



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: <u>Grizzly Grill</u>	Phone Number: _____	PR ID #: _____
Facility Site Address: <u>250 Banta St</u>	City: <u>Blairsden</u>	Zip: <u>96103</u>
Permit #: <u>21-128</u>	Exp Date: <u>6/4/22</u>	Permit Holder: <u>Chris Simone & Randi Collier</u>
		Type of Inspection: <u>Routine</u>

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				
Food Safety Cert Name: <u>Expired</u> Exp. Date: _____				
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
PREVENTING CONTAMINATION BY HANDS				
TIME AND TEMPERATURE RELATIONSHIPS				
PROTECTION FROM CONTAMINATION				

In	N/O-N/A	COS	MAJ	OUT
FOOD FROM APPROVED SOURCES				
CONFORMANCE WITH APPROVED PROCEDURES				
CONSUMER ADVISORY				
Highly Susceptible Populations				
WATER/HOT WATER				
LIQUID WASTE DISPOSAL				
VERMIN				

In	N/O-N/A	COS	MAJ	OUT
SUPERVISION				
PERSONAL CLEANLINESS				
GENERAL FOOD SAFETY REQUIREMENTS				
FOOD STORAGE/ DISPLAY/ SERVICE				
EQUIPMENT/ UTENSILS/ LINENS				

In	N/O-N/A	COS	MAJ	OUT
PHYSICAL FACILITIES				
PERMANENT FOOD FACILITIES				
SIGNS/ REQUIREMENTS				
COMPLIANCE & ENFORCEMENT				

Received by (Print) Chris Simone

Title

Received by (Signature) [Signature]

Specialist (Print) Jerry Sipe

Specialist (Signature) [Signature]

Re-inspection Date

Next routine

Facility Name:

Grizzly Grill

FA ID #

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Date of Inspection: 5/13/2021

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.
 30. 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)

Jerry Spe

Specialist (Signature)

J. Schip

Re-inspection Date:

Next routine