



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="checkbox"/> Valid <input type="checkbox"/> 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 Food Temp.		X		<p style="text-align: center; margin-top: 0;">ROUTINE INSPECTION CONDUCTED ON THIS DATE</p> <p>1) Observed sliced squash and carrot mix, broccoli, onions, bean sprouts, tomatoes, lettuce at 52-55F at the deli prep cooler and throughout the facility. Observed numerous buckets of rice noodles soaking in standing water at 64F. Hold cold foods at 41F or below. Voluntarily discarded.</p> <p>1) Observed numerous cold foods at deli prep cooler at 44-49F. Maintain all cold foods are held at 41F or below. Correct immediately.</p> <p>10) Observed no temperature measuring devices. Obtain one to ensure cold foods are held at 41F or below and hot foods at 135F or above. Correct immediately.</p> <p>11) Observed a can of domestic insecticide (ie Raid) underneath a food prep table. Facility is not permitted to use insecticides not approved for food facilities. Discontinue use and remove immediately.</p> <p>13) Observed numerous working clothes stored directly on top of food prep or service area. Store all working clothes in sani-bucket when not in use. Observed 0ppm sanitizer in the sani-buckets at the bar and in the kitchen. Ensure each sani-bucket has a sanitizer concentration at 100ppm chlorine or 200ppm quat. Corrected on site.</p> <p>13) Observed a slimy film with black specks build-up in the ice machine. Discontinue use IMMEDIATELY, discard all ice, and wash, clean, and sanitize according to manufacturers specification.</p> <p>14) Observed a damage door seal on the bottom freezer of the stand-up freezer and refrigerator combo. Observed ice buildup around the freezer's seal on the other freezer-refrigerator combo. Maintain these equipment in good repair and fully serviceable. Repair or replace within 90 days.</p> <p>19) Observed grease buildup along the filters or the hood, stove, and hard to reach places. Clean and sanitize IMMEDIATELY before it becomes a fire hazard.</p> <p>15) Observed numerous chipped, scorched, and cracked plates on the cooks' line. Maintain utensils or food contact surfaces in good repair, does not impart deleterious substances to food, and conditions to be smooth, easily cleanable, resistant to pitting, chipping, distortion, and decomposition. Discard and replace immediately.</p>
	2 Prep./ Service				
	3 Storage/ Disp.				
	4 Frozen Food				
	5 Pure Food				
	6 Reused Food				
	7 Transportation				
Food Storage	8 Storage Fac.				
	9 Refrig. Units				
	10 Thermometer		X		
	11 Hazardous Mat.		X		
	12 Spoils				
Uten./Equip.	13 Wash/ Sanitize		X		
	14 Equip. Condition		X		
	15 Utensil Condition		X		
	16 Storage				
Employee	17 Handwashing				
	18 Employee Hygiene				
	19 Employee Habits		X		
	20 Food Cert./ Card		X		
Water	21 Water				
	22 Cross Con.				
Waste	23 Liquid Waste				
	24 Refuse		X		
Vermin	25 Rodents/ Insects		X		
	26 Animal/ Fowl				
Facilities	27 Ventilation				
	28 Doors				
	29 Floors				
	30 Walls - Ceilings		X		
	31 Toilet Fac.				
	32 Janitorial Fac.				
	33 Lighting				
Misc.	34 Clothing - Linen				
	35 Signs				
	36 Misc.		X		

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	Date: 02/15/2024
Received By (Print): Pa Kou Vang	Received by (Signature): _____
REHS (Print): Chalyn Dewey	REHS (Signature): _____
	Phone: 530-841-2112

Facility Name: Maiyaj Asian Bistro

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

14) Observed bare woods throughout the food prep and shelves in dry food storage area. Maintain these surfaces in a manner to be nonabsorbent, easily cleanable, durable, and smooth. Repair or replace within 30 days.

19) Observed employee personal belongings mixed and stored amongst food, equipment, utensils, and linens belonging to the food facilities. Ensure personal equipment is stored separate from articles that relates to the food facility operation. Correct immediately.

24) Observed cardboard piled up against the back dumpster. Observed an unused stove stored outside the back of the facility. Remove unnecessary items and unused equipment from the premise to prevent against harborage of vermin. Correct immediately.

25) Observed rodent droppings throughout the dry storage area. Clean and sanitize shelves and hard to reach places, and wipe down food packages and cans or anything that may have been contaminated. Correct immediately.

30) Observed large holes on the wall and ceilings on one of the corners in the clean utensil storage or warewashing area. Seal all holes immediately.

20) The current food safety holder is certified through The New York City Department of Health and Mental Hygiene. This is not an approved or accredited food protection manager program recognized by the state. Also note, all employees will need to obtain a food handler certificate within 30 days of hire. Obtain a food safety manager certificate within 60 days and food handlers certificate within 30 days.

36) Observed living or sleeping quarters located on the premise of a food facility. Per CRFC 114286 states, (a) No sleeping accommodations shall be maintained or kept in any room where food is prepared, stored, or sold.

(b) Living or sleeping quarters located on the premises of a food facility shall be seperated from rooms and areas used for food facility operations by complete partitioning... no door or other opening shall be permitted in the partition that separates the food facility from the living or sleeping quarters.

Repair or correct within 90 days.

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