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: 3/3/20

Facility Name: Paradise Mexican Grill
Facility Site Address: 40 E. Main St. City: Quincy Zip: 95971
Permit #: 18-20-189 Exp Date: 11/19/20 Permit Holder: Caledonia + Luis Santos
PR ID #: 222 Type of Inspection: Complaint 20-04

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

DEMONSTRATION OF KNOWLEDGE

1. Demonstration of knowledge: food safety certification
   Food Safety Cert Name: Gabriela Navarro Exp Date: 11/19/20

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
5. Hands clean and properly washed; gloves used properly
6. Adequate handwashing facilities supplied & accessible

PREVENTING CONTAMINATION BY HANDS

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

TIME AND TEMPERATURE RELATIONSHIPS

15. Food obtained from approved source
16. Compliance with shelf 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 120

LIQUID WASTE DISPOSAL

22. Sewage and wastewater properly disposed

VERMEN

23. No rodents, insects, birds, or animals

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

39. Thermometers provided and accurate
40. Wiping cloths: properly used and stored

PLUMBING: proper backflow devices
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-proo.

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): Jennifer Fairbanks
Received by (Signature): Jennifer Fairbanks
Specialist (Print): Trinity Stirling
Specialist (Signature): Trinity Stirling

Re-inspection Date: Routine
### OBSERVATIONS AND CORRECTIVE ACTIONS

| 6. | Back of house hand washing sink not accessible at time of inspection (meat prep covering sink) - Sink needs to be accessible at all times - Corrected during inspection |
| 26. | Shrimp found thawing in bucket below sink all thawing needs to occur as one of the following methods: 1. Under Refrigeration 2. Under cool running water 3. During cooking process - Corrected during inspection |
| 33/45. | General cleaning of non-food contact surfaces is needed, especially below and around the fryer as oil and dust has significantly built up |
| 43. | Mens restroom paper towels need to be stocked in dispenser |

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**Note:** all cleaning of major items (fan vents, around the fryer, walking mats etc.) must not be cleaned during food prep operations