



### 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: <b>Phuket Cafe Thai Cuisine</b>	Permit # <b>000372</b>
Address: <b>1328 S Mount Shasta Blvd. Mt Shasta, CA</b>	
Permit Holder: <b>Steve Novang</b>	Permit To Operate: <input checked="" type="radio"/> Valid <input type="radio"/> Not Valid
Phone: <b>530-926-4444</b>	E-mail:
Food Safety Certified Employee: <b>Steve Novang</b>	Expiration Date: <b>04/2026</b>

		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;"><b>ROUTINE INSPECTION CONDUCTED THIS DATE</b></p> <p>3) Observed uncovered prepped potatoes stored in the walk-in refrigerator. Ensure all food are covered to prevent from possible contamination. Correct immediately.</p> <p>14) Observed buildup of dust or dirt on the ceiling and compressor shields of the walk-in refrigerator. Maintain all equipment to be clean and serviceable at all manner or times. Correct immediately.</p> <p>13, 14) Observed mechanical ware-washing equipment dispensing 0ppm chlorine. Ensure equipment is fully operational and serviceable. Facility is manually feeding sanitizer into the ware-washing machine that has a measured concentration of 50ppm chlorine. Repair or replace mechanical ware-washing within 90 days.</p> <p>29, 30) Observed excessive buildup of grease, dirt, and dust in hard to reach places and throughout the kitchen. Maintain all floors and walls surfaces are easily cleanable, durable, non-absorbent, and smooth.</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.			
	12	Spoils			
Uten./Equip.	13	Wash/ Sanitize		X	
	14	Equip. Condition		X	
	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		X	
	30	Walls - Ceilings		X	
	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): <b>Steve Novang</b> Received by (Signature): _____      Date: <b>10/21/2023</b>
REHS (Print): <b>Chalyn Dewey</b> REHS (Signature): _____      Phone: <b>530-841-2112</b>

**Facility Name:** Phuket Cafe Thai Cuisine

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