



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:		Natalee Thai Cuisine		Permit #		000358	
Address:		105 E Miner Street, Yreka Ca 96097					
Permit Holder:		Rattakarn Andreas		Permit To Operate:		<input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid	
Phone:		Rattakarn Andreas		E-mail:		ratakarn1966@hotmail.com	
Food Safety Certified Employee:		Pootthan Phonpanom		Expiration Date:		09/2027	
		MAJ		OUT		COS	
		The marked items represent Health Code violations and must be corrected as follows:					
Protection Time/ Temp.	1	Food Temp.		X	X	ROUTINE INSPECTION CONDUCTED THIS DATE	
	2	Prep./ Service		X	X		
	3	Storage/ Disp.		X	X		
	4	Frozen Food				1) Observed shucked mussels at 50F and calamari at 55F stored in the walk-in refrigerator. Hold cold foods at 41F or below. Voluntarily discarded.	
	5	Pure Food					
	6	Reused Food					
	Food Storage	7	Transportation				2) Observed covered cooked rice at 82F and soup at 90F stored in deli-prep cabinet. Ensure food are cooled from 135F to 70F in first 2hrs, then to 41F within next 4hrs. Rapidly cool food by using one or more of the following methods: placed in a shallow pan, separating food into smaller/thinner portion, using rapid cooling devices like ice paddles, using ice as an ingredient, inserting containers in an ice bath and stirring frequently. Food moved into walk-in refrigerator.
8		Storage Fac.					
9		Refrig. Units					
10		Thermometer					
Uten./Equip.	11	Hazardous Mat.				2) Observed covered raw chicken and chicken skewers at 52F stored in walk-in cooler. Per PIC, chicken were out of holding temperature for 1.75hrs for preparation. Potentially hazardous food remove from holding temperature for preparation cannot exceed 2 cumulative hours without a return to holding temperature of 41F. Foods were uncovered to be rapidly cooled and/or practice cooling methods mentioned above.	
	12	Spoils					
	13	Wash/ Sanitize					
	14	Equip. Condition					
Employee	15	Utensil Condition		X	X	3) Observed raw chicken stored above cooked chicken and next to a bin of onions. Store ready-to-eat/fully cooked food above raw food and on separate shelves. Corrected onsite.	
	16	Storage					
	17	Handwashing					
	18	Employee Hygiene					
Water	19	Employee Habits				15) Observed clean food containers stored upright in the supply closet with a large hole in the ceiling due to a roof/attic access ladder. Protect equipment and single-use utensils from dust or any other overhead contaminants. Ensure equipment and utensils are covered or in inverted position. Corrected during inspection.	
	20	Food Cert./ Card					
Waste	21	Water				36) 3RD NOTICE - Observed 2 fly swatters in the food prep area. This insect device does not contain insect fragments from contaminating food prep area. Utilize other insect control devices (fly strips and UV wall trap with glue board, etc) and ensure it is not installed over food, utensil handling area, clean equipment, linens, and unwrapped single-use articles. Remove and or replace fly swatters immediately.	
	22	Cross Con.					
Vermin	23	Liquid Waste				A REINSPECTION FEE WILL BE ASSESSED ON FUTURE REPEATED NON-COMPLIANCE.	
	24	Refuse					
Facilities	25	Rodents/ Insects				NOTE: Submit manufacturer spec sheet for new equipment for preapproval before purchase and installation. Send to email: cdewey@co.siskiyou.ca.us	
	26	Animal/ Fowl					
	27	Ventilation					
	28	Doors					
	29	Floors					
	30	Walls - Ceilings					
	31	Toilet Fac.					
Misc.	32	Janitorial Fac.					
	33	Lighting					
	34	Clothing - Linen					
	35	Signs					
	36	Misc.		X			
MAJ = Major violation		OUT = Out of compliance		COS = Corrected on-site			
Received By (Print):		Rattakarn Andreas		Received by (Signature):		Date: 02/20/2025	
REHS (Print):		Chalyn Dewey		REHS (Signature):		Phone: 530-841-2112	

Facility Name: Natalee Thai Cuisine

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

Received By (Print): Rattakarn Andreas	Received by (Signature):	Date: 02/20/2025
---	--------------------------	---------------------

REHS (Print): Chalyn Dewey	REHS (Signature):	Phone: 530-841-2112
-------------------------------	-------------------	------------------------

Facility Name: Natalee Thai Cuisine

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

Received By (Print): Rattakarn Andreas	Received by (Signature):	Date: 02/20/2025
---	--------------------------	---------------------

REHS (Print): Chalyn Dewey	REHS (Signature):	Phone: 530-841-2112
-------------------------------	-------------------	------------------------

Facility Name: Natalee Thai Cuisine

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

Received By (Print): Rattakarn Andreas	Received by (Signature):	Date: 02/20/2025
---	--------------------------	---------------------

REHS (Print): Chalyn Dewey	REHS (Signature):	Phone: 530-841-2112
-------------------------------	-------------------	------------------------