



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 St., 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: Ratanachai Amaritnant	Expiration Date: 03/2029

		MAJ	OUT	COS	
					The marked items represent Health Code violations and must be corrected as follows:
Protection Time/ Temp.	1	Food Temp.			<p style="text-align: center; margin: 0;">ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>3) Observed raw chicken, beef, eggs, and fish stored next to ready-to-eat foods in reach-in-cooler in the kitchen and in the refrigeration storage room. Store ready-to-eat foods above raw foods. Correct immediately.</p> <p>3) Observed woks stored on the ground. Observed dish racks stored on the ground on dirty mats. Store equipment at least 6" off the floor. Correct immediately.</p> <p>14) Observed "Household Use Only" Cuisinart food processor and Crock Pot stored in the warewashing and utensil storage area. Ensure all equipment utilize in facility are commercial and ANSI or NSF certified. Equipment were removed during inspection. Provide cut sheets of new equipment for pre-approval prior to purchase and installation.</p> <p>14) Observed a fly swatter in the warewashing and utensil storage area. Insect fragments are potential sources of contamination. Utilize other insect control devices like insect strips, ultraviolet light devices, and/or air curtains and ensure it is not installed over food, utensil handling area, clean equipment, linens, and/or unwrapped single-use articles. Remove device immediately.</p> <p>14) Observed grease buildup on the hood, ansul system, and hard to reach places. Maintain in clean manner at all times and fully operable. Clean and sanitize immediately.</p> <p>14) Observed numerous cracks in the butcher block in the kitchen is no longer serviceable. Ensure equipment as to be easily cleanable, nonabsorbent, durable, and smooth. Repair or replace within 90 days.</p> <p>29) Observed rodent and food droppings in hard-to-reach places in the warewashing, utensil, and refrigeration storage area. Observed white slimy buildup below the 3 compartment sink. Maintain facility in clean manner at all times. Clean and sanitize immediately.</p> <p>29) Observed the ice machine liquid waste tube and prep sink discharging into the floor sink without a 1" air gap. Ensure equipment are plumbed indirectly with a 1" air gap above the flood level rim of floor sink. Repair or correct within 90 days.</p>
	2	Prep./ Service			
	3	Storage/ Disp.		X	
	4	Frozen Food			
	5	Pure Food			
	6	Reused Food			
	7	Transportation			
Food Storage	8	Storage Fac.			
	9	Refrig. Units			
	10	Thermometer			
	11	Hazardous Mat.		X	
12	Spoils				
Uten./Equip.	13	Wash/ Sanitize			
	14	Equip. Condition		X	
	15	Utensil Condition			
16	Storage				
Employee	17	Handwashing			
	18	Employee Hygiene			
	19	Employee Habits			
	20	Food Cert./ Card			
Water	21	Water			
	22	Cross Con.			
Waste	23	Liquid Waste			
	24	Refuse			
Vermin	25	Rodents/ Insects			
	26	Animal/ Fowl			
Facilities	27	Ventilation			
	28	Doors			
	29	Floors		X	
	30	Walls - Ceilings			
	31	Toilet Fac.			
	32	Janitorial Fac.			
	33	Lighting			
Misc.	34	Clothing - Linen			
	35	Signs			
	36	Misc.		X	

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MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): Ratanachai Amaritnant	Received by (Signature): _____ Date: 08/21/2024
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:

29) Observed food, dust, or dirt buildup in a gap in the flooring at the doorway between refrigeration and warewashing area. Maintain floors as to be easily cleanable, smooth, durable, and nonabsorbent. Repair or correct within 90 days.

29) Observed missing baseboards in the refrigeration storage area, walkway to food storage area, and inside both food storage rooms. Ensure baseboards extend at least 4" at the junction of the floor and wall with a 3/8" radius coved at the base. Repair or correct within 90 days.

36) Observed residential living areas in multiple rooms in the facility. No living or sleeping quarters are permitted on the premises of a food facility. Remove all residential furniture or bedding within 30 days. 2ND NOTICE.

A REINSPECTION FEE WILL BE ASSESSED FOR NON-COMPLIANCE.

NOTE: Provided "Facility Inspection Notice" form.

PAGE 2 OF 2

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