



PLUMAS COUNTY
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ENVIRONMENTAL HEALTH DIVISION
FOOD SAFETY EVALUATION REPORT
270 County Hospital Rd., Ste 127 Quincy, CA 95971
Phone: (530) 283-6355 FAX (530) 283-6241

Date of Inspection: 5/13/2021

Facility Name: Grizzly Grill
Facility Site Address: 250 Bonta St City: Blairsden Phone Number _____ Zip 96103 PR ID # _____
Permit #: 21-128 Exp Date: 6/14/22 Permit Holder: Chris Simone & Randi Collier 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
DEMONSTRATION OF KNOWLEDGE							
		1. Demonstration of knowledge; food safety certification					✓
Food Safety Cert Name: Expired Exp. Date							
✓		2. Communicable disease; reporting, restrictions & exclusions					
✓		3. No discharge from eyes, nose, and mouth					
✓		4. Proper eating, tasting, drinking or tobacco use					
EMPLOYEE HEALTH & HYGIENIC PRACTICES							
✓		5. Hands clean and properly washed; gloves used properly					
✓		6. Adequate handwashing facilities supplied & accessible					
PREVENTING CONTAMINATION BY HANDS							
✓		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					
PROTECTION FROM CONTAMINATION							
✓		12. Returned and re-service of food					
✓		13. Food in good condition, safe and unadulterated					
✓		14. Food contact surfaces: clean and sanitized					

	FOOD FROM APPROVED SOURCES		
✓	15. Food obtained from approved source		
✓	16. Compliance with shell stock tags, condition, display		
✓	17. Compliance with Gulf Oyster Regulations		
CONFORMANCE WITH APPROVED PROCEDURES			
✓	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan		
CONSUMER ADVISORY			
✓	19. Consumer advisory provided for raw or undercooked foods		
Highly Susceptible Populations			
✓	20. Licensed health care facilities/ public & private schools; prohibited foods not offered		
WATER/HOT WATER			
✓	21. Hot and cold water available Temp 125°F		
LIQUID WASTE DISPOSAL			
✓	22. Sewage and wastewater properly disposed		
VERMIN			
✓	23. No rodents, insects, birds, or animals		

In	N/O-N/A	COS	MAJ	OUT
SUPERVISION				
24. Person in charge present and performs duties				
PERSONAL CLEANLINESS				
25. Personal cleanliness and hair restraints				
GENERAL FOOD SAFETY REQUIREMENTS				
26. Approved thawing methods used, frozen food				
27. Food separated and protected				
28. Washing fruits and vegetables				
29. Toxic substances properly identified, stored, used				
FOOD STORAGE/ DISPLAY/ SERVICE				
30. Food storage; food storage containers identified				✓
31. Consumer self-service				
32. Food properly labeled & honestly presented				
EQUIPMENT/ UTENSILS/ LINENS				
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	✓
PHYSICAL FACILITIES	
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	
PERMANENT FOOD FACILITIES	
45. Floor, walls and ceilings: built, maintained, and clean	
46. No unapproved private homes/ living or sleeping quarters	
SIGNS/ REQUIREMENTS	
47. Signs posted; last inspection report available	
COMPLIANCE & ENFORCEMENT	
48. Plan Review	
49. Permits Available	
50. Impoundment	
51. Permit Suspension	

Received by (Print) *Chris Simone* Title _____
 Received by (Signature) *CR S*
 Specialist (Print) *Verry Sipe* Specialist (Signature) *Verry Sipe* Re-inspection Date *Next routine*

OBSERVATIONS AND CORRECTIVE ACTIONS

1. Certified food manager for restaurant has moved and others' certs have expired. Owner indicated this could be corrected in 60 days.
20. Be sure to date label any perishable foods held in refrigerator for future use. Baked salmon prepared on 5/10/2021 was dated / corrected during inspection.
40. Be sure to set up a wiping cloth bucket for surface disinfection whenever food is being prepared. Bucket with 200+ ppm chlorine was set up during inspection. (100 ppm chlorine is min. required.)

Please contact Environmental Health if you have any questions. Thank you for your commitment to food safety.

Received by (Print)

Title

Received by (Signature)

Specialist (Print)

Specialist (Signature)

Re-inspection Date:

Next routine