



# 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>Hi-Lo Cafe</b>		Permit # <b>000256</b>					
Address: <b>88 S. Weed Blvd, Weed, CA, 96094</b>							
Permit Holder: <b>Bhaumik Modi, Om Sai Hospitality LLC</b>		Permit To Operate: <input checked="" type="radio"/> Valid <input type="radio"/> Not Valid					
Phone: <b>909-762-1830</b>		E-mail: <b>patelshan79@gmail.com</b>					
Food Safety Certified Employee: <b>Shalin Patel</b>		Expiration Date: <b>11/2028</b>					
		The marked items represent Health Code violations and must be corrected as follows:					
Protection Time/ Temp.	1	Food Temp.	MAJ	OUT	COS	<p><b>ROUTINE INSPECTION CONDUCTED ON THIS DATE</b></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, 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>13) Observed sanitizer concentration measuring 0 ppm. Ensure that the Quat sanitizer is maintained at 200ppm. Utilize quat test strips daily or as needed to measure proper chemical concentration.</p> <p>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.</p> <p>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.</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>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.</p> <p>29) Observed missing or damaged baseboards throughout the facility. Maintain these surfaces as to be smooth, durable, nonabsorbent, and clean. Repair within 90 days.</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>	
	2	Prep./ Service		X			
	3	Storage/ Disp.					
	Food Storage	4	Frozen Food				
		5	Pure Food				
		6	Reused Food				
		7	Transportation				
8		Storage Fac.		X			
Uten./Equip.	9	Refrig. Units					
	10	Thermometer					
	11	Hazardous Mat.					
	12	Spoils					
Employee	13	Wash/ Sanitize		X	X		
	14	Equip. Condition		X			
	15	Utensil Condition		X			
	16	Storage		X			
Water	17	Handwashing					
	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			X		
	28	Doors			X		
	29	Floors			X		
	30	Walls - Ceilings			X		
	31	Toilet Fac.					
Misc.	32	Janitorial Fac.			X		
	33	Lighting			X		
	34	Clothing - Linen					
	35	Signs					
	36	Misc.			X		

MAJ = Major violation      OUT = Out of compliance      COS = Corrected on-site

Received By (Print): <b>Mariah Goodrich-Jones</b>	Received by (Signature):  	Date: <b>12/17/2024</b>
REHS (Print): <b>Alexa Roche</b>	REHS (Signature):  	Phone: <b>530-841-2112</b>

Facility Name: Hi-Lo Cafe		
The marked items represent Health Code violations and must be corrected as follows:		
<p>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.</p> <p>13) Observed facility without the ability to test sanitizer bucket solutions with test strips. Keep test strips for sanitizer solution buckets on-site.</p>		
Received By (Print): Mariah Goodrich-Jones	Received by (Signature):	Date: 12/17/2024
REHS (Print): Alexa Roche	REHS (Signature):	Phone: 530-841-2112

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