



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 Restaurant	Permit # 001234
Address: 175 E. Vista Dr., Weed, CA 96094	
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		X	X	<p style="text-align: center;">ROUTINE INSPECTION CONDUCTED ON THIS DATE</p> <p>1) Observed cold foods in the top deli cooler (closest to the warewashing sinks) between 44F-49F. Hold all cold foods between 41F or colder. Utilize lid to assist with holding cold to temp. Correct immediately.</p> <p>2) Observed a large container of yogurt that was processed by the facility stored in the walk-in cooler at 64F. Manufacturing or processing of yogurt or milk products requires a state license with California Department of Food and Agriculture (CDFA), Milk and Dairy branch. Cease all production of yogurt until a permit is obtained. Voluntarily discarded.</p> <p>2) Observed cooked beans cooling in excess of 4" stored in ambient temperature at 74F. To ensure proper cooling, utilize shallow pans and cool food in batches that are 2" or less, in the walk-in refrigerator, and uncovered until food has cooled to holding temperature. Foods were moved to walk-in refrigerator.</p> <p>2) Observed food portioned from bulk utilizing scoops without handles located in dry food storage area. Portion food using utensils with handles and in a manner where contamination of the bulk food cannot occur.</p> <p>3) Observed food stored on the ground in walk-in refrigerator. Store all food at least 6" off the ground. Corrected onsite.</p> <p>3) Observed raw food stored above or next fully cooked food in numerous coolers. Store raw food below cooked/ready-to-eat food. Corrected during inspection.</p> <p>3) Observed food stored on the warewashing sink drainboard. Warewashing was not active during the time of inspection. This equipment is not approved for food storage or to conduct food prep. Store and prep food in designated areas only. Voluntarily discarded.</p> <p>9) Observed water actively dripping from condenser line in the walk-in refrigerator. Maintain equipment in good repair and fully serviceable. Ensure no food is stored below drip area. Repair or correct within 90 days.</p> <p>13) Observed numerous wash cloths stored on the prep counter. Did not observe any sani-buckets in use in the kitchen. Maintain sani-bucket holding allowable sanitizer solution of 200ppm quaternary ammonium chloride or 100ppm chlorine in food prep area. Store wash cloths in sani-bucket when not in use. Corrected onsite.</p>
	2		X	X	
	3		X	X	
	4				
	5				
	6				
	7				
Food Storage	8				
	9		X		
	10				
	11				
Uten./Equip.	12				
	13		X	X	
	14		X		
Employee	15				
	16				
	17		X	X	
Water	18				
	19				
Waste	20		X		
	21				
Vermin	22				
	23		X	X	
Facilities	24				
	25				
	26		X		
	27				
	28				
	29				
Misc.	30				
	31				
	32		X		
	33				
	34				
	35				
	36				

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): Mandeep Singh	Received by (Signature): _____ Date: 11/25/2025
REHS (Print): Chalyn Dewey	REHS (Signature): _____ Phone: 530-841-2112

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

14) Observed a household Ninja KS500 blender in the food prep area. Ensure equipment used in commercial kitchen is ANSI certified (ex NSF, ETL sanitation, etc). Discontinue use, remove, and replace with ANSI equipment. Submit manufacturer spec sheet to this department for pre-approval prior to installation.

17) Observed empty hand soap dispenser at the hand wash station in the kitchen. Maintain handwash station with warm water, paper towels and handsoap in dispensers at all times. Corrected during inspection.

20) Observed all employees without food handler cards or facility was unable to provide certification during inspection. Ensure all employees that handle food obtain food handler card within 30 days of hire. Obtain certificates within 30 days and maintain copies on site.

24) Observed numerous trash bags filled with food and cardboards stacked directly outside of the back entrance. Observed the lid of the trash bin opened. Ensure the lid is closed at all times and dispose of waste in a manner as to prevent attraction or harborage of insects, vermin, rodents, etc. Corrected during inspection.

28) Observed the back door opened while facility is prepping food. This door is to remain closed at all times. Corrected during inspection.

28) Observed the back door without a self-closing device. Install a self-closing mechanism to this door. Repair or correct within 90 days.

33) Observed no or missing light source in the walk-in freezer. All food storage areas require sufficient lighting. Repair or correct lighting according to manufacturer specification within 90 days.

Note: On 11/6/25 pre-opening inspection, facility was ordered to obtain food manager certificate within 60 days.

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