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

Date of Inspection: 3/8/18

Facility Name: GRIZZLY STORE
Facility Site Address: 7552 LAKE WAY
City: PORTOLA
Permit #: 18-1541149
Exp Date: 5/1/19
Permit Holder: JEANNE GRAHAM
Type of Inspection: POSITIVE

See reverse side for the code sections and general requirements that correspond to each violation listed below

<table>
<thead>
<tr>
<th>In = In compliance</th>
<th>N/O = Not observed</th>
<th>N/A = Not applicable</th>
<th>COS = Corrected on-site</th>
<th>MAJ = Major violation</th>
<th>OUT = Out of Compliance</th>
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<tr>
<td>In</td>
<td>NO-NA</td>
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**DEMONSTRATION OF KNOWLEDGE**

1. Demonstration of knowledge; food safety certification
   - Food Safety Cert Name: Exp. Date

**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

**SUPERVISION**

24. Person in charge present and performs duties
    - PERSONAL CLEANLINESS
25. Personal cleanliness and hair restraints
26. Approved thawing methods used, frozen food
27. Food separated and protected
28. Washing fruits and vegetables
29. Toxic substances properly identified, stored, used

**GENERAL FOOD SAFETY REQUIREMENTS**

30. Food storage; food storage containers identified
31. Consumer self-service
32. Food properly labeled & honestly presented
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
39. Thermometers provided and accurate
40. Wiping cloths: properly used and stored

**FOOD FROM APPROVED SOURCES**

15. Food obtained from approved source
16. Compliance with shell stock tags, condition, display
17. Compliance with Gull Oyster Regulations

**CONFORMANCE WITH APPROVED PROCEDURES**

18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan
19. Consumer advisory provided for raw or undercooked foods
20. Licensed health care facilities/ public & private schools; prohibited foods not offered
21. Hot and cold water available
22. Sewage and wastewater properly disposed
23. No rodents, insects, birds, or animals
24. Liquid waste disposal
25. Properly constructed, supplied, cleaned
26. Premises; personal/cleaning items; vermin-proofing

**WATERHOT WATER**

21. Hot and cold water available
22. Sewage and wastewater properly disposed
23. No rodents, insects, birds, or animals
24. Liquid waste disposal
25. Properly constructed, supplied, cleaned
26. Premises; personal/cleaning items; vermin-proofing

**PERMANENT FOOD FACILITIES**

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

**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

**SIGN/SIGNAGE 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  Owner  
Received by (Signature)  
Specialist (Print)  Specialist (Signature)  
Re-inspection Date: 2/17/05