



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

pg 1 of ____

Date of Inspection: _____

Facility Name: Walten's Grizzly Lodge Phone Number _____
Facility Site Address: 5390 Ice Ranch Rd Zip: 96122 PR ID # 282
Permit #: 22-247 Exp Date: 6/1/23 Expiried Permit Holder: Bob + Denise Stein Type of Inspection: Review

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			
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
✓	2. Communicable disease; reporting, restrictions & exclusions			
✓	3. No discharge from eyes, nose, and mouth			
✓	4. Proper eating, tasting, drinking or tobacco use			
PREVENTING CONTAMINATION BY HANDS				
✓	5. Hands clean and properly washed; gloves used properly			
✓	6. Adequate handwashing facilities supplied & accessible			
TIME AND TEMPERATURE RELATIONSHIPS				
✓	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			✓

In	N/O-N/A	COS	MAJ	OUT
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 <u>12.6</u>		
LIQUID WASTE DISPOSAL				
✓	22. Sewage and wastewater properly disposed			
VERMIN				
	23. No rodents, insects, birds, or animals			

SUPERVISION		OUT
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)

Paul Dolfini

Title

Received by (Signature)

Paul Dolfini

Specialist (Print)

Danny Eck

Specialist (Signature)

Dh

Re-inspection Date:

End of season

OBSERVATIONS AND CORRECTIVE ACTIONS

14) Degreaser ~~was~~ has been being used for wiping prep areas. Please use an approved sanitizer (chlorine 100ppm, or ammonia 200ppm) to ~~wipe~~ ~~wipe~~ food-contact surfaces. Sanitizer buckets w/ cloth rags in solution is good practice.

15) (No Violation, but note: store fish that is self caught in separate, personal area and do not feed to campers.

21) Water temp @ 112.6°F. → please turn water heater up to reach minimum of 120°F

23) Rodent droppings found in corner of dry storage closet. Also droppings and a bird's wing was found in upstairs dry storage. Please clean thoroughly and seal any potential entryways/holes/cracks where rodents/vermin can enter food storage areas. - Use traps as necessary or exterminator.

30) Keep food items off the floor (at least 6"). Keep veggies, fruits, other non-hazardous foods on top shelves and meats/broths on lower shelves.

40) See #14 - keep wiping rags in Sanitizer (chlorine or ammonia only)

44) Separate cleaning items from food storage areas. Mop bucket was observed adjacent to dry storage. Seal areas so vermin cannot enter.

Received by (Print)

Paul Dolfin

Title

Received by (Signature)

P.D.

Specialist (Print)

Dennis Eck

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