintain equipment in good repair and fully serviceable. Repair dishwasher within 90 days.</p> <p>17) <b>4th Notice</b> - Observed empty hand soap and paper towel dispensers at handwashing station. Facility is using another handwash station that is at least 20ft from the cook area, shared with another operator, and is not easily accessible or convenient for use. Maintain warm water, hand soap and paper towels in dispenser at all times. Correct within 3 days.</p>
	2	Prep./ Service		X	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		X	X	
	14	Equip. Condition		X		
Employee	15	Utensil Condition				
	16	Storage				
	17	Handwashing		X		
Water	18	Employee Hygiene				
	19	Employee Habits				
	20	Food Cert./ Card		X		
Waste	21	Water				
	22	Cross Con.				
Vermin	23	Liquid Waste				
	24	Refuse				
Facilities	25	Rodents/ Insects		X		
	26	Animal/ Fowl				
	27	Ventilation				
	28	Doors				
	29	Floors		X		
	30	Walls - Ceilings				
	31	Toilet Fac.				
Misc.	32	Janitorial Fac.				
	33	Lighting				
	34	Clothing - Linen				
	35	Signs				
	36	Misc.				

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:** Punjabi Dhaba

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

14, 29) Observed food buildup on the floors, equipment (handles, inside coolers, microwave, lids and outside of bulk containers, etc) and hard to reach areas throughout the facility. Maintain all floors and equipment in a cleanly manner at all times. Clean and sanitize immediately.

20) **3rd Notice:** Facility does not have a food safety manager certificate or unable to present certificate when requested during inspection. A change of ownership for this facility occurred one year ago. Per CRFC 113947.6, a facility that operates without a food manager certificate is punishable by a fine of \$100 each day of operation in violation. This fine will be implemented. Obtain food manager certificate within 7 days and maintain a copy onsite.

20) Observed three employees (name: Veer Kumar, Kuldeep Singh, Manoj Kumar) without food handler cards (FHC ). 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.

A REINSPECTION WILL BE CONDUCTED WITHIN 7 DAYS.

**A reinspection fee is assessed for non-compliance and repeat violations.  
Future non-compliance will result in additional reinspection fees, administrative hearing, and potential permit revocation.**

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