



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: 2/7/25

Facility Name: <u>THE VALLEY GRIND</u>	Phone Number: <u>394-9283</u>	PR ID #: <u>2002</u>
Facility Site Address: <u>206 CRESWELL</u>	City: <u>GREENVILLE</u>	Zip: <u>95947</u>
Permit #: <u>25-1210</u>	Exp Date: <u>5/1/26</u>	Permit Holder: <u>RAHUEL GONZALEZ</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					
X		1. Demonstration of knowledge; food safety certification			
		Food Safety Cert Name: <u>RAHUEL GONZALEZ</u>	Exp. Date: <u>5/18/26</u>		
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
X		2. Communicable disease; reporting, restrictions & exclusions			
X		3. No discharge from eyes, nose, and mouth			
X		4. Proper eating, tasting, drinking or tobacco use			
PREVENTING CONTAMINATION BY HANDS					
X		5. Hands clean and properly washed; gloves used properly			
X		6. Adequate handwashing facilities supplied & accessible			
TIME AND TEMPERATURE RELATIONSHIPS					
X		7. Proper hot and cold holding temperatures			
	X	8. Time as a public health control; procedures & records			
X		9. Proper cooling methods			
X		10. Proper cooking time & temperatures			
X		11. Proper reheating procedures for hot holding			
PROTECTION FROM CONTAMINATION					
X		12. Returned and re-service of food			
X		13. Food in good condition, safe and unadulterated			
X		14. Food contact surfaces: clean and sanitized			

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

Title

Received by (Signature) PM

Specialist (Print) PAT SANDERS

Specialist (Signature) [Signature]

Re-inspection Date:

Facility Name:

The Vauclay Grange

FA ID # 2002

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OBSERVATIONS AND CORRECTIVE ACTIONS

21. ON DEMAND HOT WATER HEATER NOT PRODUCING ADEQUATE AMOUNT OF HOT WATER @ TIME OF INSPECTION. TOOK AN EXTENDED AMOUNT OF TIME TO PRODUCE WARM WATER & THEN WENT COLD W/IN 1 MINUTE. REPAIR WATER HEATER TO PRODUCE ADEQUATE AMOUNT OF HOT WATER IMMEDIATELY

36. CLEAN INSIDE OF REFRIGERATION UNITS TO ELIMINATE FOOD DEBRIS.

45. OVERALL SANITATION NEEDS IMPROVEMENT - CLEAN AREAS UNDER EQUIPMENT, CRACKS, CREVICES, LEAVES OF SHELVING ON A ROUTINE BASIS TO PREVENT ACCUMULATION OF FOOD DEBRIS

Received by (Print)

Title

Received by (Signature)

Specialist (Print)

PAT SANDERS

Specialist (Signature)

Re-inspection Date: