



Date of Inspection: 5/29/15

Facility Name: Paradise Grill Phone Number 283-0591 PR ID # 222  
 Facility Site Address: 90 E. Main St. City: Quincy Zip 95971  
 Permit #: 14-132754 Exp Date: 10/15/15 Permit Holder: Juan Nunez  
 Type of Inspection: Routine

See reverse side for the code sections and general requirements that correspond to each violation listed below

In = In compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site MAJ = Major violation OUT = Out of Compliance

In	N/O-N/A	COS	MAJ	OUT
<b>DEMONSTRATION OF KNOWLEDGE</b>				
				✓
1. Demonstration of knowledge: food safety certification				
Food Safety Cert Name: <u>Miriam Marquez</u> Exp. Date: <u>3/20/15</u>				
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>				
✓	N/A			
2. Communicable disease; reporting, restrictions & exclusions				
✓				
3. No discharge from eyes, nose, and mouth				
✓			N/A	
4. Proper eating, tasting, drinking or tobacco use				
<b>PREVENTING CONTAMINATION BY HANDS</b>				
✓				
5. Hands clean and properly washed; gloves used properly				
✓	N/A		N/A	
6. Adequate handwashing facilities supplied & accessible				
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>				
				✓
7. Proper hot and cold holding temperatures				
✓				
8. Time as a public health control; procedures & records				
✓				
9. Proper cooling methods				
✓				
10. Proper cooking time & temperatures				
✓				
11. Proper reheating procedures for hot holding				
<b>PROTECTION FROM CONTAMINATION</b>				
✓			N/A	
12. Returned and re-service of food				
✓	N/A			
13. Food in good condition, safe and unadulterated				
✓				
14. Food contact surfaces: clean and sanitized				

In	N/O-N/A	COS	MAJ	OUT
<b>FOOD FROM APPROVED SOURCES</b>				
✓	N/A			
15. Food obtained from approved source				
✓				
16. Compliance with shell stock tags, condition, display				
✓				
17. Compliance with Gulf Oyster Regulations				
<b>CONFORMANCE WITH APPROVED PROCEDURES</b>				
✓				
18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
<b>CONSUMER ADVISORY</b>				
✓			N/A	
19. Consumer advisory provided for raw or undercooked foods				
<b>Highly Susceptible Populations</b>				
✓				
20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
<b>WATER/HOT WATER</b>				
✓	N/A			
21. Hot and cold water available Temp _____				
<b>LIQUID WASTE DISPOSAL</b>				
✓	N/A			
22. Sewage and wastewater properly disposed				
<b>VERMIN</b>				
✓	N/A			
23. No rodents, insects, birds, or animals				

<b>SUPERVISION</b>				OUT
24. Person in charge present and performs duties				
<b>PERSONAL CLEANLINESS</b>				
25. Personal cleanliness and hair restraints				
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>				
26. Approved thawing methods used, frozen food				
27. Food separated and protected				
28. Washing fruits and vegetables				
29. Toxic substances properly identified, stored, used				
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>				
30. Food storage; food storage containers identified				
31. Consumer self-service				
32. Food properly labeled & honestly presented				
<b>EQUIPMENT/ UTENSILS/ LINENS</b>				
33. Nonfood contact surfaces clean				
34. Warewashing facilities; installed, maintained, used; test strips				
35. Equipment/ Utensils approved; installed; clean; good repair; capacity				
36. Equipment, utensils and linens: storage and use				
37. Vending machines				
38. Adequate ventilation and lighting; designated areas, use				
39. Thermometers provided and accurate				OUT
40. Wiping cloths: properly used and stored				
<b>PHYSICAL FACILITIES</b>				
41. Plumbing: proper backflow devices				
42. Garbage and refuse properly disposed; facilities maintained				
43. Toilet facilities: properly constructed, supplied, cleaned				
44. Premises, personal/cleaning items: vermin-proofing				
<b>PERMANENT FOOD FACILITIES</b>				
45. Floor, walls and ceilings: built, maintained, and clean				
46. No unapproved private homes/ living or sleeping quarters				
<b>SIGNS/ REQUIREMENTS</b>				
47. Signs posted; last inspection report available				
<b>COMPLIANCE &amp; ENFORCEMENT</b>				
48. Plan Review				
49. Permits Available				
50. Impoundment				
51. Permit Suspension				

Received by (Print) Juan Nunez Title Owner  
 Received by (Signature) [Signature]  
 Specialist (Print) Deborah Anderson Specialist (Signature) [Signature] Re-inspection Date: Routine

Facility Name:

Paradise Grill

FA ID # 222

Pg 2 of 2

Date of Inspection: 5/29/15

OBSERVATIONS AND CORRECTIVE ACTIONS

- ① Obtain food safety certification by 7/29/15.
- ⑤ Adjust and monitor walk-in refrigerator to maintain 41°F or below. At 48°F at time of inspection.
- ④⑤ Thoroughly clean floors and walls around fryer and grill to remove accumulated grease.

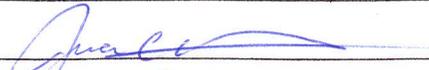
Received by (Print)

Juan Nunez

Title

Owner

Received by (Signature)



Specialist (Print)

Deborah Anderson

Specialist (Signature)



Re-inspection Date:

Routine