



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: Curry King Indian	Permit #
Address: 175 E Vista Dr, Weed CA	
Permit Holder: Gagandeep Kaur and Mandeep Singh	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: 916-848-1111	E-mail: mandeepdhillon820@yahoo.com
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.			<p style="text-align: center; font-weight: bold; font-size: 1.2em;">PRE-OPENING INSPECTION CONDUCTED ON THIS DATE</p> <p style="text-align: center; font-weight: bold;">This facility is approved to open with the following conditions:</p> <p>Remove packaging tape from Shaan Tandoori.</p> <p>Submit manufacturer specification sheets for the meat grinder and onion/potato slicer.</p> <p>Install a self-closing device and sweeper on the restroom doors.</p> <p>The installed prep sink does not match the manufacturer's specification sheet for the Steelton one-compartment commercial sink, product number is 522CS118NFW. Replace with an approved NSF/ANSI certified preparation sink.</p> <p>Thermometers are needed for all prep coolers.</p> <p>Utilize commerical NSF/ANSI equipment, household equipment must be removed from kitchen.</p> <p>Seal the hole opening located below the ice machine.</p> <p>Clean and remove dirt and debris from hard-to reach areas, including spaces beind cooking equipment and on the floor.</p> <p>Wash and santize walls in the kitchen.</p> <p>Obtain Food Manager Certification within the next 60 days.</p> <p>Obtain any necessary permits and licenses from all regulatory agencies with jurisdictional oversight of this facility.</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			
Employee	15	Utensil Condition			
	16	Storage			
	17	Handwashing			
	18	Employee Hygiene			
Water	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			
	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): Mandeep Kaur	Received by (Signature):	Date: 11/6/2025
REHS (Print): Alexa Roche	REHS (Signature):	Phone: 530-841-2117

Facility Name: Curry King Indian

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Received by (Signature):

Date:
11/6/2025

REHS (Print):
Alexa Roche

REHS (Signature):

Phone:
530-841-2117

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