



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

		MAJ	OUT	COS	The marked items represent Health Code violations and must be corrected as follows:
Protection Time/ Temp.	1 Food Temp.		X	X	<p style="text-align: center; font-weight: bold;">ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>1) Observed tofu stored on the ware-washing sink measuring 52F.            Observed cream cheese on the prep table measuring at 55F.            Observed shredded carrots on prep table at 72F.            Observed egg noodles in deli-prep cooler measuring at 57F.            Observed bean sprouts stored in bucket on floor at 59F.            Observed numerous foods held in the deli prep cooler measuring between 42-49F.            - Hold all cold food @ 41F or colder and hot food @ 135F or hotter.            - If facility used time as a control, utilize a label or marking.            - Corrected during inspection. Out of temp foods voluntarily discarded.</p> <p>2) Observed multiple used cups without handles utilized to portion food, stored on the unclean shelves in the food storage closet. Utilize utensils with handles and practice proper storage of these items.</p> <p>2) Observed partially cooked chicken stored on the shelf in the walk-in refrigerator. Cook chicken to an internal temperature of 165F. Correct immediately.</p> <p>3) Observed partially cooked chicken stored above milk in the walk-in refrigerator. To prevent from potential cross contamination, ensure food is properly stored from ready-to-eat food on top, to raw meat on the bottom. Correct immediately.</p> <p>3) Observed multiple food products stored on the ground in the dry storage area, alternative storage area, walk-in fridge, and kitchen hallway. Store food 6" off the floor. Correct immediately.</p> <p>8) Observed excessive build-up of dirt and dust on the shelving units in the dry storage and walk-in fridge. Ensure food is protected from environmental contaminants and maintain all food contact surfaces area in a cleanly manner at all times. Correct immediately.</p> <p>8) Observed opened bags or rice, salt, flour stored on the ground. Protect the food from contamination by covering or closing the food. Correct immediately.</p> <p>13) Observed sani-bucket underneath the ware-washing without disinfectant, and another sani-bucket measuring at 10ppm chlorine. Maintain disinfectant in sani-bucket to be 100ppm chlorine and 200ppm quat. Utilized test strips daily and as needed to measure proper disinfectant reading. Corrected on site.</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.		X		
	9 Refrig. Units				
	10 Thermometer				
	11 Hazardous Mat.				
	12 Spoils				
Uten./Equip.	13 Wash/ Sanitize		X		
	14 Equip. Condition		X		
	15 Utensil Condition				
Employee	16 Storage				
	17 Handwashing		X		
	18 Employee Hygiene				
Water	19 Employee Habits				
	20 Food Cert./ Card				
	21 Water				
Waste	22 Cross Con.				
	23 Liquid Waste				
	24 Refuse				
Vermin	25 Rodents/ Insects				
	26 Animal/ Fowl				
Facilities	27 Ventilation				
	28 Doors		X	X	
	29 Floors		X		
	30 Walls - Ceilings		X		
	31 Toilet Fac.		X		
	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>Marin Holub</b> Received by (Signature): _____      Date: <b>10/19/2023</b>
REHS (Print): <b>Chalyn Dewey</b> REHS (Signature): _____      Phone: <b>530-841-2112</b>

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

14) Observed pink mold or slimy buildup in the ice-machine. Maintain equipment is serviceable and clean at all manner of time. Remove all ice and discontinue use until unit has been cleaned. Wash, rinse, and sanitize equipment according to manufacturers instruction.

14) Observed damage door handle in the reach-in freezer. Maintain equipment is serviceable and good repair. Repair within 90 days.

14) Observed tape holding the seal on the walk-in refrigeration door. Observed tape holding up the exhaust hood in the cooking area. Maintain all equipment to be serviceable at all times. Repair within 90 days.

14) Observed grease drips and excessive buildup of grease on the hood, cook range and surrounding area of the cook area. Maintain equipment condition is serviceable and clean at all time. Correct immediately.

14) Observed HOUSEHOLD USE ONLY rice cooker and food processor utilized in the facility. Ensure equipment utilized are ANSI or NSF certified. Remove or replace these units and provide manufacturers cut sheet for preapproval prior to purchasing equipments.

14) Observed mechanical ware-washing measuring at 0ppm chlorine. Proper chlorine concentration measures at 50ppm for mechanical ware-washing and 100ppm for manual ware-washing. Discontinue use and utilized the ware-washing until issue is resolved.

14) Observed barewood in the dry storage area and the cabinet shelve used to store clean until. Ensure all food contact surface is cleanable, nonabsorbent, durable, and smooth. Repair and correct within 90 days.

17) Observed no single-use paper towel in dispenser at the hand-washing station in the kitchen, and men's restroom. Ensure single-use paper towel, hand soap and warm water are accessible at the hand-washing station at all time. Corrected during inspection.

28) Observed the back door of the kitchen opened. Ensure door is closed at all times to prevent entrance of vermin or insects. Corrected during inspection.

28, 29, 30) Observed excessive buildup of grease, dirt, and dust throughout the facility and hard-to-reach places. Maintain facility is in a cleanable manner. Correct immediately.

29) 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) Observed damages to baseboard in the ware-washing area. Maintain floors are smooth, durable, easily cleanable, and nonabsorbent. Repair within 90 days.

29, 31) Observed the damages to floors and excessive buildup of grease and dirt in the back employees' restroom. Maintain the walls and floors to be smooth, durable, nonabsorbent, and cleanable. Correct within 90 days.

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