## 18 STATES

## **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  | Nar      | <sup>me:</sup> Ming's |          |       |        | Permit # 000332   |  |  |  |
|---|----------|-----------------------|----------|-------|--------|---|--|--|--|
| Addres  | ss:      | 210 W Miner S         | St Yre   | eka ( | CA 9   | 6097  |  |  |  |
| Permit Holder: Tian Han Permit To Operate:  O Valid Not Valid                                   |          |                       |          |       |        |   |  |  |  |
| Phone   | Ę        | 530-842-3488          |          |       |        | E-mail:   |  |  |  |
| Food S  | afet     | ty Certified Employ   | ee: T    | īan l | 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        | Food Temp.            | IVIAJ    | X     | X      | ROUTIEN INSPECTION CONDUCTED ON THIS DATE   |  |  |  |
|   | -        | Prep./ Service        | $\vdash$ | X     |        | 1) Observed raw chicken being stored at 57 F, raw shrimp at 77 F, and egg soup at 112 F. Keep al  |  |  |  |
|   |          | Storage/ Disp.        | $\vdash$ | X     |        | cold foods at 41 F or below and hot foods at 135 F or hotter. Voluntarily discarded.  |  |  |  |
|   |          | Frozen Food           | $\vdash$ |       |        |   |  |  |  |
|   | 5        | Pure Food             |          |       |        | 2) Observed tempura shrimp cooling in containers greater than 2" in depth and had a temperature reading of 77.5. After heating or cooking potentially be zardous food it will be rapidly cooled from  |  |  |  |
|   | $\vdash$ | Reused Food           | $\vdash$ |       |        | 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 |  |  |  |
|   |          | Transportation        | $\vdash$ |       |        |   |  |  |  |
|   | -        | Storage Fac.          |          | X     |        | proper time frames and keep time/temperature logs on-site for inspection.   |  |  |  |
| age   |          | Refrig. Units         |          | X     |        |   |  |  |  |
| Pacilities Vermin Waste Water Employee Uten./Equip. Food Storage Protection Time/ Temp.         | -        | Thermometer           |          |       |        | 3) Observed uncovered raw chicken, shrimp, sauces, chopped vegetables, and egg rolls  |  |  |  |
|   | -        | Hazardous Mat.        |          |       |        | throughout the facility. Cover all foods in order to prevent possible contamination. Practice safe food storage and handling.   |  |  |  |
| Щ   |          | Spoils                |          |       |        | lood diorage and harranny.  |  |  |  |
| equip.  |          | Wash/ Sanitize        |          | X     | X      | 3) Observed peanuts being stored on the ground and under the sink. Store all foods 6" off the   |  |  |  |
|   | -        | Equip. Condition      |          | X     |        | ground.   |  |  |  |
| en./E   | -        | Utensil Condition     |          |       |        | 8) Observed soy sauce, salt and other foods being stored in the basement and is unsuitable due to   |  |  |  |
| Ų   | 16       | Storage               |          | X     | X      | rodent harborage. Move all food to an approved food storage location.   |  |  |  |
| 4)  | -        | Handwashing           |          |       |        | Todont harborago. Movo diritoda to diri approvod 1000 otorago 1000tion.   |  |  |  |
| эуе   | 18       | Employee Hygiene      |          |       |        | 13) Observed no sanitizer in the kitchen. Keep a sanitizer solution at 200 ppm QAT or 100 ppm CI  |  |  |  |
| mpk   | 19       | Employee Habits       |          |       |        | readily available. Corrected on-site.   |  |  |  |
| Ш   | 20       | Food Cert./ Card      |          |       |        | 13)Observed buildup of grease, dirt and flour on the mixers, ranges, refrigeration units, and major   |  |  |  |
| ter   | 21       | Water                 |          |       |        | equipment in the kitchen. Maintain all equipment free of debris and in a cleanable state. Clean and   |  |  |  |
| Wa  | 22       | Cross Con.            |          |       |        | sanitize in accordance to manufacturer specifications.  |  |  |  |
| ste   | 23       | Liquid Waste          |          |       |        |   |  |  |  |
| Wa  | 24       | Refuse                |          |       |        | 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  |  |  |  |
| min   | 25       | Rodents/ Insects      |          | X     |        | iood, and other debris. Maintain an equipment in cleanable condition. Clean of replace infinediately  |  |  |  |
| Ver   | 26       | Animal/ Fowl          |          |       |        | 16) Observed vegetable peeler, knives, knife sharpeners, and scissors hanging onto nails with   |  |  |  |
| Vermin Waste Water Employee   | 27       | Ventilation           |          |       |        | walls covered with recent blood splatter. All cooking will be stored in a location that can be  |  |  |  |
| SS  | 28       | Doors                 |          |       |        | washed, rinsed and sanitized. Discontinue the use of the nails.   |  |  |  |
| cilitie   | 29       | Floors                |          | ×     |        | 25) Observed rodent droppings on bags containing salt, soy sauce, and cans of food being stored   |  |  |  |
| Fac   | 30       | Walls - Ceilings      |          |       |        | in the basement of the facility. Food should be stored out of this location until rodent harborage has  |  |  |  |
|   | 31       | Toilet Fac.           |          |       |        | been prevented. A pest control contract was presented for inspection on-site.   |  |  |  |
|   | 32       | Janitorial Fac.       |          |       |        |   |  |  |  |
|   | 33       | Lighting              |          |       |        | 29) Observed buildup of grease, dirt or other in hard to reach areas throughout the kitchen. Clean and sanitize immediately.  |  |  |  |
| Misc.   | 34       | Clothing - Linen      |          |       |        | and samuze inimediately.  |  |  |  |
|   | 35       | Signs                 | Ш        |       |        |   |  |  |  |
|   |          | Misc.                 |          |       | لــــا |   |  |  |  |
|   |          |                       | <u> </u> | Out c | or com | ppliance COS = Corrected on-site  Received by (Signature): Date:  |  |  |  |
| receive   | :и Бу    | (i iiit).             |          |       |        | 8/1/2023  |  |  |  |
| REHS (  | Print    | ):<br>Alexa Roche     | )        |       |        | REHS (Signature): Phone: 530-841-2117   |  |  |  |

| Facility Name:       | Ming's  |                    |
|----------------------|---|--------------------|
|                      | The marked items represent Health Code violations and must be corre | ected as follows:  |
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| Received By (Print): | Received by (Signature):  | Date:              |
| REHS (Print):        | REHS (Signature):   | 8/1/2023<br>Phone: |

530-841-2117

Alexa Roche

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| 29) Observed eximmediately. | cessive buildup of grease, dirt or other in hard to reac |                                     |
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| REHS (Print):        |   | none:            |
| Àlexa R              | oche  | 530-841-2117     |