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

Addincess 88 S. Weed Blvd, Weed, CA, 96094 Permit Holder: Bhaumik Modi, Om Sai Hospitality LLC Permit To Operate: 90 - 762-1830 Email: pateIshan79@gmail.com Food Softery Certified Employee: 90 - 762-1830 Food Softery Certified Employee: 91 - 762-1830 Stronger Desprise: 92 - 762-7830 Stronger Desprise: 93 - 762-1830 Stronger Desprise: 94 - 762-1830 Stronger Desprise: 95 - 762-7830 Stronger Desprise: 96 - 762-7830 Stronger Desprise: 96 - 762-7830 Stronger Desprise: 96 - 762-7830 Stronger Desprise: 97 - 762-78300 Stronger Desprise: 98 - 762-7830 Stronger Desprise: 98 - 762-7830 Stronger Desprise: 99 - 762-7830 Stronger Desprise: 99 - 762-7830 Stronger Desprise: 90 - 762-7830 Stronger Desprise: 90 - 762-7830 Stronger Desprise: 90 - 762-7830 Stronger Pac. 91 - 762-7830 Stronger Pac. 91 - 762-7830 Stronger Pac. 91 - 762-7830 Stronger Pac. 92 - 762-7830 Stronger Pac. 93 - 762-7830 Stronger Pac. 94 - 762-7830 Stronger Pac. 95 - 762-7830 Stronger Pac. 95 - 762-7830 Stronger Pac. 96 - 762-7830 Stronger Pac. 97 - 762-7830 Stronger Pac. 98 - 762-7830 Stronger Pac. 98 - 762-7830 Stronger Pac. 99 - 762-7830 Stronger Pac. 90 - 762-7830 Stronger Pac. 91 - 762-7830 Stronger Pac. 91 - 762-7830 Stronger Pac. 91 - 762-7830 Stronger Pac. 92 - 762-7830 Stronger Pac. 93 - 762-7830 Stronger Pac. 94 - 762-7830 Stronger Pac. 94 - 762-7830 Stronger Pac. 95 - 762-7830 Stronger Pac. 95 - 762-7830 Stronger Pac. 96 - 762-7830 Stronger Pac. 97 - 762-7830 Stronger Pac. 97 - 762-7830 Stronger Pac. 98 - 762-7830 Stronger Pac. 99 - 762-7830 Stronger Pac. 90 - 762-7830 Stronger Pac. 90 - 762-7830 Stronger Pac. 90 - 762-7830 St	Facility Name: Hi-Lo Cafe Permit # 000256											
Bhaumik Modi, Om Sai Hospitality LLC 9				vd, \	Wee	d, C	A, 96094					
Poor Safety Certified Employees Shalin Patel Shalin Patel Expiration Date: 11/2023	DI											
The marked items represent Health Code violations and must be corrected as follows:	Phone	Phone: 909-762-1830 E-mail: patelshan79@gmail.com										
Proper Prop. Service	Food S	Safe	ty Certified Employ	ee: S	Shali	n Pa	tel	Expiration Date: 11/2023				
Second Part				MAJ	OUT	cos	The marked items represent Health Code violation	ns and must be corrected as follows:				
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	Receive	ed By	y (Print):				Received by (Signature):					

Facility Name					
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.

Received By (Print):	Received by (Signature):	Date:
		11/07/2023
REHS (Print):	REHS (Signature):	Phone:
Chalyn Dewey		530-841-2112

Facility Name: Hi-Lo Cafe		
The marked	l items represent Health Code violations and must be cor	rrected as follows:
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Received By (Print):	Received by (Signature):	Date: 11/07/2023
REHS (Print): Chalyn Dewey	REHS (Signature):	Phone: 530-841-2112

Facility Name:	Hi-Lo Cafe	
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Received By (Print):	Received by (Signature): Date 1	: 1/07/2023
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