



# 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>LOADER Phet's Kitchen Farm to Table</b>				Permit # <b>000090</b>	
Address: <b>284 Main Street Weed CA</b>					
Permit Holder: <b>Phetsomone Virasonh</b>				Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid	
Phone: <b>530-408-0540</b>		E-mail:			
Food Safety Certified Employee: <b>Phetsomme Virasonh</b>				Expiration Date: <b>05/2028</b>	

  

		MAJ	OUT	COS	
Protection Time/ Temp.	1 Food Temp.				<p style="text-align: center; margin-top: 0;">The marked items represent Health Code violations and must be corrected as follows:</p> <p style="text-align: center; margin-top: 10px;"><b>ROUTINE INSPECTION CONDUCTED ON THIS DATE</b></p> <p>3,9) Observed frozen raw meats being stored with ready-to-eat foods, and these were placed on top of vegetables and other ready-to-eat items. 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> <p>29) Observed food build-up, dust, and dirt on the floors and hard-to-reach places throughout the kitchen. Maintain facility in a clean manner at all times. Wash and clean within 90 days.</p> <p>13) Observed sanitizing bucket with 0 ppm of an approved sanitizer. Maintain 200 ppm Quat or 100 ppm for bleach at all times. Correct as soon as possible.</p>
	2 Prep./ Service				
	3 Storage/ Disp.		X		
	4 Frozen Food				
	5 Pure Food				
	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				
	16 Storage				
Employee	17 Handwashing				
	18 Employee Hygiene				
	19 Employee Habits				
	20 Food Cert./ Card				
Water	21 Water				
	22 Cross Con.				
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): <b>phetsamone virasonh</b>	Received by (Signature): _____ Date: <b>1/7/2025</b>
REHS (Print): <b>Alexa Roche</b>	REHS (Signature): _____ Phone: <b>530-841-2117</b>

**Facility Name:** LOADER Phet's Kitchen Farm to Table

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

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REHS (Print): Alexa Roche	REHS (Signature):	Phone: 530-841-2117
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