



SOUTHERN NEVADA HEALTH DISTRICT
FOOD ESTABLISHMENT INSPECTION

Page 1 of 9

280 SOUTH DECATUR BLVD • LAS VEGAS, NV • 89107 • 702-759-1258 (DIRECT PLAN REVIEW) • 702-759-1110 (DIRECT FOOD OPS)

FACILITY INFORMATION

PERMIT #	ESTABLISHMENT NAME	PHONE #	EST. SQUARE FOOTAGE	PRIMARY EHS
0116063	FL COYOTE CHARAD			
ADDRESS	RISK CAT.	P.E. Code	DISTRICT	LOCATION
325 SANDHILL BLVD				
NEVADA CLEAN INDOOR AIR ACT: <input type="checkbox"/> COMPLIANCE REQUIRED <input type="checkbox"/> EXEMPT	CONTACT PERSON:			

CURRENT SERVICE	EHS	SERVICE	DATE	TIME IN	TIME OUT	TRAVEL MIN	DEMERITS	GRADE	HEALTH CARDS	RESULT
	803	916	10/19/17	1015	1435	90	48	90	2	86
OPEN TIME	CLOSE TIME	CAPACITY	SEWER	WATER	PERMIT STATUS	FUTURE ACTION	ACTION	DATE		
			M	M			51	10/20/17		

SPECIAL NOTES
SPECIAL PROCESSES:

APZ USA 9/17

Imminent Health Hazards - Notify SNHD and cease Operations as Directed

- | | | |
|---|---|--|
| <input type="checkbox"/> Interruption of electrical service | <input type="checkbox"/> Lack of adequate refrigeration | <input type="checkbox"/> Emergency such as fire and/or flood |
| <input type="checkbox"/> No potable water or hot water | <input type="checkbox"/> Lack of adequate employee toilets and handwashing facilities | <input type="checkbox"/> Other condition or circumstance that may endanger public health |
| <input type="checkbox"/> Gross unsanitary occurrence or conditions including pest infestation | <input type="checkbox"/> Misuse of poisonous and toxic materials | |
| <input type="checkbox"/> Sewage or liquid waste not disposed of in an approved manner | <input type="checkbox"/> Suspected foodborne illness outbreak | |

CT = Cooking temp. HH = Hot Holding temp. CH = Cold Holding temp. RH = ReHeat temp. TC = Time as Control temp. COOL = Cooling temp.

Temperatures

Food	Temperature	Code	Food	Temperature	Code	Food	Temperature	Code
INTERESTINE	25F	CH	SL TOMATO	37F	CH			
DEER	34F	CH						

IN = In compliance OUT = Not In compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site during inspection R = Repeat violation

SECTION 1 - The Critical Violations listed below are to be assessed 5 demerits for each violation							IN	OUT	COS	NO	NA	R
1	Verifiable time as a control with approved procedure when in use. Operational plan, waiver or variance approved and followed when required. Operating within the parameters of the health permit.						<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2	Handwashing (as required, when required, proper glove use, no bare hand contact of ready to eat foods). Foodhandler health restrictions as required.						<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3	Commercially manufactured food from approved source with required labels. Parasite destruction as required. Potentially hazardous foods/time temperature control for safety (PHF/TCS) received at proper temperature.						<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4	Hot and cold running water from approved source as required.						<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5	Imminently dangerous cross connection or backflow. Waste water and sewage disposed into public sewer or approved facility.						<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6	Food wholesome; not spoiled, contaminated, or adulterated.						<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7	PHF/TCSs cooked and reheated to proper temperatures.						<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8	PHF/TCSs properly cooled.						<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
9	PHF/TCSs at proper temperatures during storage, display, service, transport, and holding.						<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
SECTION 2 - The Major Violations listed below are to be assessed 3 demerits for each violation							IN	OUT	COS	NO	NA	R
10	Food and warewashing equipment approved, properly designed, constructed and installed.						<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11	Food protected from potential contamination during storage and preparation.						<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12	Food protected from potential contamination by chemicals. Toxic items properly labeled, stored and used.						<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
13	Food protected from potential contamination by employees and consumers.						<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14	Kitchenware and food contact surfaces of equipment properly washed, rinsed, sanitized and air dried. Equipment for warewashing operated and maintained. Sanitizer solution provided and maintained as required.						<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
15	Handwashing facilities adequate in number, stocked, accessible, and limited to handwashing only.						<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
16	Effective pest control measures. Animals restricted as required.						<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>			



1 EL COTOTE CHARAU

10/19/17

SECTION 3 - Good Management Practices to Prevent Unsanitary Conditions

IN OUT NA

24	Acceptable personal hygiene practices, clean outer garments, proper hair restraints used. Living quarters and child care completely separated from food service.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
25	Non-PHF and food storage containers properly labeled and dated as required. Food stored off the floor when required. Non-PHF/TCS not spoiled and within shelf-life. Proper retail storage of chemicals.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
26	Facilities for washing and sanitizing kitchenware approved, adequate, properly constructed, maintained and operated.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
27	Appropriate sanitizer test kits provided and used. Equipment and ware washing thermometer(s) are required. Wiping cloths and linens stored and used properly.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
28	Small wares and portable appliances approved, properly designed, in good repair.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
29	Utensils, equipment, and single serve items properly handled, stored, and dispensed.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
30	Nonfood contact surfaces and equipment properly constructed, installed, maintained and clean.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
31	Restrooms, mop sink, and custodial areas maintained and clean. Premises maintained free of litter, unnecessary equipment, or personal effects. Trash areas adequate, pest proof, and clean.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
32	Facility in sound condition and maintained (floors, walls, ceilings, plumbing, lighting, ventilation, etc.).	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Observations and Corrective Actions

Violation

Corrective Action

6) VIOLATION - FOOD WHOLESOME; BUT SPOILED, CONTAMINATED OBSERVATION - SALT WITH DAMAGED TORN SALT DEBRIS OBSERVED IN OPEN BIN OF DRIED CHILE. BIN WITH MULTIPLE HOLES BURNED THROUGH. CVS - BIN AND CHILE VOLUNTARILY DISCARDED.	
OBSERVATION - OPEN, SOILED CONTAINER OF SALT WITH FOOD DEBRIS IN SALT. CVS - SALT VOLUNTARILY DISCARDED. BIN REMOVED FOR CLEANING.	
OBSERVATION - SLICED ONIONS PLACED IN SOILED BIN. CVS - ONIONS VOLUNTARILY DISCARDED BIN REMOVED FOR CLEANING.	
7) VIOLATION	
CORRECTIVE ACTION - KEEP FOODS FREE OF ADULTERATION	
3-101.11	

Comments

Food establishment regulations (2010) and educational materials available at www.SouthernNevadaHealthDistrict.org/ferl

Section 1 Demerits	15	0 to 10 demerits = A (Identical consecutive critical or major violations shall be downgraded to next lower grade.)
Section 2 Demerits	33	11 to 20 demerits or identical consecutive critical or major violation = B; Re-inspection after 15 days, or sooner if requested. Inspection must result in 10 demerits or less, with no identical repeat critical or major violations.
Total Demerits	48	Failure on re-inspection will result in a "C" grade with associated fee and may require a supervisory
Inspection Grade	CLOSURE	21 to 40 demerits = C; Re-inspection after 15 days, or sooner if requested. Inspection must result in 10 demerits or less, with no identical repeat critical or major violations. Failure on re-inspection will result in a closure of the facility with associated fee and may require a supervisory conference.
<input type="checkbox"/> This grade resulted from a repeat critical or major violation.		41 or more demerits = Closure or Imminent Health Hazard requiring closure; All food activities must remain suspended until approved by Health Authority. Re-inspection upon operator request must result in 10 demerits or less, with no identical repeat critical or major violations. Failure on re-inspection will result in continued closed status with associated fee and may require a supervisory conference.
Fee required to be paid within 10 business days or prior to	\$76.00	Inspector name and phone number: LARRY NAVARRETH 759 0518
		Reviewed By:

Received by (signature)

Received by (printed)

EHS (signature)

Jaime

Jaime Arana

Navarrete

What should I do if an imminent health hazard occurs at my food establishment?

Immediately notify the health district and voluntarily discontinue operations. The health district will discuss the hazard with you and may approve a contingency plan. {8-204.12(f)}

If you fail to notify the health district and continue operations during an imminent health hazard, you will be issued a cease and desist order. You will also be assessed fees and required to pass an inspection, with fewer than 10 demerits and no identical repeat critical or major violations prior to reopening.

If your facility is closed for excessive violations with a history of non-compliance, including repeat critical major violations, you may be required to attend a supervisory conference before an inspection to reopen the facility. Additionally, you will be required to pay all applicable fees before the inspection.

When in doubt, contact the health district food inspection operations office that inspects your establishment.

What is an imminent health hazard? Examples include, but are not limited to:

- Fire
- Flood
- No hot water
- No water
- Power outage
- Inadequate refrigeration
- Sewage backup
- Misuse of poisonous or toxic materials
- Onset of a suspected foodborne illness outbreak
- Pest infestation
- Gross unsanitary occurrences or conditions, or other circumstances that may endanger public health

Please contact SNHD if you encounter an imminent health hazard at one of the following numbers:

- Food Operations General Contact Number
 - 702-759-1110 Desk
- Larry Rogers - Food Operations Manager
 - 702-759-0837 Desk
- Jackie Reszetar - Environmental Health Director
 - 702-759-0590 Desk

If a hazard occurs outside our regular business hours, call our 24-hour phone number (702) 759-1600, choose the Environmental Health option and then press '1' to speak with an after-hours inspector.

SOUTHERN NEVADA HEALTH DISTRICT
ENVIRONMENTAL HEALTH
SUPPLEMENTARY REPORT

Establishment: EL COYOTE CHARRO
Address: 325 SANDHILL
Person Contacted: _____

Date: _____
Page 4 of 9

THE ITEMS NOTED BELOW REFER TO DEFECTS MARKED ON INSPECTION SHEET

ITEM	DEFECT	CORRECTION	CORRECTION DATE
⑦	VIOLATION - PHF/PCS, COOKED AND REHEATED TO PROPER TEMPERATURES OBSERVATION - PAN OF BEANS REHEATED FOR HOT HOLDING AT 186°F IN STEAM TABLE. COS - BEANS REHEATED TO 165°F. CORRECTIVE ACTION - REHEAT FOODS TO 165°F FOR 15 SECONDS 3-403.11		
⑧	VIOLATION - PHF/PCS, PROPERLY COOLED OBSERVATION - SALSA ROSA PREPARED 10/17 AT 45°F IN REACH-IN COOLER. SALSA ROSA PREPARED YESTERDAY AT 80-92°F IN SAME COOLER. COS - VOLUNTARILY DISCARDED OBSERVATION - PASTOR CONE AT 58°F. PER PIC CONE WAS COOKED LAST NIGHT, WAS LEFT TAKEN OFF OF BROILER ABOUT 2200, AND LEFT UNATTENDED IN WALK-IN TO COOL OVERNIGHT. CONE HAS BEEN ON ^{VERTICAL} BROILER ABOUT 20 MINUTES PRIOR TO TAKING TEMPERATURE. COS - VOLUNTARILY DISCARDED CORRECTIVE ACTION - COOL FOODS PROPERLY FROM 135°F TO 41°F IN 6 HOURS. FOOD MUST REACH 70°F WITHIN FIRST TWO HOURS 3-501.14		

SOUTHERN NEVADA HEALTH DISTRICT

ENVIRONMENTAL HEALTH

SUPPLEMENTARY REPORT

Establishment: EL COYOTE CHARRO
 Address:
 Person Contacted:

Date: 5 of 9
 Page

THE ITEMS NOTED BELOW REFER TO DEFECTS MARKED ON INSPECTION SHEET

ITEM	DEFECT	CORRECTION	CORRECTION DATE
(11)	VIOLATION - FOOD PROTECTED FROM POTENTIAL CONTAMINATION DURING STORAGE AND PREP.		
	OBSERVATION - FOODS STORED OPEN TO CONTAMINATION THROUGHOUT. COS - FOODS COVERED		
	OBSERVATION - DEBRIS FROM SLICER SPRAYING ONTO DRY STORAGE AREA AND PLYWOOD MAPPED BEHIND UNIT.		
	OBSERVATION - CUT PRODUCE STORED ON WIRE SHELVING IN REACH-IN COOLER COS - FOOD VOLUNTARILY DISCARDED.		
	OBSERVATION - CUPS USED INSTEAD OF SCOPAS UTENSILS WITH HANDLES COS - CUPS REMOVED		
	OBSERVATION - BAG OF BAY LEAVES STORED IN DIRTY CONTAINER WITH MOLDY FOOD DEBRIS UNDERNEATH COS - BAY LEAVES REMOVED TO CLEAN CONTAINER, BIN REMOVED FOR CLEANING		
	OBSERVATION - BIN OF TOMATOES DOUBLE STACKED OR BIN OF CUT ONIONS WITHOUT A BARRIER. COS - ONIONS VOLUNTARILY DISCARDED.		
(12)	VIOLATION - TOXIC ITEMS PROPERLY LABELED		
	CORRECTIVE ACTION - PROTECT FOODS FROM POTENTIAL CONTAMINATION. 3-30S.11 3-307 3-30S		

SOUTHERN NEVADA HEALTH DISTRICT
ENVIRONMENTAL HEALTH
SUPPLEMENTARY REPORT

Establishment: KL COYOTE CHARRO
Address:
Person Contacted:

Date:
Page 6 of 9

THE ITEMS NOTED BELOW REFER TO DEFECTS MARKED ON INSPECTION SHEET

ITEM	DEFECT	CORRECTION	CORRECTION DATE
(12)	VIOULATION - TOXIC ITEMS PROPERLY LABELED OBSERVATION - UNKNOWN CHEMICAL SPRAY BOTTLE AT MOP SINK WITHOUT A LABEL. CORRECTIVE ACTION - LABEL ALL CHEMICALS AS REQUIRED 7-10.11		
(14)	VIOULATION - KITCHENWARE/EQUIPMENT PROPERLY WASHED AND SANITIZED. SANITIZER SOLUTION PROVIDED AND MAINTAINED OBSERVATION - NO SANITIZER BUCKETS SET UP UPON ARRIVAL OBSERVATION - FOOD DEBRIS ON MULTIPLE UTENSILS AND KITCHENWARE STORED AS CLEAN OBSERVATION - INTERIOR OF ICE MACHINE WITH EXCESSIVE SCALE BUILDUP. OBSERVATION - EXCESSIVE FOOD DEBRIS ON CAN OPENER AND HOLDER OBSERVATION - CUTTING BOARD EXCESSIVELY SOILED AND GROOVED. CORRECTIVE ACTION - MAINTAIN SANITIZER BUCKETS AT PROPER CONCENTRATION, CLEAN ITEMS PROPERLY, MAKE CUTTING BOARD SMOOTH AND EASILY CLEANABLE		

SOUTHERN NEVADA HEALTH DISTRICT

ENVIRONMENTAL HEALTH

SUPPLEMENTARY REPORT

Establishment: EL COYOTE

Address:

Person Contacted:

Date:

Page

7 of 9

THE ITEMS NOTED BELOW REFER TO DEFECTS MARKED ON INSPECTION SHEET

ITEM	DEFECT	CORRECTION	CORRECTION DATE
(16)	<p>ET VIOLATION - EFFECTIVE PEST CONTROL MEASURES</p> <p>OBSERVATION - GAPS AT BASE OF REAR DOOR TO OUTSIDE.</p> <p>OBSERVATION - EXCESSIVE AMOUNT OF FLIES ON PEST STRIP</p> <p>OBSERVATION - DUMPSTER AREA UNKEPT, POTENTIAL HARBORAGE FOR PESTS.</p> <p>CORRECTIVE ACTION - SEAL ALL PEST ENTRY POINTS, REPLACE PEST STRIP FREQUENTLY, CLEAN AND MAINTAIN DUMPSTER AREA. 6-301, 6-302</p>		
(17)	<p>HOT AND COLD HOLDING EQUIPMENT MAINTAINED</p> <p>OBSERVATION - INTERIOR OF ICE MACHINE WITH CAULKING/ADHESIVE STRIPS PEELING OFF OVER ICE. EXCESSIVE SCALE BUILD-UP. SIDE PANEL MISSING.</p> <p>CORRECTIVE ACTION - CLEAN, REPAIR, AND MAINTAIN UNIT PROPERLY. 4-302</p>		
(18)	<p>ACCURATE THERMOMETERS PROVIDED AND USED</p> <p>OBSERVATION - ONLY STEM THERMOMETERS READING 30F IN ICE WATER. COS - EDUCATION PROVIDED, CALIBRATED.</p> <p>OBSERVATION - PORTABLE THERMOMETER NOT WORKING.</p> <p>CORRECTIVE ACTION - PROVIDE AND MAINTAIN WORKING THERMOMETERS 4-302</p>		

SOUTHERN NEVADA HEALTH DISTRICT
ENVIRONMENTAL HEALTH
SUPPLEMENTARY REPORT

Establishment: EL COYOTE CHARRO
 Address:
 Person Contacted:

Date: 8 of 9
 Page

THE ITEMS NOTED BELOW REFER TO DEFECTS MARKED ON INSPECTION SHEET

ITEM	DEFECT	CORRECTION	CORRECTION DATE
(19)	VIOLATION FRUITS AND VEGETABLES WASHED PRIOR TO PREP AND SERVICE. OBSERVATION - FOOD HANDLER OBSERVED CUTTING AVOCADO WITHOUT FIRST WASHING IT. COR - AVOCADO VOLUNTARILY DISCARDED. EDUCATION PROVIDED. CORRECTIVE ACTION - WASH ALL PRODUCE PRIOR TO PREP AND SERVICE. 1-202		
(20)	VIOLATION SINGLE USE ITEMS NOT REUSED OR MISUSED OBSERVATION - PLASTIC GROCERY BAGS USED AS FOOD CONTAINERS IN WALK-IN FREEZER. CORRECTIVE ACTION - USE ONLY FOOD GRADE CONTAINERS. 4-301		
(21)	VIOLATION PERSON IN CHARGE KNOWLEDGEABLE OBSERVATION - PIC UNAWARE OF COLD HOLDING TEMPS, COOLING PROCEDURES, SANITIZER CONCENTRATION, AND HEALTH POLICY, THERMOMETER CALIBRATION IN CORRECTIVE ACTION - PROVIDE TRAINING TO STAFF BASIC KNOWLEDGE IS REQUIRED 2-101.11		
(22)	VIOLATION BACKFLOW PREVENTION DEVICES MAINTAINED OBSERVATION - BACKFLOW VALVE BACKFLOW VALVE OVER BUCKET LEAKING CONTINUOUSLY. CORRECTIVE ACTION - REPAIR AND MAINTAIN UNIT 5-205		

Establishment: EL COYOTE
Address:
Person Contacted:

Date: _____
Page 9 of 9

ITEM	DEFECT	CORRECTION	CORRECTION DATE
83	<p>VIOLATION</p> <p>PHF'S LABELED AND DATED AS REQUIRED</p> <p>OBSERVATION - CONTAINER OF SHRIMP LABELED, "BEANS 9/24" (PHF/CS) CONTAINERS WITH MULTIPLE LABELS AND CONTAINERS MISSING LABELS.</p> <p>CORRECTIVE ACTION - LABEL FOODS PROPERLY 3-501</p>		
	<p>Note - FACILITY IS CURRENTLY CLOSED NO FOOD PREP IS ALLOWED UNTIL CLOSURE FEE HAS BEEN PAID AND FACILITY HAS PASSED A RE-INSPECTION. PLEASE CALL GARY ROBINSON AT 759-1336 TO SCHEDULE.</p>		
	<p>Note - facility began deep cleaning prior to SNHD leaving. Fee paid online while SNHD on site</p>		