



### 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>Phet's Kitchen Pho and BBQ</b>	Permit # <b>000629</b>
Address: <b>590 Main St #16, Weed CA 96094</b>	
Permit Holder: <b>Phetsomone Virasonh</b>	Permit To Operate: <input checked="" type="radio"/> Valid <input type="radio"/> Not Valid
Phone: <b>530-408-0540</b>	E-mail:
Food Safety Certified Employee: <b>Phetsomne Virasonh</b>	Expiration Date: <b>05/2028</b>

		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; font-weight: bold;">ROUTINE INSPECTION CONDUCTED ON THIS DATE</p> <p>1) Observed rice at 95 F and eggs at 70 F. Hold all cold food at 41 F or colder. Eggs may be stored at 45 F or colder. Voluntarily discarded during inspection.</p> <p>1) Observed cooked pork and chicken at 49 F. Hold all cold food at 41 F or below. Move pork and chicken to a working refrigeration unit with ample space to cool.</p> <p>2) Observed raw beef thawing at room temperature. Utilize approved thawing methods such as under cool running water, in the refrigerator, by the microwave and cooked immediately, or during the cooking process. Corrected on-site.</p> <p>2) Observed to-go containers stored on the prep sink preventing the use of the sink to be utilized for food prepping. Corrected on-site.</p> <p>3) Observed boxes of food stored on the ground in the kitchen. Store food 6" off ground.</p> <p>3) 2ND NOTICE: Observed foods stored in the refrigerator piled on top of each other, due to the lack of space and/or shelving. Store food in a manner to prevent cross contamination and to promote proper cooling.</p> <p>3,9) 2ND NOTICE: Observed raw meats stored with ready to eat meals, which were stored above 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 away from vegetables and other foods.</p>
	2 Prep./ Service		X	X	
	3 Storage/ Disp.		X		
	4 Frozen Food				
	5 Pure Food		X		
	6 Reused Food				
	7 Transportation				
Food Storage	8 Storage Fac.				
	9 Refrig. Units		X		
	10 Thermometer				
	11 Hazardous Mat.				
	12 Spoils				
Uten./Equip.	13 Wash/ Sanitize				
	14 Equip. Condition				
	15 Utensil Condition				
Employee	16 Storage				
	17 Handwashing				
	18 Employee Hygiene				
Water	19 Employee Habits				
	20 Food Cert./ Card				
Waste	21 Water				
	22 Cross Con.				
Vermin	23 Liquid Waste				
	24 Refuse				
Facilities	25 Rodents/ Insects				
	26 Animal/ Fowl				
	27 Ventilation				
	28 Doors				
	29 Floors				
	30 Walls - Ceilings				
	31 Toilet Fac.				
Misc.	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): <b>mickey sosongkham</b>	Received by (Signature): _____ Date: <b>11/14/2023</b>
REHS (Print): <b>Alexa Roche</b>	REHS (Signature): _____ Phone: <b>530-841-2117</b>

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