



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: <i>Phet's Kitchen Pho & BBQ</i>	CMHC#
Address: <i>590 Main St. #16, Weed CA 96094</i>	
Permit Holder: <i>Phetsamone Virasonh</i>	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: <i>530-408-0540</i>	E-mail:
Food Safety Certified Employee: <i>Phetsamone Virasonh</i>	Expiration Date: <i>02/2023</i>

		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><i>Routine Inspection Conducted This Date</i></p> <p><i>1) observed meat @ 57°F, eggs @ 72°F, milk @ 70°F. Hold all hot food @ 135°F or hotter and all cold food @ 41°F or colder. Dairy may be held @ 45°F or colder.</i></p> <p><i>Food voluntarily discarded during inspection.</i></p> <p><i>2) observed chicken wings marinating in a general utility bucket. Prepare all food in food grade containers only. Do not use plastic containers to cool hot foods.</i></p> <p><i>Food voluntarily discarded during inspection.</i></p> <p><i>3) observed boxes of food stored on the floor of kitchen. Store food 6" off ground.</i></p> <p><i>1) observed bottle of cleaner stored on the same shelf as food. Store all chemicals separately from food storage. Corrected during inspection.</i></p> <p align="right"><i>Continue Page 2</i></p>
	2 Prep./ Service		X	X	
	3 Storage/ Disp.		X	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.		X	X	
Uten./Equip.	12 Spoils				
	13 Wash/ Sanitize				
	14 Equip. Condition				
	15 Utensil Condition				
Employee	16 Storage				
	17 Handwashing		X		
	18 Employee Hygiene				
	19 Employee Habits				
Water	20 Food Cert./ Card				
	21 Water				
Waste	22 Cross Con.				
	23 Liquid Waste				
Vermif.	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.				

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site		
Received By (Print): <i>Phetsamone Virasonh</i>	Received by (Signature): <i>[Signature]</i>	Date: <i>9-17-20</i>
REHS (Print): <i>Rick Florendo</i>	REHS (Signature): <i>[Signature]</i>	Phone: <i>841-2114</i>

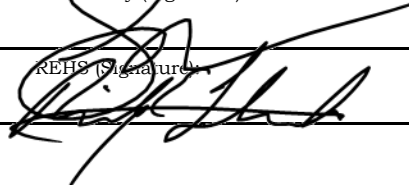
The marked items represent Health Code violations and must be corrected as follows:

- 3,9.) Observed raw meats stored with ready to eat meals, which were also stored above the vegetables and other ready to eat foods. Food should be stored in a manner that prevents cross contamination of ready to eat foods from raw meats. Store raw meats below any vegetables and other foods.
- 3.) Observed foods stored in refrigerator piled on top of each other, due to lack of space and/or shelving. Store food in a manner to prevent cross contamination and to promote proper cooling.
- 3.) Observed glasses without handles used to scoop food from numerous bulk storage containers. Replace all these with scoops that have handles.
- 17.) Wash hands more frequently; especially after handling money, phones, and other potentially contaminated items. Wash hands prior to touching food and prior to using gloves. Utilize the hand washing sink for all handwashing. Do not use the prep or warewashing sinks to perform handwashing.
- 11.) Observed household (RAT) Ant and Roach spray stored near the ware washing sink. Facility may not use pesticides that are unapproved for food facilities.

Received By (Print):

Rick Florendo

Received by (Signature):



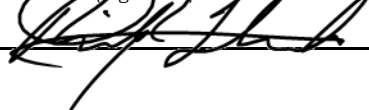
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REHS (Signature):



Phone:

841-2114