



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="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: Rattakarn Andreas	E-mail: ratakarn1966@hotmail.com
Food Safety Certified Employee: Pootthan Phonpanom	Expiration Date: 09/2027

		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 THIS DATE</p> <p>1) Observed white rice at 70F in the cabinet below deli prep #1. Rice was placed in cabinet to cool since 11pm, the following night. Hold cold food at 41F or below. Voluntarily discarded.</p> <p>1) Observed numerous cold food at 45-49F in the deli prep cooler #1 in the kitchen and reach-in refrigerator in the front. Maintain cold food at 41F or below, utilize lids, and lower temperature. Correct immediately.</p> <p>2) Observed rice noodles soaking in a bucket of water and left in room temperature. This mix stays in warm temperature for at least 3 hours and is moved to walk-in refrigerator to cool to temp. Rice noodles that has been kept in room temperature should be cooked or consumed within 4 hours, and remaining items discarded if past that 4th hour. Correct immediately.</p> <p>3, 8) Observed food and chemicals stored in an unapproved shed in the back of the property. Observed dust and rodent droppings inside the shed. Food should be protected from dust or other forms of adulteration, at all times. Remove all items from this location immediately.</p> <p>3) Observed chemicals stored next to food in the shed. Store chemicals below food or on a separate shelf or moved to designated chemical storage area inside facility.</p> <p>11) Observed numerous working spray bottles unmarked. Label all working spray bottles to prevent mishandling of hazardous materials. Correct asap.</p> <p>13, 14, 19) Observed employees using wash cloths to wipe cooking surfaces. The wash cloths were then used to wipe the outside rim of plated food to be immediately served. Utilize wash cloth for one purpose only. Designate a clean wash cloths that is: strictly used to wipe excess food off plates, stored in a manner where contamination cannot occur, and trade out every hour. Correct immediately.</p> <p>13) Observed numerous wash cloths on the counters of the cooks' line. Store wash cloths, if not heavily soiled in a sani-bucket when not in use. Create and place a sani-bucket in the chef's area. Correct immediately.</p> <p>13) Observed 2 sani-buckets (in prep area and another at bar) with 0ppm chlorine. Maintain disinfectant concentration at 100ppm chlorine. Corrected during inspection.</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				
	10 Thermometer				
	11 Hazardous Mat.		X		
Uten./Equip.	12 Spoils				
	13 Wash/ Sanitize		X		
	14 Equip. Condition		X		
	15 Utensil Condition				
Employee	16 Storage				
	17 Handwashing				
	18 Employee Hygiene				
	19 Employee Habits		X		
Water	20 Food Cert./ Card				
	21 Water				
Waste	22 Cross Con.				
	23 Liquid Waste				
Vermin	24 Refuse				
	25 Rodents/ Insects				
Facilities	26 Animal/ Fowl				
	27 Ventilation				
	28 Doors				
	29 Floors				
	30 Walls - Ceilings				
	31 Toilet Fac.				
	32 Janitorial Fac.		X		
Misc.	33 Lighting				
	34 Clothing - Linen				
	35 Signs				
	36 Misc.				

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): Rattakarn Andreas	Received by (Signature): _____ Date: 04/11/2024
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:

14) Observed numerous Household Use equipment (processor, 2 blenders) in the kitchen. Utilize commercial ANSI or NSF certified equipment. Remove non-commercial equipment immediately. If replaced with ANSI equipment, submit cut or manufacturers spec sheet for preapproval before purchase.

14) Observed buildup of dust on the compressor fan guards, pipes and ceiling in the walk-in refrigerator and freezer. Clean and sanitize equipment according to manufacturers instruction immediately.

36) Observed 2 fly swatters in the prep and cooking area. Utilize insect control devices that prevents insect fragments from contaminating food, equipment surface, etc. Utilize other insect control devices and ensure it is not installed over food or utensil handling area such as clean equipment, linens, and unwrapped single-use articles. Remove the swatters from facility immediately.

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