



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: Natalee Thai Cuisine	Permit # 000358
Address: 105 E Miner Street Yreka Ca 96097	
Permit Holder: Rattakarn Andreas	Permit To Operate: <input checked="" type="radio"/> Valid <input type="radio"/> Not Valid
Phone: 530-842-7939	E-mail: ratakarn1966@hotmail.com
Food Safety Certified Employee: Pootthan Phonpanom	Expiration Date: 9/2027

		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: 0;">ROUTINE INSPECTION CONDUCTED ON THIS DATE</p> <p>1) Observed numerous cold food at 46F-48F in the deli prep coolers in the kitchen. Maintain cold food at 41F or below. Correct immediately.</p> <p>3) Observed multiple packages or containers of food stored on the floor throughout the facility. Store all food 6" off the ground. Correct immediately.</p> <p>14) Observed a microwave stored on top of cardboard on a grated shelf. Ensure non-food contact surfaces that require frequent cleaning is constructed to be nonabsorbent, easily cleanable, smooth, and corrosion-resistant. Correct immediately.</p> <p>15) Observed ice scoop stored on top of a wash cloth. Clean and sanitize ice scoop and store scoop in a container that is clean and sanitized daily. Corrected during inspection.</p> <p>16) Observed clean wares stored on a shelf below water lines. Ensure food, cleaned and sanitized equipment, utensil, linens, and single-use articles are not stored under water lines or other sources of contamination. Correct immediately.</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.			
Uten./Equip.	12	Spoils			
	13	Wash/ Sanitize			
	14	Equip. Condition		X	
Employee	15	Utensil Condition		X	
	16	Storage		X	
	17	Handwashing			
Water	18	Employee Hygiene		X	
	19	Employee Habits			
	20	Food Cert./ Card			
Waste	21	Water			
	22	Cross Con.			
Vermin	23	Liquid Waste			
	24	Refuse			
Facilities	25	Rodents/ Insects			
	26	Animal/ Fowl			
	27	Ventilation			
	28	Doors			
	29	Floors			
	30	Walls - Ceilings			
	31	Toilet Fac.			
Misc.	32	Janitorial Fac.			
	33	Lighting			
	34	Clothing - Linen			
	35	Signs			
	36	Misc.			

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	Date: 01/05/2024
Received By (Print): Rattakarn Andreas	Received by (Signature): _____
REHS (Print): Chalyn Dewey	REHS (Signature): _____
	Phone: 530-841-2112

Facility Name: Natalee Thai Cuisine

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

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