



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: Thai Lao Cuisine	Permit #
Address: 55 N. Weed Blvd, Weed, CA 96094	
Permit Holder: William Keomorakoth	Permit To Operate: <input checked="" type="radio"/> Valid <input type="radio"/> Not Valid
Phone: 530-356-5297	E-mail: thai.lao.cuisine@gmail.com
Food Safety Certified Employee:	Expiration Date:

		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 raw chicken, in the process of being prepped, measured at 58 degrees F. Keep all cold food at 41 degrees F and hot food at 135 degrees F or hotter. Food voluntarily discarded.</p> <p>2) Observed chicken and shellfish thawing in containers of water. Utilize one of the four approved methods of thawing: in the refrigerator, under cold running water, in the microwave and cooked immediately after, or in the cooking process. Food was moved to the refrigerator.</p> <p>3) Observed raw chicken stored next to broccoli in the deli prep cooler. Keep a clear separation of raw foods and ready to eat foods. Store raw meats below all other foods. Rearrange food storage in the deli prep cooler immediately.</p> <p>20) Facility has a current food manager certificate, but it was not available for inspection. Keep a copy of the current food manager certificate at the facility so that it is available for inspection at all times.</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			
	10	Thermometer			
	11	Hazardous Mat.			
Uten./Equip.	12	Spoils			
	13	Wash/ Sanitize			
	14	Equip. Condition			
Employee	15	Utensil Condition			
	16	Storage			
	17	Handwashing			
Water	18	Employee Hygiene			
	19	Employee Habits			
Waste	20	Food Cert./ Card		X	
	21	Water			
Vermin	22	Cross Con.			
	23	Liquid Waste			
Facilities	24	Refuse			
	25	Rodents/ Insects			
	26	Animal/ Fowl			
	27	Ventilation			
	28	Doors			
	29	Floors			
Misc.	30	Walls - Ceilings			
	31	Toilet Fac.			
	32	Janitorial Fac.			
	33	Lighting			
	34	Clothing - Linen			
	35	Signs			
	36	Misc.			

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): Rick Florendo	Received by (Signature): <i>[Signature]</i> Date: 04/19/2023
REHS (Print): Rick Florendo	REHS (Signature): <i>[Signature]</i> Phone: 530-841-2114

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