



Food Program Official Inspection Report
 SISKIYOU COUNTY PUBLIC HEALTH
 & COMMUNITY DEVELOPMENT
 806 S. Main Street
 Yreka, California 96097
 ph: (530) 841-2100, fax: (530) 841-4076

Facility Name: <i>Andaman Healthy Thai Cuisine</i>	CMHC# <i>100236</i>
Address: <i>313 Mt. Shasta Blvd, Mount Shasta, CA 96067</i>	
Permit Holder: <i>Wassmal Tintukanont</i>	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: <i>926-5288</i>	E-mail:
Food Safety Certified Employee: <i>Marin Ungguravekin</i>	Expiration Date: <i>2/2021</i>

		MAJ	OUT	COS	The marked items represent Health Code violations and must be corrected as follows:
Protection Time/ Temp.	1 Food Temp.				<p><i>Complaint Inspection Conducted This Date. This department received a complaint that a patron became sick after eating at this facility. The following was observed:</i></p>
	2 Prep./ Service		X	X	
	3 Storage/ Disp.		X		
	4 Frozen Food				
	5 Pure Food				
	6 Reused Food				
	7 Transportation				
Food Storage	8 Storage Fac.				<p><i>All food temperatures were satisfactory.</i></p>
	9 Refrig. Units				
	10 Thermometer				
	11 Hazardous Mat.				
Uten./Equip.	12 Spoils				<p><i>2) Observed frozen seafood thawing improperly in sink. Utilize the only approved methods of thawing frozen food: in the refrigerator, under running cold water, in the cooking process, or in the microwave and prepared immediately after. Corrected during inspection.</i></p>
	13 Wash/ Sanitize		X		
	14 Equip. Condition		X		
	15 Utensil Condition				
Employee	16 Storage				<p><i>3) Observed several boxes of food stored on the ground in the dry storage and walk-in refrigerator. Store all food at least 6" off the ground.</i></p>
	17 Handwashing				
	18 Employee Hygiene				
	19 Employee Habits				
Water	20 Food Cert./ Card				<p><i>Corrected during inspection.</i></p>
	21 Water				
Waste	22 Cross Con.				<p><i>Corrected during inspection.</i></p>
	23 Liquid Waste				
Vermif	24 Refuse				<p><i>Corrected during inspection.</i></p>
	25 Rodents/ Insects				
Facilities	26 Animal/ Fowl				<p><i>Corrected during inspection.</i></p>
	27 Ventilation				
	28 Doors				
	29 Floors		X		
	30 Walls - Ceilings				
	31 Toilet Fac.				
Misc.	32 Janitorial Fac.				<p><i>Corrected during inspection.</i></p>
	33 Lighting		X		
	34 Clothing - Linen				
	35 Signs				
	36 Misc.				

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): <i>Mann Helub</i>	Received by Signature: <i>Mann Helub</i> Date: <i>11-3-20</i>
REHS (Print): <i>Rick Floreando</i>	REHS (Signature): <i>[Signature]</i> Phone: <i>841-2114</i>

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

3.) observed food stored uncovered in the dry storage and walk-in refrigerator. Cover all food to protect it from contamination.

14.) observed dishwasher dispensing 0 ppm sanitizer. Warewashing machines must dispense 50 ppm chlorine. Wash, rinse, and sanitize all wares manually using 100 ppm chlorine, until warewashing machine is repaired.

13.) observed several wiping cloths on counter and no sanitizing solutions prepared, for the proper sanitization of food prep surfaces. Prepare sanitizing buckets with 100 ppm Chlorine or 200 ppm Quat for surface cleaning and store working cloths in buckets.

29.) observed excessive build-up on floors, sinks, cabinets, and all other hard to reach places. Clean immediately and maintain in a clean manner.

2nd No Use

14.) observed two domestic rice cookers in use. Replace rice cookers with cookers that are NSF or ANST listed.

2nd No Use

33.) observed unshielded lights in food prep area. Shield all lights or replace the cover to protect the bulbs.

Received By (Print):

Merrin Helms

Received by (Signature):

Merrin Helms

Date:

11-3-22

REHS (Print):

Rick Floreano

REHS (Signature):

Rick Floreano

Phone:

841-2114