



# 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>Navnit Keshav</b>	Expiration Date: <b>11/2028</b>

		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; margin: 0;"><b>ROUTINE INSPECTION CONDUCTED ON THIS DATE</b></p> <p>1) Observed multiple cold foods held in the pizza prep cooler and salad bar measuring between 59F - 63 F. Keep all cold food at 41F or below. Out of temp food voluntarily discarded.</p> <p>16) Observed broken kitchen equipment throughout the entire facility. The food facility shall be free of all items that are unnecessary to the operation of the facility, non-functional, and no longer used. Any items not appropriate for food storage and no longer in use shall be removed within the next 60 days.</p> <p>28, 29, 30, 32) 2ND NOTICE: Observed excessive and unacceptable amount of grease, and food debris on all the walls, ceilings, floors, and hard-to-reach places behind the grills/fryer. Maintain facility in a clean manner at all times to prevent from potential contamination of food. 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>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>
	2		X		
	3				
	4				
	5				
	6				
Food Storage	8		X		
	9				
	10				
	11				
	12				
Uten./Equip.	13		X		
	14		X		
	15		X		
Employee	16		X		
	17				
	18				
	19				
Water	20		X		
	21				
	22				
Waste	23				
	24				
Vermin	25				
	26				
Facilities	27		X		
	28		X		
	29		X		
	30		X		
	31				
	32		X		
	33		X		
Misc.	34				
	35				
	36		X		

MAJ = Major violation    OUT = Out of compliance    COS = Corrected on-site	
Received By (Print): <b>Luis Flores</b>	Received by (Signature): _____ Date: <b>8/27/2025</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:

30) 2ND NOTICE: Observed broken or missing ceiling tile in the food prep. Ensure all ceiling surfaces are covered and sealed to prevent adulteration of food. Repair within 90 days.

29) 2ND NOTICE: Observed missing or damaged baseboards throughout the facility. Maintain these surfaces as to be smooth, durable, nonabsorbent, and clean. Repair within 90 days.

13) Observed facility without the ability to test sanitizer bucket solutions with test strips. Keep test strips for sanitizer solution buckets on-site.

25) Observed an excessive amount of flies in the facility and fly tape cannot be stored in food preparation areas. Ensure pest control is current before this becomes a problem. Install an Air Gate or screen to the back entrance door within the next 7 days.

14) Observed mold buildup in the ice-machine. Maintain equipment in a clean 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.

14) Observed the splash guard for the handwashing station to be cracked and leaking water onto food prep surfaces. Ensure equipment and food contact surfaces to be smooth, easily cleanable, and in good repair. Repair or replace immediately.

Received By (Print):  
Luis Flores

Received by (Signature):

Date:  
8/27/2025

REHS (Print):  
Alexa Roche

REHS (Signature):

Phone:  
530-841-2112

**Facility Name:** Hi-Lo Cafe

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

Received By (Print):  
Luis Flores

Received by (Signature):

Date:  
8/27/2025

REHS (Print):  
Alexa Roche

REHS (Signature):

Phone:  
530-841-2112

**Facility Name:** Hi-Lo Cafe

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

Received By (Print):  
Luis Flores

Received by (Signature):

Date:  
8/27/2025

REHS (Print):  
Alexa Roche

REHS (Signature):

Phone:  
530-841-2112