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: 6/5/2019

Facility Name: GRIZZLY GRILL
Facility Site Address: 250 S 8TH ST, City: DODGERS
Phone Number: 836-1300 PR ID #: 160
Zip: 9603
Permit #: 19-128 Exp Date: 6/14/20
Permit Holder: Chris Simone

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

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DEMONSTRATION OF KNOWLEDGE

1. Demonstration of knowledge; food safety certification
2. Communicable disease; reporting, restrictions & exclusions
3. No discharge from eyes, nose, and mouth
4. Proper eating, tasting, drinking or tobacco use

EMPLOYEE HEALTH & HYGIENIC PRACTICES

Food Safety Coordinator Name: BRENDAN PAPP
Exp. Date: 2/11/21

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

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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

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FOOD FROM APPROVED SOURCES

15. Food obtained from approved source
16. Compliance with shell stock tags, condition, display
17. Compliance with Gulf Oyster Regulations
18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan

CONFORMANCE WITH APPROVED PROCEDURES

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: 71°F

LIQUID WASTE DISPOSAL

22. Sewage and wastewater properly disposed

VERMIN

23. No rodents, insects, birds, or animals

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SUPPLEMENTAL

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

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Received by (Print): Chris Simone
Received by (Signature):
Specialist (Print): Rob Robertson
Specialist (Signature):

Title: Owner
Re-inspection Date: 6/6/2019