



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

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Date of Inspection: 12/22/22

Facility Name: GRIZZLY BROS	Phone Number: 284-1010	PR ID #: 1965
Facility Site Address: 4301 Nelson	City: Taylorsville	Zip: 95983
Permit #: PENDING	Exp Date:	Permit Holder:
		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>				
<b>Food Safety Cert Name:</b> Submit w/in 60 DAYS <b>Exp. Date:</b>				
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>				
X				
X				
X				
<b>PREVENTING CONTAMINATION BY HANDS</b>				
X				
X				
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>				
X				
	X			
X				
X				
X				
<b>PROTECTION FROM CONTAMINATION</b>				
X				
X				
X				

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

<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		

		OUT
39. Thermometers provided and accurate		
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) Hugh Ausmus Jr	Title
Received by (Signature) [Signature]	
Specialist (Print) Pat Sanders	Specialist (Signature) [Signature]
Re-inspection Date:	

- APPROVAL TO OPERATE PENDING CONFIRMATION OF WATER SYSTEM OPERATOR.