



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: Hi-Lo Cafe	Permit # 000256
Address: 88 S. Weed Blvd, Weed, CA, 96094	
Permit Holder: Bhaumik Modi, Om Sai Hospitality LLC	Permit To Operate: <input checked="" type="radio"/> Valid <input type="radio"/> Not Valid
Phone: 909-762-1830	E-mail: patelshan79@gmail.com
Food Safety Certified Employee: Shalin Patel	Expiration Date: 11/2023

		MAJ	OUT	COS	The marked items represent Health Code violations and must be corrected as follows:
Protection Time/ Temp.	1 Food Temp.		X		<p style="text-align: center; font-weight: bold; margin: 0;">COMPLAINT INSPECTION CONDUCTED THIS DATE</p> <p>Complainant observed that facility was extremely dirty and proper sanitation practices were not utilized. The following was observed:</p> <p>1) Observed multiple cold foods held in deli prep cooler and salad bar measuring between 44F-49F. Observed other cold food in the same cooler measuring between 50F -54F. Keep all cold food at 41F or below. Out of temp food voluntarily discarded.</p> <p>2) Observed food prep and storage underneath the stairwell with a backing. Food storage is not allowed beneath a stairwell or under any sources of contamination. This area is excessively dirty and all equipment and storage is covered in dust or dirt. Clean/correct immediately.</p> <p>2, 8, 15) Observed clean utensils stored on shelves that have excessive buildup of dirt, dust, or grease. Ensure clean utensils are stored on clean equipment. Wash, rinse, and sanitize all dirty utensils and equipment shelves immediately.</p> <p>3) Observed uncovered food stored in the walk-in freezer. Keep all opened or stored food covered. Correct immediately.</p> <p>9) Observed damage kick boards in the reach-in cooler and freezer. Observed damaged seal on the reach-in cooler doors in the kitchen and outside bar area. Maintain equipment as to be fully operative and in good repair. Repair within 90 days.</p> <p>13) Observed excessive working cloths stored on the prep line's counter. Store working cloths in sani-bucket when not in used. Correct immediately.</p> <p>13) Observed sanitizer concentration measuring 400ppm or greater. Ensure that the Quat sanitizer is maintained at 200ppm. Utilize quat test strips daily or as needed to measure proper chemical concentration.</p> <p>13, 14) Observed high temperature dishwasher measuring at 154F. Ensure utensil surfaces reach 160F or higher for high temperature disinfectant. Repair or replace within 90 days. Discontinue use dishwasher until unit has been serviced or repaired. Utilize 3 compartment sink to wash, rinse, and sanitize soiled equipments and utensils.</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		X		
	10 Thermometer				
	11 Hazardous Mat.				
	12 Spoils				
Uten./Equip.	13 Wash/ Sanitize		X		
	14 Equip. Condition		X		
	15 Utensil Condition		X		
	16 Storage		X		
Employee	17 Handwashing		X		
	18 Employee Hygiene				
	19 Employee Habits				
	20 Food Cert./ Card				
Water	21 Water				
	22 Cross Con.				
Waste	23 Liquid Waste				
	24 Refuse				
Vermin	25 Rodents/ Insects				
	26 Animal/ Fowl				
Facilities	27 Ventilation		X		
	28 Doors		X		
	29 Floors		X		
	30 Walls - Ceilings		X		
	31 Toilet Fac.				
	32 Janitorial Fac.		X		
	33 Lighting		X		
Misc.	34 Clothing - Linen				
	35 Signs				
	36 Misc.				

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site
Received By (Print): Chalyn Dewey Received by (Signature): _____ Date: 11/07/2023
REHS (Print): _____ REHS (Signature): _____ Phone: 530-841-2112

Facility Name: Hi-Lo Cafe

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

- 14) Observed excessive build up dust, dirt, or grease on the filters of the dishwasher's and cook's hood. Ensure these surfaces are clean and fully operative. Correct immediately.
- 15) Observed knives stored in a dirty knife holder. Maintain this equipment in a clean manner at all times. Correct immediately.
- 15) Observed unserviceable butcher block prep table in the basement caused by buildup of dirt. Maintain all food contact surfaces in a serviceable manner that prevents adulteration of food. Repair or replace within 90 days.
- 15, 16) Observed excessive buildup of dirt, dust, and grease on equipment and shelving racks throughout the facility. Ensure food facility is clean at all times to prevent adulteration of food. Correct immediately.
- 17) Observed employees using reusable wiping towels to dry hands at the handwashing station located on the cook prep line. Only utilize single-use paper towels in a dispenser at handwashing stations. Correct immediately.
- 27) Observed excessive buildup of dust or dirt on the ventilation system on the exhaust hood and bathroom vents. Ensure these ventilation system are clean, serviceable, and fully operative. Correct immediately.
- 29) Observed missing or damaged baseboards throughout the facility. Maintain these surfaces as to be smooth, durable, nonabsorbent, and clean. Repair within 90 days.
- 28, 29, 30, 32) Observed excessive and unacceptable amount of dirt, grease, and buildup on all the walls, ceilings, floors, doors, and hard-to-reach places. Maintain facility in a clean manner at all times to prevent from potential contamination of food. Correct immediately.
- 30) Observed broken or missing ceiling tile in the food prep and storage areas. Ensure all ceiling surfaces are covered and sealed to prevent adulteration of food. Repair within 90 days.

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