



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 # 000895
Address: 55 N WEED, WEED, CA	
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: LIANA SENGXAY	Expiration Date: 06/2022

		MAJ	OUT	COS	
					The marked items represent Health Code violations and must be corrected as follows:
Protection Time/ Temp.	1		X	X	<p style="text-align: center; margin-top: 0;">ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>1) Observed cold food (carrot, jalapeno, raw chicken and beef) stored in deli-prep cooler measuring between 44-49 degrees F. Hold all cold food at 41 degrees F and below. Corrected on site.</p> <p>2) Observed scoop without handle being used to portion food located adjacent to utensil storage area. Portion food using utensils with handles and in a manner where contamination of the bulk food cannot occur.</p> <p>3) Observed employee's food (chicken) being stored with consumer's food. Ensure a separate storage of food between employee and consumer to protect food from contamination. Correct immediately.</p> <p>8) Observed opened food uncovered in the dry storage area. Protect, store, or cover any opened items are free from harborage or entrance of vermin. Corrected on site.</p> <p>13) Observed 0ppm chlorine disinfectant in sani-bucket. Maintain sanitizer at 100 ppm Chlorine or 200 ppm Quat. Utilize test strips to ensure that proper concentrations are within compliance. Corrected on site.</p> <p>20) Facility does not have a current food managers certificate. Obtain a food manager certification within 60 days.</p> <p>30) Observed damage to finish and plaster on walls by the prep sink and mop sink. All surfaces should be smooth, easily cleanable, durable, and nonabsorbent. Repair within 90 days.</p>
	2		X	X	
	3		X		
	4				
	5				
	6				
	7				
Food Storage	8		X	X	
	9				
	10				
	11				
Uten./Equip.	12				
	13		X	X	
	14				
	15				
Employee	16				
	17				
	18				
	19				
Water	20		X		
	21				
Waste	22				
	23				
	24				
Vermin	25				
	26				
Facilities	27				
	28				
	29				
	30		X		
	31				
	32				
	33				
Misc.	34				
	35				
	36				

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): Noy Kayarath	Received by (Signature): _____ Date: 9/29/2023
REHS (Print): Chalyn Dewey	REHS (Signature): _____ Phone: 530-841-2112

Facility Name: THAI LAO CUISINE

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

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Noy Kayarath

Received by (Signature):

Date:
9/29/2023

REHS (Print):
Chalyn Dewey

REHS (Signature):

Phone:
530-841-2112

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