



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="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: 909-762-1830	E-mail: patelshan79@gmail.com
Food Safety Certified Employee: Navnit Keshav	Expiration Date: 11/2028

		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;">ROUTINE INSPECTION CONDUCTED ON THIS DATE</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>3) 2ND NOTICE: Observed uncovered food stored in the walk-in freezer. Keep all opened or storec food covered. Correct immediately.</p> <p>14) 2ND NOTICE: Observed excessive build up dust, dirt, or grease on the filters of the cook's hood. Ensure these surfaces are clean and fully operative. Correct immediately.</p> <p>27) 2ND NOTICE Observed excessive buildup of dust or dirt on the ventilation system on the exhaust hood. Ensure these ventilation system are clean, serviceable, and fully operative. Correct immediately.</p> <p>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.</p> <p>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.</p> <p>17) 2ND NOTICE: 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.</p> <p>20) An employee who is involved in the preparation, storage, service or handling of food for products shall obtain a Food Handler card within 30 days after the date of hire. Proof should be available on-site at all times.</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. CORRECTED ON-SITE</p>
	2				
	3		X		
	4				
	5				
	6				
	7				
Food Storage	8				
	9				
	10				
	11				
Uten./Equip.	12				
	13				
	14		X		
Employee	15				
	16		X		
	17		X		
	18				
Water	19				
	20		X	X	
Waste	21				
	22				
Vermin	23				
	24				
Facilities	25				
	26				
	27		X		
	28		X		
	29		X		
	30		X		
	31				
Misc.	32		X		
	33				
	34				
	35				
	36				

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	Date: 5/3/2024
Received By (Print): Shane Patel	Received by (Signature): _____
REHS (Print): Alexa Roche	REHS (Signature): _____
	Phone: 530-841-2117

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

8) Observed in the lower level area of the electrical room with the walk-in freezer unit, it is the area connecting the food storage space, there are ceiling tiles missing, exposing the building's insulation below. Ensure all ceiling surfaces or flooring openings are covered and sealed to prevent adulteration of food. Repair within 90 days.

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5/3/2024

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REHS (Signature):

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