

## **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	<sup>me:</sup> Maiyaj Asi	an B	istro		Permit # 000854				
Address: 155 N 11th Street Montague, CA										
Permit	Hol	<sup>der:</sup> Mai Vang				Permit To Operate:				
Phone	į	530-459-9003				E-mail: ladym.asianbistro@gmail.com				
Food S	Safe	ty Certified Employ	ee:			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		·				
	2	Prep./ Service		X	X	ROUTINE INSPECTION CONDUCTED ON THIS DATE				
	3	Storage/ Disp.		X		2) Observed row colmon being thoused in a busket with standing water. Food shall only be the				
	4	Frozen Food								
	5	Pure Food				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				
	6	Reused Food				below, completely submerged under potable running water, in a microwave then immediately				
P	7	Transportation				cooked, and as a part of the cooking process. Corrected on-site.				
40	8	Storage Fac.								
rag	9	Refrig. Units				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				
Food Storage	10	Thermometer				portions, using rapid cooling equipment, using containers that facilitate heat transfer, adding ice as				
	11	Hazardous Mat.				an ingredient, and then placed in a proper temperature controlled environment. Corrected on-site.				
4	12	Spoils								
Uten./Equip.	13	Wash/ Sanitize				3) Observed uncovered foods in the dry storage area and refrigerators. Cover all foods in order to				
	14	Equip. Condition				prevent possible contamination. Practice safe food storage and handling.				
ten./	15	Utensil Condition				19) Observed employee personal belongings such as pre-workout and food throughout the entire				
'n	16	Storage				facility. Keep all personal items in a separate location.				
ē		Handwashing								
loye	18	Employee Hygiene				20) Obtain Food Manager Certification within the next 60 days.				
Employee	19	Employee Habits		X						
	20	Food Cert./ Card		X						
Water		Water								
	22	Cross Con.								
Waste		Liquid Waste								
		Refuse								
Vermin		Rodents/ Insects								
Ve	26	Animal/ Fowl								
	27	Ventilation	ш							
es		Doors	ш							
Facilities		Floors	ш							
Б		Walls - Ceilings								
		Toilet Fac.	ш							
	32	Janitorial Fac.	ш							
		Lighting	ш							
Misc.		Clothing - Linen	Ш							
		Signs								
ΜΔΙ		Misc. or violation C	ILIT –	Out	of com	apliance COS = Corrected on-site				
		/ (Print):	, U I =	Jui	) (OII	Received by (Signature): Date:				
Ratanachai Amaritnant 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:
Received By (Print):	Received by (Signature):	Date:
REHS (Print):	tanachai Amaritnant  REHS (Signature):	10/11/2023 Phone:
ali io (i Tilit):	KLI IS (Signature).	FIIUII <del>C</del> :

530-841-2117

Alexa Roche

Facility Name:	Maiyaj Asian Bistro	
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Descripted Des (Detect)	Received by (Signature): Dat	
Received By (Print): Rata	Received by (Signature): Dat nachai Amaritnant	e: 10/11/2023
REHS (Print):	REHS (Signature): Pho	

530-841-2117

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REHS (Print): Alexa Ro	che	REHS (Signature):	F	Phone: 530-841-2117