



Food Program Official Inspection Report
 SISKIYOU COUNTY PUBLIC HEALTH
 & COMMUNITY DEVELOPMENT
 806 S. Main Street
 Yreka, California 96097
 ph: (530) 841-2100, fax: (530) 841-4076

Facility Name: <u>Ming's</u>	CMHC#
Address: <u>210 W Miner St Yreka CA 96097</u>	
Permit Holder: <u>Tian Han</u>	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: <u>530-842-3488</u>	E-mail:
Food Safety Certified Employee: <u>Tian Han</u>	Expiration Date: <u>5/2026</u>

		MAJ	OUT	COS	The marked items represent Health Code violations and must be corrected as follows:
Protection Time/ Temp.	1 Food Temp.		X	X	<p>Routine Inspection Conducted On This Date</p> <p>1) Observed raw chicken stored at 57°F, cooked noodles 54°F, and cooked chicken @ 71°F.</p> <p>2) Keep all cold foods at 41°F or below and hot foods at 135°F or hotter. Voluntarily discarded.</p> <p>3) Observed raw chicken and raw fish thrown in the deep freezer w/out any kind of protective wrapping or stored in containers. This is a serious issue because being it can cause cross contamination of other foods. Employee stated it was for personal use. Employee was instructed to keep all personal food items in a separate location.</p> <p>3,24) Observed food stored under sewage pipes, food stored in an area with a active sewage leak, and food stored w/ rodent droppings on them. Food should be stored out of these locations until active sewage leak is resolved and rodent harborage has been prevented.</p>
	2 Prep./ Service				
	3 Storage/ Disp.		X		
	4 Frozen Food				
	5 Pure Food				
	6 Reused Food				
	7 Transportation				
Food Storage	8 Storage Fac.		X		
	9 Refrig. Units		X		
	10 Thermometer				
	11 Hazardous Mat.		X		
Uten./Equip.	13 Wash/ Sanitize		X	X	
	14 Equip. Condition		X		
	15 Utensil Condition				
	16 Storage		X		
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				
Vermif	25 Rodents/ Insects		X		
	26 Animal/ Fowl				
Facilities	27 Ventilation				
	28 Doors				
	29 Floors		X		
	30 Walls - Ceilings		X		
	31 Toilet Fac.				
	32 Janitorial Fac.				
	33 Lighting		X		
Misc.	34 Clothing - Linen				
	35 Signs				
	36 Misc.				

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): <u>Alexa Roche</u>	Received by (Signature):
REHS (Print): <u>Alexa Roche</u>	REHS (Signature):
	Date: <u>3/14/2023</u>
	Phone: <u>530-842-2117</u>

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

3) Observed food stored on the ground in the walk-in cooler and other locations in the facility. Store all foods 6" off the ground.

3) Observed uncovered foods in the walk-in cooler, deep freezer, and in dry storage throughout the whole facility. Cover all foods in order to prevent possible contamination. Practice safe food storage and handling.

3) Observed employees foods, such as a bag of rice, frozen chicken, frozen fish, frozen shrimp, and mushrooms, stored in various locations throughout the kitchen. Move all employee food to a designated location that is separate from the facility food storage.

8) Observed food stored in the basement and is unsuitable due to a sewage leak and rodent harborage. This area is not suitable for food storage, because of previous noted violation. Move all the food to an approved food storage location.

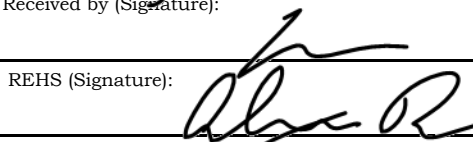
9) Observed plastic lining of deep freezer broken and no longer cleanable. Maintain equipment in a good state of repair. Repair or replace within the next 60 days.

11) Observed chemicals and unlabeled bottles in unapproved locations. Label all chemicals and store away from food and cooking areas.

Received By (Print):



Received by (Signature):



Date:

3/14/2023

REHS (Print):

Alex Roche

REHS (Signature):

Phone:

530-841-2117

Facility Name:

Ming's

pg 3 of 5

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

13) Observed zero sanitizer in the sanitizer bucket. Maintain a sanitizer solution at 200 ppm QAT or 100 ppm Cl.

Corrected during inspection.

14) Observed a dirty carrot peeler stored on a dirty nail on a wall splattered with fresh and dried chicken blood/guts.

Cooking knives should be washed, rinsed, and stored in a clean location. Do not hang on the peeler on a hangerable nail. Remove and clean immediately.

16) Observed clean and dirty wares on cardboard. Storage surfaces should be easily cleanable, smooth, durable, and nonabsorbent.

14) Observed domestic equipment in use at facility. All equipment must be commercial and ANSI certified. Employee stated it was for personal use. Remove all domestic equipment from facility and store employee in a designated employee area.

13) Observed excessive build-up grease, flour, dirt or other on major equipment, such as mixers, ranges, refrigeration units and major equipment in the kitchen. Maintain all equipment free of debris and in a cleanable state. Clean and sanitize in accordance to manufacturer specifications.

13) Observed black buildup on the inside of the ice machine. Clean and sanitize in accordance to manufacturer instructions.

Received By (Print):



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Date:

REHS (Print):

Alex Roche

REHS (Signature):



Phone:

530-341-2117

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

14) Observed shelving and flooring of the walk-in refrigeration unit, completely rusted from ceiling to the floor. These surfaces should be smooth, easily cleanable, and nonabsorbent. Repair or replace within the next 90 days.

14) Observed paint worn off exposing bare wood on the shelving in the prep sink area. Shelving should be smooth, easily cleanable, durable, and nonabsorbent. Repair or replace within the next 90 days.

14) Observed wooden blocks used to raise butcher block. The blocks are completely covered in grease, dirt, and other debris. Maintain all equipment in cleanable condition. Clean or replace immediately.

29) Observed excessive buildup of grease, dirt, and other throughout the entire facility and hard to reach places. Clean the floors immediately.

29) Observed broken floor tiles throughout the entire facility and kitchen. Repair or replace within the next 90 days.

29) Observed excessive buildup of grease, dirt or other on carpets outside of kitchen in the drink service area. Replace or clean immediately.

Received By (Print):

Hanzon Wang

Received by (Signature):



Date:

REHS (Print):

Aleen Roche

REHS (Signature):



Phone:

530-841-2117

Facility Name:

Mings

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

23) Observed liquid waste discharge line installed inside the floor sink. This discharge line requires with a 1' air gap. Reestablish air gap ASAP.

30) Observed on the wall next to butcher block with blood and chicken guts, excessive buildup of flour on the wall in the food prep area. Walls should be easily cleanable, durable, and nonabsorbent. Clean walls immediately.


33) Observed unshielded light bulbs in the kitchen and food prep area. Cover or shield any breakable lights.

20) All employees must have a Food Handlers card within 30 days of hire. Keep copies of the certificates at the facility for inspections at all times.

Received By (Print):

Kristina Wong

Received by (Signature):

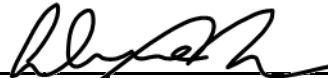


Date:

REHS (Print):

Alexa Roche

REHS (Signature):



Phone:

530-841-2417