



Food Program Official Inspection Report
 SISKIYOU COUNTY PUBLIC HEALTH
 & COMMUNITY DEVELOPMENT
 806 S. Main Street
 Yreka, California 96097
 ph: (530) 841-2100, fax: (530) 841-4076

Facility Name: Manchu Wok	CMHC# 966
Address: 787 Montague Rd Yreka CA 96097	
Permit Holder: Flame of India	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: 530-291-1913	E-mail:
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		Routine Inspection Conducted On This Date
	2 Prep./ Service		X		
	3 Storage/ Disp.		X	X	
	4 Frozen Food				
	5 Pure Food				
	6 Reused Food				
	7 Transportation				
Food Storage	8 Storage Fac.				1) Observed hot holding foods at 95 F - 110 F, hot foods need to be held at 135 F or above.
	9 Refrig. Units				
	10 Thermometer				
	11 Hazardous Mat.				
	12 Spoils				
Uten./Equip.	13 Wash/ Sanitize		X	X	2) Observed chopped bell pepper storage container being set on top of trash can during preparation by an employee and then set back on top and contaminating preparation table.
	14 Equip. Condition				
	15 Utensil Condition				
	16 Storage				
Employee	17 Handwashing		X	X	3) Observed personal raw hamburger stored on the second shelf next to ready to eat vegetables. No raw meats cannot be stored next to ready to eat foods. Personal items should be stored in a separate area. Corrected on site.
	18 Employee Hygiene				
	19 Employee Habits				
	20 Food Cert./ Card				
Water	21 Water				3) Observed a case of beer sitting in raw chicken blood that came from chicken thawing in the beer cooler. Store food in a manner to prevent cross contamination. Beer was discarded, chicken blood was cleaned up. Do not thaw raw meats in this area. All thawing must be accomplished in the food prep areas, including thawing of foods.
	22 Cross Con.				
Waste	23 Liquid Waste				
	24 Refuse				
Vermif	25 Rodents/ Insects				
	26 Animal/ Fowl				
Facilities	27 Ventilation				13) Observed no sanitizer used to sanitize food prep surfaces. Santize surfaces utilizing a sani bucket and proper concentration of santizing solution. Store working wiping cloths in the sanitizing solution when not in use.
	28 Doors				
	29 Floors				
	30 Walls - Ceilings				
	31 Toilet Fac.				
	32 Janitorial Fac.				
	33 Lighting				
Misc.	34 Clothing - Linen				17) Observed hand washing sink blocked with plastic container lids and spray bottle. All Handsinks must be easily accessible for employees. Free of obstructions and corrected onsite.
	35 Signs				
	36 Misc.				

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site

Received By (Print): KAWA ADGPT	Received by (Signature):	Date: 2-14-2023
REHS (Print): Alexis Roche	REHS (Signature):	Phone: 530-841-2117