



# 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>Phuket Cafe Thai Cuisine</b>		Permit # <b>000372</b>	
Address: <b>1328 S. Mount Shasta Blvd., Mt Shasta, CA</b>			
Permit Holder: <b>Steve Novang</b>		Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid	
Phone: <b>530-926-4444</b>		E-mail: <b>novang1@yahoo.com</b>	
Food Safety Certified Employee: <b>Steve Novang</b>		Expiration Date: <b>04/2026</b>	

  

		MAJ	OUT	COS	
Protection Time/ Temp.	1 Food Temp.		X	X	<p>The marked items represent Health Code violations and must be corrected as follows:</p> <p style="text-align: center;"><b>ROUTINE INSPECTION CONDUCTED THIS DATE</b></p> <p>1) Observed broccoli, cilantro, basil, and red cabbage at 66F stored in deli prep cooler. All other cold foods stored in cooler measured between 43F-47F. Hold cold foods at 41F or below. Voluntary discarded.</p> <p>2) Observed over stacking of food and wash cloths placed on the bottom of numerous containers in the top cabinet of deli prep cooler. Excess food storage blocks air flow inside the cabinet. Ensure food storage is below the fill line of the container. Wash cloth does not facilitate heat transfer through the container. Corrected onsite.</p> <p>2) Observed a bowl used to portion salt from bulk. Use scoop with handle to portion food. Corrected during inspection.</p> <p>3) Observed a bucket of salt stored directly on the ground in the kitchen. Store food at least 6" off the floor. Correct immediately.</p> <p>3) Observed cartons of raw egg stored next to peeled carrot. Store raw food below ready -to-eat food. Correct immediately.</p> <p>9) <b>2nd Notice</b> - Observed buildup of dust or dirt on the compressor fan guards in the walk-in refrigerator. Store food in a manner where contamination of food is prevented. Maintain equipment in a cleanly manner and fully operable. Clean immediately.</p> <p>11) Observed raw wood next to the cooking range at the cooks area. Raw wood are used as legs to support a shelf of utensils. Avoid the use of combustibles next to flames. Remove or correct immediately.</p> <p>14) <b>2nd Notice</b> - Observed buildup of grease, dust, and dirt on equipment (cooking range, wok stove, exterior of ice machine, soda beverage tubes, deli prep vent, etc) and hard-to-reach places throughout the kitchen. Maintain facility in a cleanly manner at all times. Correct immediately.</p> <p>14) Observed the use of plastic sheets and bottle used to divert waste water into the floor sink at the 3-compartment sink and dishwashing area. Maintain equipment in good repair and fully operable. Repair or correct within 90 days.</p> <p>14) Observed the 3-compartment sink plumbed into floor sink without a 1" air gap above the top flood level of the sink. Repair or correct within 90 days.</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.				
	9 Refrig. Units		X		
	10 Thermometer				
	11 Hazardous Mat.		X		
Uten./Equip.	12 Spoils				
	13 Wash/ Sanitize				
	14 Equip. Condition		X		
Employee	15 Utensil Condition				
	16 Storage				
	17 Handwashing				
	18 Employee Hygiene				
Water	19 Employee Habits				
	20 Food Cert./ Card		X		
	21 Water				
Waste	22 Cross Con.				
	23 Liquid Waste				
Vermin	24 Refuse				
	25 Rodents/ Insects				
Facilities	26 Animal/ Fowl				
	27 Ventilation				
	28 Doors				
	29 Floors		X		
	30 Walls - Ceilings		X		
	31 Toilet Fac.				
	32 Janitorial Fac.				
Misc.	33 Lighting				
	34 Clothing - Linen				
	35 Signs				
	36 Misc.				

MAJ = Major violation      OUT = Out of compliance      COS = Corrected on-site

Received By (Print): <b>Steve Novang</b>	Received by (Signature):	Date: <b>07/24/2025</b>
REHS (Print): <b>Chalyn Dewey</b>	REHS (Signature):	Phone: <b>530-841-2112</b>

**Facility Name:** Phuket Cafe Thai Cuisine

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

14) Observed 2 fly swatters stored on the wall at the handwashing station and laying on the top of paper towel dispenser. Fragments of insects are sources of contamination in the kitchen. Utilize other insect control devices (ex. fly strips, UV wall trap with glue board). 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.

20) Observed food handler card has expired. All employees are required to obtain a food handler card within 30 days of hire. These certificates must be on file at this facility and be available for inspection at all times. Obtain food handler card within 30 days.

29, 30) Observed excessive food, grease, dust, or dirt on the walls and floors throughout the kitchen. Primarily at the cook stations, handwashing, 3-compartment sink, and prep sink areas. Maintain all floors and walls in a cleanly manner at all times. Wash, clean, and sanitize immediately.

**Future non-compliance will result in reinspection fees, administrative hearing, and potential permit revocation.**

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