



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: Lily's Thai Cafe	Permit # 000895
Address: 55 N Weed Blvd Weed CA	
Permit Holder: Ponepila Vorachith	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: 530-339-6462	E-mail: lilysthaicafe@ttfusionbowl.net
Food Safety Certified Employee: Ponepila Vorachith	Expiration Date: 02/2029

		MAJ	OUT	COS	
					The marked items represent Health Code violations and must be corrected as follows:
Protection Time/ Temp.	1	Food Temp.			<p style="text-align: center; margin-top: 0;">ROUTINE INSPECTION CONDUCTED ON THIS DATE</p> <p>4) Observed raw chicken or beef blood pooling at the bottom of the freezer. Wash, clean, and sanitizer immediately.</p> <p>3) Observed raw meats being stored above ready to eat foods. Keep raw meat at the bottom of the fridge and store ready to eat foods above.</p> <p>15) Observed cups without handles being used to portion rice. Food portioning scoops should be stored in a manner that isn't going to touch the food and have a handle. Replace with scoops with handles immediately.</p> <p>29/30) Observed accumulation of grease and food debris on walls and flooring in hard-to-reach areas of the food preparation area. Wash, clean, and sanitizer immediately.</p> <p>14) Observed mold buildup in the ice-machine. Maintain equipment in a clean manner at all times and fully serviceable. Discard all ice and discontinue use until unit has been washed, cleaned, and sanitized according to manufacturer instruction.</p>
	2	Prep./ Service			
	3	Storage/ Disp.			
	4	Frozen Food			
	5	Pure Food			
	6	Reused Food			
	7	Transportation			
Food Storage	8	Storage Fac.			
	9	Refrig. Units			
	10	Thermometer			
	11	Hazardous Mat.			
Uten./Equip.	12	Spoils			
	13	Wash/ Sanitize			
	14	Equip. Condition			
Employee	15	Utensil Condition			
	16	Storage			
	17	Handwashing			
Water	18	Employee Hygiene			
	19	Employee Habits			
Waste	20	Food Cert./ Card			
	21	Water			
Vermin	22	Cross Con.			
	23	Liquid Waste			
Facilities	24	Refuse			
	25	Rodents/ Insects			
	26	Animal/ Fowl			
	27	Ventilation			
	28	Doors			
	29	Floors			
	30	Walls - Ceilings			
Misc.	31	Toilet Fac.			
	32	Janitorial Fac.			
	33	Lighting			
	34	Clothing - Linen			
	35	Signs			
	36	Misc.			

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): Ponepila Vorachith	Received by (Signature): _____ Date: 8/26/2025
REHS (Print): Alexa Roche	REHS (Signature): _____ Phone: 530-841-2117

Facility Name: Lily's Thai Cafe

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Received By (Print):
Ponepila Vorachith

Received by (Signature):

Date:
8/26/2025

REHS (Print):
Alexa Roche

REHS (Signature):

Phone:
530-841-2117

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