

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 | / Na | ^{me:} Asian Am | erica | n BE | 3Q | Permit # 628980 | | | | |
|---|--|-------------------------|----------|------|---------|--|--|--|--|--|
| Address: 10 N Weed Blvd, Weed, CA 96094 | | | | | | | | | | |
| Permit | Hol | | va, v | 1000 | , 0/ | Permit To Operate: | | | | |
| | | Thomas K | eoha | won | g | ● Valid O Not Valid | | | | |
| Phone: 530-938-9967 E-mail: msmcimport@hotmail.com | | | | | | | | | | |
| Food S | Food Safety Certified Employee: Thomas Keohawong Expiration Date: 01/2027 | | | | | | | | | |
| MAJ OUT COS The marked items represent Health Code violations and must be corrected as follows: | | | | | | | | | | |
| Protection Time/ Temp. | 1 | Food Temp. | | X | X | | | | | |
| | 2 | Prep./ Service | | | | ROUTINE INSPECTION CONDUCTED THIS DATE | | | | |
| le/ T | 3 | Storage/ Disp. | | | | | | | | |
| Tim | 4 | Frozen Food | | | | 1) Observed meat held at 121 F. Hold all hot food at 135 F or hotter. Utilize an approved time control procedure as discussed with the on site manager for future use. | | | | |
| tion | 5 | Pure Food | | | | Corrected on site. | | | | |
| otec | 6 | Reused Food | | | | | | | | |
| ٦. | 7 | Transportation | | | | 30) Observed the finish worn off on back splash and is no longer smooth, durable, | | | | |
| n | 8 | Storage Fac. | | | | cleanable, and non-absorbent. Replace or repair in 60 days. | | | | |
| rage | 9 | Refrig. Units | | | | Q5) Observed the entrumes down remaining energy during energian for an entruded | | | | |
| Food Storage | 10 | Thermometer | | | | 25) Observed the entrance door remaining open during operation for an extended amount of time. Doors need to be closed in order to prevent the potential harborage of | | | | |
| poo | 11 | Hazardous Mat. | | | | insects and rodents. Door should be kept closed as often as possible to have the | | | | |
| ш | 12 | Spoils | | | | exclusion of vermin. | | | | |
| Uten./Equip. | 13 | Wash/ Sanitize | | | | | | | | |
| | 14 | Equip. Condition | | | | | | | | |
| ten./ | 15 | Utensil Condition | | | | | | | | |
| 5 | 16 | Storage | | | | | | | | |
| Ð | 17 | Handwashing | | | | | | | | |
| Employee | 18 | Employee Hygiene | | | | | | | | |
| dm | - | Employee Habits | | | | | | | | |
| | | Food Cert./ Card | | | | | | | | |
| Water | | Water | | | | | | | | |
| | | Cross Con. | | | | | | | | |
| Waste | - | Liquid Waste | | | | | | | | |
| | | Refuse | | | | | | | | |
| /ermin | | Rodents/ Insects | | Х | | | | | | |
| Ve | | Animal/ Fowl | _ | | | | | | | |
| | 27 | | | | | | | | | |
| ies | - | Doors | | | | | | | | |
| Facilities | | Floors | | | | | | | | |
| Fа | | Walls - Ceilings | | Х | | | | | | |
| | 31 | | | | | | | | | |
| | 32 | Janitorial Fac. | | | | | | | | |
| | 33 | 0 0 | | | | | | | | |
| Misc. | - | Clothing - Linen | | | | | | | | |
| | | , , | \vdash | | | | | | | |
| MA.I = | | Misc. or violation C | UT = | Out | of corr | apliance COS = Obrrected on-site | | | | |
| | MAJ = Major violation OUT = Out of compliance COS = Observed on-site Received By (Print): Received row (Signature): Date: Thomas Keohawong 5/11/2023 | | | | | | | | | |
| REHS (Print): | | | | | | | | | | |
| | Alexa Roche 530-841-2117 | | | | | | | | | |

| Facility Name: | Asian American BBQ | |
|---|--|--|
| | The marked items represent Health Code violations and must be corrected as fol | llows: |
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| Received By (Print): Th REHS (Print): Alexa Ro Page 2 | homas Keohawong REHS (Signature): | Date: 5/11/2023 Phone: 530-841-2117 |

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| Received By (Print): | Received by (Signature): Date | | | | | | | | |
| | mas Keohawong | 5/11/2023 | | | | | | | |
| REHS (Print): Alexa R | REHS (Signature): Pho | ne: 30-841-2117 | | | | | | | |
| Page 3 | 5. Solid | 50-041-2117 | | | | | | | |

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| REHS (Print): Alexa Ro | REHS (Signature): Pho | |
| | 0010 S | 30-841-2117 |