



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: Andaman Healthy Thai Cuisine	Permit # 000099
Address: 313 N Mount Shasta Blvd., Mount Shasta, CA 96097	
Permit Holder: Wassmal Tinitukanont	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: 530-926-5288	E-mail: marin_u@hotmail.com
Food Safety Certified Employee: Marin Holub	Expiration Date: 06/2027

		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; font-weight: bold;">ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>2) Observed scoop used to portion from bulk food stored directly bottles with dust or flour buildup. Store scoop in a container that is wash, cleaned, and sanitized daily.</p> <p>3) 3rd Notice- Observed numerous bags of rice, buckets and boxes of food stored on the ground throughout the facility. Store food at least 6" off the floor. Correct asap.</p> <p>3) 2nd Notice- Observed raw food stored next to or above ready-to-eat (RTE) food in reach-in freezer and walk-in refrigerator. Store raw food below RTE. Correct asap.</p> <p>3) 2nd Notice- Observed chemicals (cleaning products, medicine) stored above and next to food throughout the facility. Store chemicals below food or in designated chemical storage area. Correct ASAP.</p> <p>3) Observed bulk rice stored in a non-food grade Sterilite container located in food storage area. Store food in food grade and ANSI certified equipment. Discontinue use and replace immediately.</p> <p>12) Observed a box of spoiled/moldy green cabbage in the walk-in refrigerator. Ensure all stored, served, or prepared food are pure and without adulteration. Dispose asap.</p> <p>13) Observed a layer of cloudy or black film/skum at both floor sinks at the warewashing area. Maintain equipment in a cleanly manner and fully operable at all times.</p> <p>14, 29, 30) 3rd Notice - Observed build-up of food, dirt, dust, mold, rust, and/or other contaminants on the floor, ceiling, and shelves of walk-in refrigerator and dry storage area. Maintain all equipment in a cleanly manner at all times. Wash, clean, and sanitize immediately.</p> <p>14) 3rd Notice- Observed the paint finish on all the wood shelves in the dry storage area chipping causing exposed raw wood. Facility is prepping food from bulk in this area. Ensure these shelves are finished to be smooth, easily cleanable, durable, and nonabsorbent. <u>Repair or correct within 30 days.</u></p> <p>14) Observed mold or slimy buildup in the ice-machine. Maintain equipment in a cleanly 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		X		
	3 Storage/ Disp.		X		
	4 Frozen Food				
	5 Pure Food				
	6 Reused Food				
	7 Transportation				
Food Storage	8 Storage Fac.		X		
	9 Refrig. Units				
	10 Thermometer				
	11 Hazardous Mat.				
Uten./Equip.	12 Spoils		X		
	13 Wash/ Sanitize		X		
	14 Equip. Condition		X		
Uten./Equip.	15 Utensil Condition				
	16 Storage				
	17 Handwashing				
Employee	18 Employee Hygiene				
	19 Employee Habits				
	20 Food Cert./ Card		X		
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		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): Marin Holub	Received by (Signature): _____ Date: 12/03/2025
REHS (Print): Chalyn Dewey	REHS (Signature): _____ Phone: 530-841-2112

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

14) Observed the ice machine discharge tube draining into the floor sink without a 1 inch air gap. The floor sink is clogged and water is not draining properly. Ensure this unit is plumbed indirectly into floor sink with a 1 inch air gap. Correct or repair within 30 days.

14) **2nd Notice-** Observed excessive grease buildup on all the cooking equipment and hard to reach places at the cooks line. Observed grease buildup on the exhaust filter and ansul system. Maintain equipment in a cleanly manner at all times to prevent fire hazards. Deep clean and sanitize within 14 days.

20) Facility was unable to show food handler cards for all employees that handle food. Ensure all employees obtain a food handler card within 30 days of hire and maintain copies on site.

14, 28, 29) **3rd Notice** - Observed excessive buildup of grease, dirt, dust, and food accumulating on the walls, floors, all cooking or holding equipment, and hard-to-reach places throughout the facility. Maintain facility in a cleanly manner and equipment in good repair and fully operable at all times. Wash, deep clean, and sanitize within 14 days.

29) **3rd Notice-** Observed tear and damages to the linoleum of the floors in the kitchen area. Facility has made attempts to repair floors in patches. There are cracks around the transition from the existing to repaired floors causing it to not be easily cleanable. Maintain floors as to be easily cleanable, smooth, clean, durable, and nonabsorbent. Repair within 180 days.

A REINSPECTION WILL BE CONDUCTED WITHIN 14 DAYS.

**A reinspection fee is assessed for non-compliance and repeat violations.
Future non-compliance will result in additional reinspection fees, administrative hearing, and potential permit revocation.**

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