



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: LOA DER Phet's Kitchen Farm to Table	Permit # 000090
Address: 284 Main Street Weed CA	
Permit Holder: Phetsomone Virasonh	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: 530-408-0540	E-mail:
Food Safety Certified Employee: Phetsomme Virasonh	Expiration Date: 05/2028

		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-top: 0;">ROUTINE INSPECTION CONDUCTED ON THIS DATE</p> <p>2) Observed thawing ground beef and pork sitting in the prep sink at between 47 F-49 F. Hold all cold foods at 41 F or below, and utilize approved thawing methods such as under cool running water, in the refrigerator, by the microwave and cooked immediately or during the cooking process. Keep all thawing or food items not ready for prep in a working refrigeration unit. Corrected on-site.</p> <p>3) Observed noodle dehydrating on the ground in the kitchen. Store food 6" off the ground.</p> <p>3,9) 3RD NOTICE: Observed raw meats being stored with ready-to-eat foods, and these were placed on top of vegetables and other ready-to-eat items. Food should be stored in a manner that prevents cross contamination of ready to eat foods from raw meats. Store raw meats away from vegetables and other foods.</p> <p style="text-align: center; margin-top: 20px;">RESINPECTION FEE ASSESSED FOR NON-COMPLIANCE</p>
	2	Prep./ Service		X	
	3	Storage/ Disp.		X	
	4	Frozen Food			
	5	Pure Food			
	6	Reused Food			
	7	Transportation			
Food Storage	8	Storage Fac.			
	9	Refrig. Units		X	
	10	Thermometer			
	11	Hazardous Mat.			
	12	Spoils			
Uten./Equip.	13	Wash/ Sanitize			
	14	Equip. Condition			
	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			
	30	Walls - Ceilings			
	31	Toilet Fac.			
	32	Janitorial Fac.			
	33	Lighting			
Misc.	34	Clothing - Linen			
	35	Signs			
	36	Misc.			

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): Mickey Sosongkham	Received by (Signature): _____ Date: 6/27/2024
REHS (Print): Alexa Roche	REHS (Signature): _____ Phone: 530-841-2117

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Received by (Signature):

Date:
6/27/2024

REHS (Print):
Alexa Roche

REHS (Signature):

Phone:
530-841-2117

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