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: 12/9/2020

Facility Name: Paradise Merian Grill
Facility Site Address: 40 E Main St.
City: Quincy
Zip: 95971

Permit #: 20-189
Exp Date: 1/19/21
Permit Holder: Edgar Santos

Type of Inspection: SPECIAL

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

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DEMONSTRATION OF KNOWLEDGE

1. Demonstration of knowledge, food safety certification Exp. Date
2. All food handlers have valid Food Handler Cards
3. Communicable disease; reporting, restrictions & exclusions
4. No discharge from eyes, nose, and mouth
5. Proper eating, tasting, drinking or tobacco use
6. Hands clean and properly washed; gloves used properly
7. Adequate handwashing facilities supplied & accessible
8. Time as a public health control; procedures & records
9. Proper heating procedures for hot holding
10. Proper cooling methods

FOOD FROM APPROVED SOURCES

16. Food obtained from approved source
17. Takeout, Curbside Pickup, or Delivery Only
18. Social Distancing Implemented
19. Face Covering Used
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

FOOD SAFETY AND CORONAVIRUS (COVID-19) SPECIAL INSPECTION OBSERVATIONS

- Food safety certification expired 11/19/2020
- Thoroughly clean floor, pay special attention to hard to reach areas & the floor/wall juncture.
- Re-arrange walk-in refrigeration to not store any items on the floor. All items must be stored 6" above floor or on approved shelving.

Received by (Print) Operator photo documented
Title
Email:

Specialist (Print) Eric Counsel
Specialist (Signature) John
Re-inspection Date: next routine