



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: Ming's	Permit # 000332
Address: 210 W Miner St Yreka CA 96097	
Permit Holder: Tian Han	Permit To Operate: <input checked="" type="radio"/> Valid <input type="radio"/> Not Valid
Phone: 530-842-3488	E-mail:
Food Safety Certified Employee: Tian Han	Expiration Date: 5/2026

		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;">ROUTIEN INSPECTION CONDUCTED ON THIS DATE</p> <p>1) Observed raw chicken being stored at 57 F, raw shrimp at 77 F, and egg soup at 112 F. Keep all cold foods at 41 F or below and hot foods at 135 F or hotter. Voluntarily discarded.</p> <p>2) Observed tempura shrimp cooling in containers greater than 2" in depth and had a temperature reading of 77 F. After heating or cooking potentially hazardous food it will be rapidly cooled from 135 F to 41 F or below within 4 hours and during this time the decrease in temperature from 135 F to 70 F shall occur within 2 hours. Facility is instructed to move food into refrigeration within the proper time frames and keep time/temperature logs on-site for inspection.</p> <p>3) Observed uncovered raw chicken, shrimp, sauces, chopped vegetables, and egg rolls throughout the facility. Cover all foods in order to prevent possible contamination. Practice safe food storage and handling.</p> <p>3) Observed peanuts being stored on the ground and under the sink. Store all foods 6" off the ground.</p> <p>8) Observed soy sauce, salt and other foods being stored in the basement and is unsuitable due to rodent harborage. Move all food to an approved food storage location.</p> <p>13) Observed no sanitizer in the kitchen. Keep a sanitizer solution at 200 ppm QAT or 100 ppm Cl readily available. Corrected on-site.</p> <p>13) Observed buildup of grease, dirt and flour on the mixers, ranges, refrigeration units, and major equipment in the kitchen. Maintain all equipment free of debris and in a cleanable state. Clean and sanitize in accordance to manufacturer specifications.</p> <p>14) Observed wooden blocks used to raise the butcher block covered with a buildup of grease, dirt, food, and other debris. Maintain all equipment in cleanable condition. Clean or replace immediately</p> <p>16) Observed vegetable peeler, knives, knife sharpeners, and scissors hanging onto nails with walls covered with recent blood splatter. All cooking will be stored in a location that can be washed, rinsed and sanitized. Discontinue the use of the nails.</p> <p>25) Observed rodent droppings on bags containing salt, soy sauce, and cans of food being stored in the basement of the facility. Food should be stored out of this location until rodent harborage has been prevented. A pest control contract was presented for inspection on-site.</p> <p>29) Observed buildup of grease, dirt or other in hard to reach areas throughout the kitchen. Clean and sanitize immediately.</p>
	2		X		
	3		X		
	4				
	5				
	6				
	7				
Food Storage	8		X		
	9		X		
	10				
	11				
Uten./Equip.	12				
	13		X	X	
	14		X		
Employee	15				
	16		X	X	
	17				
Water	18				
	19				
Waste	20				
	21				
Vermin	22				
	23		X		
Facilities	24				
	25				
	26				
	27				
	28		X		
	29				
Misc.	30				
	31				
	32				
	33				
	34				
	35				
	36				

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): Alexa Roche	Received by (Signature): Date: 8/1/2023
REHS (Print): Alexa Roche	REHS (Signature): Phone: 530-841-2117

Facility Name: Ming's

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

Received By (Print):

Received by (Signature):

Date:

8/1/2023

REHS (Print):

Alexa Roche

REHS (Signature):

Phone:

530-841-2117

Facility Name: Ming's

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

29) Observed excessive buildup of grease, dirt or other in hard to reach areas throughout the kitchen. Clean and sanitize immediately.

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REHS (Print): Alexa Roche REHS (Signature): Phone: 530-841-2117

Facility Name: Ming's

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Received by (Signature):

Date:

8/1/2023

REHS (Print):

Alexa Roche

REHS (Signature):

Phone:

530-841-2117