



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: Andaman Healthy Thai Cuisine | Permit # 000099 |
| Address: 313 N Mount Shasta Blvd., Mount Shasta, CA 96097 | |
| Permit Holder: Wassmal Tinitukanont | Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid |
| Phone: 530-926-5288 | E-mail: marin_u@hotmail.com |
| Food Safety Certified Employee: Marin Holub | Expiration Date: 06/2027 |

| | | 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: 0;">ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>1) Observed egg plant and noodle mix at 56F in deli prep cooler cabinet. Observed rice noodles and bean sprouts stored in buckets on floor at 50F. Observed numerous foods held in the deli prep cooler measuring between 42-49F. Hold cold food at 41F or colder. Utilize time stamps or labels if using time as a control and dispose all remaining food after 4hrs of temperature non-compliance. Food moved to working refrigerator unit or voluntarily discarded.</p> <p>2) 2ND NOTICE - Observed the use of bowls or containers used to portion food from bulk. Utilize scoop with handle to portion food and store scoop in food with handle upright. Correct ASAP.</p> <p>3) 2ND NOTICE -Observed multiple food products (bags of rice, salt, flour) stored on the ground in the dry storage area, alternative storage area, walk-in fridge, and kitchen hallway. Store food at least 6" off the floor.</p> <p>3) Observed opened bags of flour uncovered in dry storage area. Observed chopped carrots/produce and raw chicken uncovered in the walk-in refrigerator. Protect food from contamination by covering or sealing the food. Correct immediately.</p> <p>3) Observed raw chicken next to green beans and above cooked rice noodles, and raw shrimp above cooked shumai stored at standup box freezers. Practice safe food storage by storing ready-to-eat food above and/or on separate shelf from raw food.</p> <p>3) Observed chemicals stored above clean steel soup bowls stored at hallway. Observed chemicals stored next to food on the ground in the dry storage area. Store chemicals below or on separate shelves of food. Correct ASAP.</p> <p>8,29) 2ND NOTICE - Observed excessive build-up of flour, food, dirt, and/or dust on the shelving units and floors in the dry storage and walk-in fridge. Protect all foods from environmental contaminants by maintaining shelves and floors in a clean manner. Wash, clean, and sanitize shelves and floors immediately.</p> <p>14) 2ND NOTICE - Observed the paint finishes chipping, exposing raw wood at dry storage shelving unit. Ensure shelves are refinished as to be smooth, easily cleanable, durable, and nonporous. Repair or correct within 30 days.</p> |
| | 2 | | X | | |
| | 3 | | X | | |
| | 4 | | | | |
| | 5 | | | | |
| | 6 | | | | |
| | 7 | | | | |
| Food Storage | 8 | | X | | |
| | 9 | | | | |
| | 10 | | | | |
| | 11 | | X | | |
| Uten./Equip. | 12 | | | | |
| | 13 | | X | | |
| | 14 | | X | | |
| Employee | 15 | | | | |
| | 16 | | | | |
| | 17 | | | | |
| | 18 | | | | |
| Water | 19 | | | | |
| | 20 | | | | |
| | 21 | | | | |
| Waste | 22 | | | | |
| | 23 | | | | |
| Vermin | 24 | | | | |
| | 25 | | | | |
| Facilities | 26 | | | | |
| | 27 | | | | |
| | 28 | | | | |
| | 29 | | X | | |
| | 30 | | X | | |
| | 31 | | | | |
| | 32 | | X | | |
| Misc. | 33 | | | | |
| | 34 | | | | |
| | 35 | | | | |
| | 36 | | | | |

| | |
|-----------------------------------------------------------------------------|--------------------------------------------------------|
| MAJ = Major violation OUT = Out of compliance COS = Corrected on-site | |
| Received By (Print): Marin Holub | Received by (Signature): _____ Date: 12/18/2024 |
| REHS (Print): Chalyn Dewey | REHS (Signature): _____ Phone: 530-841-2112 |

Facility Name: Andaman Healthy Thai Cuisine

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

11) Observed unmarked working spray bottles stored below the soda machine. Ensure all spray bottles are labeled with their common name. Correct ASAP.

13) Observed less than 50ppm chlorine in sani-bucket at host station. Proper manual chlorine disinfectant is 100ppm. Utilize test strips to measure concentration at least every 2hrs or as needed. Correct ASAP.

13) Observed 0ppm chlorine at dishwasher. Ensure mechanical sanitizer concentration measures at 50ppm. Utilize test strips to measure concentration daily. Until dishwasher is serviced, dirty wares can be washed and rinsed with dishwasher, but utilize sink to sanitize ware. Ensure sanitizer measures at 100ppm chlorine or 200ppm quat.

13) Observed no test strips. Obtain sanitizer test strips immediately.

14) Observed mold or slimy buildup in the ice-machine. Maintain equipment in a clean manner at all times and fully serviceable. Discard all ice and discontinue use until unit has been washed, cleaned, and sanitized according to manufacturer instruction.

14) 2ND NOTICE - Observed damage or missing door handle to one of the stand-up freezer. Maintain equipment in good repair and fully serviceable. Repair within 90 days.

14) Observed the door gasket or seal to walk-in refrigerator damaged. Maintain equipment in good repair and fully operable. Repair within 90 days.

14) Observed grease buildup on the exhaust filter and ansul system. Observed excessive grease buildup on the cooking equipment counter and surrounding area of the cook area. Maintain equipment in a clean manner to minimize possible fire hazard. Deep clean and sanitize immediately.

14, 28, 29) 2ND NOTICE - Observed excessive buildup of grease, dirt, dust, and food throughout facility walls, floors, equipment, and hard-to-reach places. Maintain facility in a cleanly manner. Wash, clean, and sanitize daily and immediately.

29) 2ND NOTICE - Observed tear and damages to the linoleum of the floors in the kitchen area. Ensure floors are serviceable, smooth, clean, durable, and nonabsorbent. Repair within 90 days.

29) 2ND NOTICE - Observed damages to baseboard in the ware-washing area. Ensure baseboards extend at least 4" at the junction of the floor and wall with a 3/8" radius coved at the base. Repair or correct within 90 days.

30) Observed holes or damages to FRP at warewashing area. Ensure walls are finished as to be smooth, cleanable, nonabsorbent, and durable. Repair or correct within 90 days.

32) Observed a layer of mold growth on the surface of the mopped water stored in the mopped bucket next to employees restroom. Protect facility from contaminants by disposing waste water into public sewage system after use or daily.

NOTE- A REINSPECTION FEE WILL BE ASSESSED TO REPEAT NON-COMPLIANCE.

Page 2 of 2

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