



Date of Inspection: 18 SEP 15

Facility Name: GRIZZLY CREEK RANCH (SM) Phone Number: 832-1085 PR ID # 169
 Facility Site Address: 5900 Grizzly Rd City: PORTELA Zip: 96122
 Permit #: 15-132883 Exp Date: 1/1/16 Permit Holder: SIERRA HEALTH FOUNDATION Type of Inspection: Restroom

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	In	N/O-N/A	COS	MAJ	OUT
DEMONSTRATION OF KNOWLEDGE					FOOD FROM APPROVED SOURCES				
X					X				
1. Demonstration of knowledge: food safety certification					15. Food obtained from approved source				
Food Safety Cert Name: <u>Ryan Naylor</u> Exp. Date: <u>2/25/20</u>					16. Compliance with shell stock tags, condition, display				
EMPLOYEE HEALTH & HYGIENIC PRACTICES					CONFORMANCE WITH APPROVED PROCEDURES				
X					X				
2. Communicable disease; reporting, restrictions & exclusions					17. Compliance with Gulf Oyster Regulations				
X					X				
3. No discharge from eyes, nose, and mouth					18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
X					CONSUMER ADVISORY				
X					19. Consumer advisory provided for raw or undercooked foods				
X					Highly Susceptible Populations				
X					X				
4. Proper eating, tasting, drinking or tobacco use					20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
PREVENTING CONTAMINATION BY HANDS					WATER/HOT WATER				
X					X				
5. Hands clean and properly washed; gloves used properly					21. Hot and cold water available Temp: <u>720°K</u>				
X					LIQUID WASTE DISPOSAL				
X					X				
6. Adequate handwashing facilities supplied & accessible					22. Sewage and wastewater properly disposed				
TIME AND TEMPERATURE RELATIONSHIPS					VERMIN				
X					X				
7. Proper hot and cold holding temperatures					23. No rodents, insects, birds, or animals				
X									
X									
8. Time as a public health control: procedures & records									
X									
9. Proper cooling methods									
X									
10. Proper cooking time & temperatures									
X									
11. Proper reheating procedures for hot holding									
PROTECTION FROM CONTAMINATION									
X									
12. Returned and re-service of food									
X									
13. Food in good condition, safe and unadulterated									
X									
14. Food contact surfaces: clean and sanitized									

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

Received by (Print) Ryan Naylor Title Head Chef
 Received by (Signature) [Signature]
 Specialist (Print) [Signature] Specialist (Signature) [Signature] Re-inspection Date: 1-6-2015