



Date of Inspection: 10 MAY 19

Facility Name: GRIZZLY RANCH CLUB Phone Number 832-1800 PR ID # 166
 Facility Site Address: 750 CLUB HOUSE City: PORTOLA Zip 96122
 Permit #: 19-134 Exp Date: 5/25/20 Permit Holder: GRIZZLY RANCH GOLF CLUB Type of Inspection: ROUTINE

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	In	N/O-N/A		COS	MAJ	OUT
DEMONSTRATION OF KNOWLEDGE						FOOD FROM APPROVED SOURCES					
X		1. Demonstration of knowledge; food safety certification				X		15. Food obtained from approved source			
		Food Safety Cert Name: <u>Pat Gullory</u> Exp. Date <u>4/27/21</u>					X	16. Compliance with shell stock tags, condition, display			
EMPLOYEE HEALTH & HYGIENIC PRACTICES						CONFORMANCE WITH APPROVED PROCEDURES					
X		2. Communicable disease; reporting, restrictions & exclusions					X	17. Compliance with Gulf Oyster Regulations			
X		3. No discharge from eyes, nose, and mouth						18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
X		4. Proper eating, tasting, drinking or tobacco use						CONSUMER ADVISORY			
		PREVENTING CONTAMINATION BY HANDS					X	19. Consumer advisory provided for raw or undercooked foods			
		5. Hands clean and properly washed; gloves used properly						Highly Susceptible Populations			
		6. Adequate handwashing facilities supplied & accessible					X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
TIME AND TEMPERATURE RELATIONSHIPS						WATER/HOT WATER					
		7. Proper hot and cold holding temperatures					X	21. Hot and cold water available Temp <u>71.20°C</u>			
	X	8. Time as a public health control; procedures & records						LIQUID WASTE DISPOSAL			
		9. Proper cooling methods					X	22. Sewage and wastewater properly disposed			
		10. Proper cooking time & temperatures						VERMIN			
		11. Proper reheating procedures for hot holding					X	23. No rodents, insects, birds, or animals			
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									

SUPERVISION		OUT	39. Thermometers provided and accurate		OUT
24. Person in charge present and performs duties			40. Wiping cloths: properly used and stored		
PERSONAL CLEANLINESS			PHYSICAL FACILITIES		
25. Personal cleanliness and hair restraints			41. Plumbing: proper backflow devices		
GENERAL FOOD SAFETY REQUIREMENTS			42. Garbage and refuse properly disposed; facilities maintained		
26. Approved thawing methods used, frozen food			43. Toilet facilities: properly constructed, supplied, cleaned		
27. Food separated and protected			44. Premises; personal/cleaning items; vermin-proofing		
28. Washing fruits and vegetables			PERMANENT FOOD FACILITIES		
29. Toxic substances properly identified, stored, used			45. Floor, walls and ceilings: built, maintained, and clean		
FOOD STORAGE/ DISPLAY/ SERVICE			46. No unapproved private homes/ living or sleeping quarters		
30. Food storage; food storage containers identified			SIGNS/ REQUIREMENTS		
31. Consumer self-service			47. Signs posted; last inspection report available		
32. Food properly labeled & honestly presented			COMPLIANCE & ENFORCEMENT		
EQUIPMENT/ UTENSILS/ LINENS			48. Plan Review		
33. Nonfood contact surfaces clean			49. Permits Available		
34. Warewashing facilities: installed, maintained, used; test strips			50. Impoundment		
35. Equipment/ Utensils approved; installed; clean; good repair, capacity			51. Permit Suspension		
36. Equipment, utensils and linens: storage and use					
37. Vending machines					
38. Adequate ventilation and lighting; designated areas, use					

Received by (Print) Patricia Gullory Title EMPLOYER
 Received by (Signature) [Signature]
 Specialist (Print) Reg Redman Specialist (Signature) [Signature] Re-inspection Date: 6/1/19