



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: Lily's Thai Cafe	Permit # 000895
Address: 55 N Weed Blvd Weed CA	
Permit Holder: Ponepila Vorachith	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: 530-339-6462	E-mail: lilysthaicafe@ttfusionbowl.net
Food Safety Certified Employee: Peter Sengxay	Expiration Date: 12/2026

		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;">ROUTINE INSPECTION CONDUCTED ON THIS DATE</p> <p>2) 2ND NOTICE: Observed frozen beef 49 F and a box of frozen chicken thawing in the prep sink. Use approved thawing methods such as under cool running water, in the refrigerator, in the microwave followed by immediate cooking, or as part of the cooking process. Keep all thawing meat in the refrigerator until ready for either of the approved listed methods. Transfer the chicken and beef to a working refrigerator until ready for preparation. Corrected on-site.</p> <p>20) 2ND NOTICE: Obtain Food Manager certification within the next 60 days. All employees needs to obtain a Food Handlers card within 30 days of hire.</p> <p>17) Observed handwashing sink with bucket of sanitizer and towel blocking the ability to readily use the handwashing sink.</p> <p>14) Observed ice machine drainpipe inside the handwashing sink, and draining into a bucket. Ensure water discharge is indirectly plumbed into a floor sink that has a 1" air gap. Correct within 90 days.</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		X	
	14	Equip. Condition			
	15	Utensil Condition			
Employee	16	Storage			
	17	Handwashing		X	
	18	Employee Hygiene		X	
	19	Employee Habits			
Water	20	Food Cert./ Card		X	
	21	Water			
	22	Cross Con.		X	
Waste	23	Liquid Waste			
	24	Refuse			
Vermin	25	Rodents/ Insects			
	26	Animal/ Fowl			
Facilities	27	Ventilation			
	28	Doors			
	29	Floors			
	30	Walls - Ceilings			
	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): Alexa Roche	Received by (Signature): Date: 11/22/2024
REHS (Print): Alexa Roche	REHS (Signature): Phone: 530-841-2117

Facility Name: Lily's Thai Cafe

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

Received By (Print):

Received by (Signature):

Date:

11/22/2024

REHS (Print):

Alexa Roche

REHS (Signature):

Phone:

530-841-2117

Facility Name: Lily's Thai Cafe

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

Received By (Print):
Phoxay Sengxay

Received by (Signature):

Date:
11/22/2024

REHS (Print):
Alexa Roche

REHS (Signature):

Phone:
530-841-2117

Facility Name: Lily's Thai Cafe

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

Received By (Print):
Phoxay Sengxay

Received by (Signature):

Date:
11/22/2024

REHS (Print):
Alexa Roche

REHS (Signature):

Phone:
530-841-2117