



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.				<p style="text-align: center; font-weight: bold; margin-bottom: 10px;">ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>3) Observed raw chicken stored next to cooked chicken and shrimp in the walk-in refrigerator. Observed raw chicken stored next to ready-to-eat salad in the bottom cabinet of the deli-prep cooler in front of fryer. Store ready-to-eat foods above raw foods and on separate shelves to prevent cross-contamination of foods. Correct ASAP.</p> <p>13) Observed slime or mold growth inside the ice machine. Maintain equipment in clean manner at all times. Dispose of all ice and discontinue use until equipment has been cleaned and sanitized according to manufacture instruction.</p> <p>13) Observed 2 sani-buckets at cooks station and front host station with 10ppm chlorine. Maintain disinfectant concentration at 100ppm chlorine and utilized test strips as measure concentration. Correct ASAP.</p> <p>14) Observed liquid waste dripping from the condenser inside the cabinet of the deli-prep cooler and onto the kitchen floor in front of the fryer. Observed a soaked wash cloths placed on bottom of cabinet to absorb liquid discharge. Observed a napa vegetable stored below drip area. Maintain unit in good repair. Ensure food is not stored directly below drip area. Repair or correct within 90 days.</p> <p>14) Observed Household Use equipment (Cuisinart food processor, Instapot) in the food prep and dry storage area. Utilize ANSI certified commercial equipment. Discontinue use , remove, and replace with ANSI certified equipment. Provide manufacturer spec sheet to the department for pre-approval prior to purchase and installation. 2ND NOTICE.</p> <p>17) Observed paper towel not dispensing out of paper towel dispenser in the women toilet facility . Ensure paper towel dispenses from dispensers at all times. Correct immediately.</p> <p>19) Observed an employee drinking from an opened beverage in the food prep area. Observed an employees cell phone stored on the chopping board on the prep table. Employees may drink from closed beverage container if container is handled to prevent contamination of food prep surfaces. Store employees personal equipment in designated employees area or on a separate shelf designated for employees. Clean and sanitize chopping board and prep table immediately. Correct ASAP.</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 Spills				
	13 Wash/ Sanitize		X		
	14 Equip. Condition		X		
Employee	15 Utensil Condition				
	16 Storage				
	17 Handwashing		X		
	18 Employee Hygiene				
Water	19 Employee Habits		X		
	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.				
Misc.	33 Lighting				
	34 Clothing - Linen				
	35 Signs				
	36 Misc.		X	X	

PAGE 1 OF 2

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): Tammi Phonpanom	Received by (Signature): _____ Date: 10/22/2024
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:

36) Observed 2 fly swatters in the food prep area. Utilize insect control devices that prevents insect fragments from contaminating food or equipment. Utilize other insect control devices (such as fly strips and UV light) and ensure it is not installed over food, utensil handling area, clean equipment, linens, and unwrapped single-use articles. Fly swatters removed during inspection. 2ND NOTICE.

A REINSPECTION FEE WILL BE ASSESSED ON FUTURE REPEATED NON-COMPLIANCE.

NOTE: Facility has finished the back shed to cleanable floors, walls, and ceilings. Facility is only allowed to store pressurized cans, bottles, and utensils, including chemicals at this location. No food or utensil portioning is allowed here. Remove bulk bags (ie rice, sugar, etc) from back shed and into the facility. In the instance when dust or any evidence of vermin or rodent contamination are discovered during inspection, all foods must return to approved storage area in the facility.

PAGE 2 OF 2

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Empty space for listing health code violations and correction details.

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