



### 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>Natalee Thai Cuisine</b>	Permit # <b>000358</b>
Address: <b>105 E. Miner Street, Yreka, CA 96097</b>	
Permit Holder: <b>Rattakarn Andreas</b>	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: <b>Rattakarn Andreas</b>	E-mail: <b>ratakarn1966@hotmail.com</b>
Food Safety Certified Employee: <b>Pootthan Phonpanom</b>	Expiration Date: <b>09/2027</b>

		MAJ	OUT	COS	
					The marked items represent Health Code violations and must be corrected as follows:
Protection Time/Temp.	1		X	X	<p style="text-align: center;"><b>ROUTINE INSPECTION CONDUCTED THIS DATE</b></p> <p>1) Observed cooked mussels at 71F stored in the deli-prep cooler closest to walk-in refrigerator. Observed chopped green onions at 68F on the counter of front service station. Hold cold foods at 41F or below. Voluntarily discarded.</p> <p>1) Observed numerous cold foods held at the deli cooler cabinets at 49F. Ensure cold foods are held at 41F or colder. Avoid overstacking food above the containers fill line. Corrected during inspection.</p> <p>2) Observed a bowl used to portion from bulk. Use scoop with handle to portion food. Scoop can be stored in food with handle above the food. Correct ASAP.</p> <p>2) <b>2nd Notice-</b> Observed cooked and covered chicken, shrimp, carrots, and broccoli between 52F-60F stored in deli-prep cabinet and walk-in refrigerator. Ensure cooked foods are cooled from 135F to 41F within 6hrs. Utilize rapid cooling methods described in previous report. Cover food once it reaches proper holding temp. All foods were uncovered and/or moved into walk-in refrigerator.</p> <p>3) <b>2nd Notice-</b> Observed raw chicken and eggs stored above and next to cooked/ready-to-eat (RTE) food in the walk-in cooler. Store RTE food above raw food, on separate shelves, or arranged to prevent cross contamination. Correct immediately.</p> <p>3) Observed raw eggs stored next to RTE produce at deli cabinet across from wok stove. Store food as stated above. Installing a splash guard can assist with reducing risk of cross contamination.</p> <p>13) Observed less than 50ppm chlorine sanitizer at dishwasher machine. Maintain 50ppm sanitizer at this equipment. Utilize the 3 compartment sink to sanitize wares. Utilize test strips. Repair or correct within 90 days.</p> <p>33) Observed no lighting in the utensil or supply closet. Ensure at least 20 foot candles lighting where utensils are stored. Repair or correct within 90 days.</p> <p><b>Repeat violation will result in reinspection fees, an administrative hearing, and potential permit revocation.</b></p> <p>Note: Facility provided the following employees' food handler card: Sophia Tijerina (exp 9/30/28), Anusara Phomnimit (exp 7/16/26), Cholprapha Chiraprapha (exp 6/16/28), Paige Semple (exp 6/10/27)</p>
	2		X	X	
	3		X		
	4				
	5				
	6				
	7				
Food Storage	8				
	9				
	10				
	11				
Uten./Equip.	12				
	13		X		
	14				
Employee	15				
	16				
	17				
	18				
Water	19				
	20				
Waste	21				
	22				
Vermin	23				
	24				
Facilities	25				
	26				
	27				
	28				
	29				
	30				
	31				
Misc.	32				
	33		X		
	34				
	35				
	36				

MAJ = Major violation    OUT = Out of compliance    COS = Corrected on-site	
Received By (Print): <b>Rattakarn Andreas</b>	Received by (Signature): _____ Date: <b>10/15/2025</b>
REHS (Print): <b>Chalyn Dewey</b>	REHS (Signature): _____ Phone: <b>530-841-2112</b>

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