



PLUMAS COUNTY
pg 1 of ____
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: 29 May 22

GRIZZLY RANCH GOLF

LAKE HOGUE

Facility Name: LAKE HOGUE Facility Site Address: 250 CLUBHOUSE DR City: PORTOLA Zip 96122

Permit #: 21-134A Exp Date: 5/1/23 Permit Holder: GRIZZLY RANCH GOLF

PR ID # 166

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					
<input checked="" type="checkbox"/>		1. Demonstration of knowledge; food safety certification			
		Food Safety Cert Name: MICHELLE PALMER Exp. Date: 5/1/25			
<input checked="" type="checkbox"/>		2. Communicable disease; reporting, restrictions & exclusions			
<input checked="" type="checkbox"/>		3. No discharge from eyes, nose, and mouth			
<input checked="" type="checkbox"/>		4. Proper eating, tasting, drinking or tobacco use			
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
<input checked="" type="checkbox"/>		5. Hands clean and properly washed; gloves used properly			
<input checked="" type="checkbox"/>		6. Adequate handwashing facilities supplied & accessible			
PREVENTING CONTAMINATION BY HANDS					
<input checked="" type="checkbox"/>		7. Proper hot and cold holding temperatures			
<input checked="" type="checkbox"/>		8. Time as a public health control; procedures & records			
<input checked="" type="checkbox"/>		9. Proper cooling methods			
<input checked="" type="checkbox"/>		10. Proper cooking time & temperatures			
<input checked="" type="checkbox"/>		11. Proper reheating procedures for hot holding			
TIME AND TEMPERATURE RELATIONSHIPS					
<input checked="" type="checkbox"/>		12. Returned and re-service of food			
<input checked="" type="checkbox"/>		13. Food in good condition, safe and unadulterated			
<input checked="" type="checkbox"/>		14. Food contact surfaces: clean and sanitized			
PROTECTION FROM CONTAMINATION					

	FOOD FROM APPROVED SOURCES	
<input checked="" type="checkbox"/>	15. Food obtained from approved source	
<input checked="" type="checkbox"/>	16. Compliance with shell stock tags, condition, display	
<input checked="" type="checkbox"/>	17. Compliance with Gulf Oyster Regulations	
CONFORMANCE WITH APPROVED PROCEDURES		
<input checked="" type="checkbox"/>	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan	
CONSUMER ADVISORY		
<input checked="" type="checkbox"/>	19. Consumer advisory provided for raw or undercooked foods	
Highly Susceptible Populations		
<input checked="" type="checkbox"/>	20. Licensed health care facilities/ public & private schools; prohibited foods not offered	
WATER/HOT WATER		
<input checked="" type="checkbox"/>	21. Hot and cold water available	
	Temp 71.20C	
LIQUID WASTE DISPOSAL		
<input checked="" type="checkbox"/>	22. Sewage and wastewater properly disposed	
VERMIN		
<input checked="" type="checkbox"/>	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				

	OUT
39.	Thermometers provided and accurate
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) MICHELLE C. PALMER
Received by (Signature) Michelle C. Palmer
Specialist (Print) Rob Kohne
Specialist (Signature)

Title Executive Chef & F&B

Re-inspection Date:

OBSERVATIONS AND CORRECTIVE ACTIONS

- 1) ENSURE ALL Food HANDLING EMPLOYEES HAVE EITHER A FOOD CERTIFICATION OR A CA FOOD HANDLING CARD
- 2) REPAIR OR ADJUST THE SINGLE DOOR SANDWICH REFRIGERATOR TO HOLD FOOD AT 41°F OR COLDER (FOUNDED AT 49°F)
- REPAIR OR ADJUST THE RIGHT MOST REACH-IN REFRIGERATOR AT THE BAR AREA TO HOLD FOOD AT 41°F OR BELOW (FOUNDED AT 45°F)
- #34) ADJUST THE WINE WASHER TO PROVIDE 5°F OR C° (FOUNDED AT 250°F OR 44°)
- #7) REMOVE THE REACH-IN REFRIGERATOR FROM THE ELECTRICAL ROOM.

SUGGEST MOVING THE REACH-IN REFRIGERATOR TO THE BASEMENT

SUGGEST INSTALLING A REFRIGERATOR FOR BEER KEGS IN THE BASEMENT TO FREE UP FLOOR SPACE IN THE WALK-IN REFRIGERATOR

Received by (Print)

MICHELLE C. PALMER

Title Executive Chef & F&B

Received by (Signature)

Michelle C. Palmer

Specialist (Print)

R. Robb K. Robb

Specialist (Signature)

Re-inspection Date: