



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

		MAJ	OUT	COS	
					The marked items represent Health Code violations and must be corrected as follows:
Protection Time/ Temp.	1	Food Temp.			
	2	Prep./ Service			
	3	Storage/ Disp.		X	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		X	X
	14	Equip. Condition		X	
Employee	15	Utensil Condition			
	16	Storage			
	17	Handwashing			
Water	18	Employee Hygiene			
	19	Employee Habits			
	20	Food Cert./ Card		X	
Waste	21	Water			
	22	Cross Con.			
Vermin	23	Liquid Waste			
	24	Refuse			
Facilities	25	Rodents/ Insects			
	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.			

ROUTINE INSPECTION CONDUCTED ON DATE

3) 2nd Notice- Observed buckets of food stored directly on the ground in the walk-in refrigerator. Store food at least 6" off the floor. Correct immediately.

3) 2nd Notice- Observed raw chicken stored next to fresh carrots and mushroom in the walk-in refrigerator. Store raw food below ready-to-eat food. Corrected onsite.

11) Observed unlabeled spray bottle hanging on the shelves in the walk-in refrigerator. Ensure spray bottles are labeled with a common name at all times. Correct asap.

13) Observed the chlorine sanitizer spray bottle at the front service station with a concentration of greater than 200ppm. Maintain manual chlorine sanitizer of 100ppm. Utilize chemical test strips. Per Manager Steve, sanitizer spray bottle is used to sanitizer restrooms. Spray bottle was moved to chemical storage near restrooms.

14) 2nd Notice- Observed the 3-compartment plumbed indirectly without an one inch air gap above the top level of the floor sink. Repair or correct within 90 days.

20) 2nd Notice- Observed employees without food handler cards. All employees that prepare, serve, or store food 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 cards within 7 days and maintain copies onsite as to be readily available when requested during inspection.

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

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): Steve Novang	Received by (Signature): _____ Date: 12/16/2025
REHS (Print): Chalyn Dewey	REHS (Signature): _____ Phone: 530-841-2112

Facility Name: Phuket Cafe Thai Cuisine

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Received by (Signature):

Date:
12/16/2025

REHS (Print):
Chalyn Dewey

REHS (Signature):

Phone:
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