



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: Maiyaj Asian Bistro	Permit # 000854
Address: 155 N 11th Street Montague, CA	
Permit Holder: Mai Vang	Permit To Operate: <input checked="" type="radio"/> Valid <input type="radio"/> Not Valid
Phone: 530-459-9003	E-mail: ladym.asianbistro@gmail.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		<p style="text-align: center; margin-top: 0;">ROUTINE INSPECTION CONDUCTED ON THIS DATE</p> <p>2) Observed raw salmon being thawed in a bucket with standing water. Food shall only be thawed in one of the following ways: under refrigeration that maintains the food temperature at 41 F or below, completely submerged under potable running water, in a microwave then immediately cooked, and as a part of the cooking process. Corrected on-site.</p> <p>1) Observed rice cooling on the counter at 113 F. Cooling of potentially hazardous foods shall be accomplished by either placing the food in shallow pans, separating the food into smaller or thinner portions, using rapid cooling equipment, using containers that facilitate heat transfer, adding ice as an ingredient, and then placed in a proper temperature controlled environment. Corrected on-site.</p> <p>3) Observed uncovered foods in the dry storage area and refrigerators. Cover all foods in order to prevent possible contamination. Practice safe food storage and handling.</p> <p>19) Observed employee personal belongings such as pre-workout and food throughout the entire facility. Keep all personal items in a separate location.</p> <p>20) Obtain Food Manager Certification within the next 60 days.</p>
	2		X	X	
	3		X		
	4				
	5				
	6				
	7				
Food Storage	8				
	9				
	10				
	11				
	12				
Uten./Equip.	13				
	14				
	15				
	16				
Employee	17				
	18				
	19		X		
	20		X		
Water	21				
	22				
Waste	23				
	24				
Vermin	25				
	26				
Facilities	27				
	28				
	29				
	30				
	31				
	32				
	33				
Misc.	34				
	35				
	36				

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): Ratanachai Amaritnant	Received by (Signature): _____ Date: 10/11/2023
REHS (Print): Alexa Roche	REHS (Signature): _____ Phone: 530-841-2117

Facility Name: Maiyaj Asian Bistro

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

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Ratanachai Amaritnant

Received by (Signature):

Date:

10/11/2023

REHS (Print):

Alexa Roche

REHS (Signature):

Phone:

530-841-2117

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