



SECTION 3 - Good Food 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.	■	□			□	
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.	■	□			□	
26	Facilities for washing and sanitizing kitchenware approved, adequate, properly constructed, maintained and operated.	■	□			□	
27	Appropriate sanitizer test kits provided and used. Equipment and ware washing thermometer(s) are required. Wiping cloths and linens stored and used properly.	■	□			□	
28	Small wares and portable appliances approved, properly designed, in good repair.	□	■			□	
29	Utensils, equipment, and single serve items properly handled, stored, and dispensed.	■	□			□	
30	Nonfood contact surfaces and equipment properly constructed, installed, maintained and clean.	■	□			□	
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.	■	□			□	
32	Facility in sound condition and maintained (floors, walls, ceilings, plumbing, lighting, ventilation, etc.).	□	■			□	

TEMPERATURE OBSERVATIONS

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

No Temperature Observations



VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS

Item No	Observations & Corrective Actions
2	<p>Violation: Food handler not properly washing hands when required. Inspector observation: Multiple instances of food handlers leaving food preparation area wearing gloves and returning to food prep without washing their hands and changing their gloves. Corrective Action: Educate employees on proper hand washing procedures. Wash hands when required including: after touching bare human body parts other than clean hands and clean exposed portions of arms; after using the toilet room; after coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking (except for drinking from a closed container handled to prevent contamination as stated in 2-401.11(B)), after handling soiled equipment or utensils, during food preparation as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks, when switching between working with raw animal products and working with ready-to-eat food; when using gloves for working with food hands shall be washed before donning gloves for working with food, after removing gloves when handling raw animal products, and after engaging in other activities that contaminate the hands. (2-2; 2-3; 3-301.11; 3-304)</p>
6	<p>Violation: Metal cans with critical or major defects. Inspector Observation: Can with severely dented seams. Corrective Action: Maintain foods free from adulteration. Adulterated foods shall not be offered for sale or human consumption. Remove defective cans from use/storage, return or discard. (1-202; 3-101.11; 3-202.12)</p>
8	<p>Violation: PHF (TCS) not cooled properly. Inspector Observation: Macaroni Salad 48°F at 12:46 pm and 48°F at 1:53 pm. Noodles 63°F at 12:45 pm and 64°F at 1:14 pm. Corrective Action: Rapidly cool PHF (TCS) from 135-70 degrees F within 2 hours and from 70-41 degrees F within an additional 4 hours. (3-501.14; 3-501.15; 3-502)</p>
9	<p>Violation: PHF (TCS) between 41 degrees F and 135 degrees F except during preparation, cooking, cooling or when time is used as a control. Inspector Observation: Short ribs 52°F, chicken 50°F, unattended in prep area. Short ribs thawing at 64°F. Corrective Action: Maintain hot foods at 135 degrees F or warmer and cold foods at 41 degrees F or colder. (3-501.16; 3-501.14; 3-502)</p>
11	<p>Violation: Storing raw animal products next to or over cooked or ready-to-eat foods. Inspector Observation: Raw shrimp and fish stored over raw vegetables. Raw chicken stored over raw beef. Corrective Action: Protect food from contamination. Store raw animal products under or away from ready to eat foods. (3-302; 3-303; 3-304; 3-30)</p> <p>Violation: Foods not covered in storage (except when cooling). Inspector Observation: Broth uncovered in storage. Corrective Action: Protect food from contamination, cover. (3-302; 3-303; 3-304; 3-30)</p>
13	<p>Violation: Employee or customer personal food stored intermingled with food for establishment. Inspector Observation: Multiple instances of employee food and drinks stored over or comingled with food for customers. Corrective Action: Protect food from contamination. Store all employee or customer personal food or drink under and away from food for the establishment. (2-401; 3-306; 3-304.11; 3)</p>
14	<p>Violation: Complete absence of sanitizer solution in open food areas during active food preparation. Inspector Observation: Only sanitizer bucket in dining room--no sanitizer available on cookline or in back prep area. Corrective Action: Provide and maintain approved sanitizer solution in all work areas with open food. (4.4; 3-304; 4-201.16)</p>
19	<p>Violation: Foods not thawed by an approved method. Inspector Observation: Chicken thawing in sink under running water, not submerged. Corrective Action: Thaw food by approved method. Approved methods include: under refrigeration; completely submerged under running water having sufficient velocity to agitate and float off loose particles; in a microwave oven if the food will be immediately cooked; under conditions that do not allow any portion of the food to be above 41 degrees F for more than four hours, with temperature logs verifying compliance; as part of the conventional cooking process.</p>
21	<p>Violation: Person in Charge (PIC) not present or available during all hours of operation. Inspector Observation: Upon arrival, no Person in charge available. Corrective Action: A designated Person In Charge must be present at all times facility is in operation. (40210)</p>
22	<p>Violation: Appropriate backflow prevention not installed where required. Inspector Observation: Atmospheric Vacuum Breaker installed is inadequate for use with a pressurized system. Mushroom style AVB in place at mopsink, hose attached with spray nozzle--hose is pressurize. COS--Foodhandler removed spray nozzle and turned off water at mopsink. Corrective Action: Provide appropriate backflow prevention as required. (5-205; 5-402.12)</p>
28	<p>Violation: Equipment is not approved by NSF or equivalent certifying agency. Inspector Observation: Coffee/Tea dispenser has non-NSF alterations. Corrective Action: Remove/replace. Equipment must be NSF approved or equivalent. (3-304.13;3-304.14; 4-2; 7)</p> <p>Violation: Equipment is showing signs of disrepair. Inspector Observation: Wood on end of strainer handle in severe disrepair. Corrective Action: Remove/replace. Equipment must be NSF approved or equivalent. (3-304.13;3-304.14; 4-2; 7)</p>

32 Violation: Floor sink or floor drains are dirty, clogged, or in disrepair.
 Inspector Observation: Floor sink under wok station draining slowly. Floor around floor sink with heavy grease/food debris.
 Corrective Action: Maintain clean and in good repair. Evaporation pan must be on when refrigeration is in operation. (Chapter 5; 6-1; 6-2; 6-3;)

Violation: Ceilings or ceiling tiles are dirty.
 Inspector Observation: Ceiling around air conditioning vent dusty.
 Corrective Action: Maintain clean and in good repair. (Chapter 5; 6-1; 6-2; 6-3;)



Overall Inspection Comments: No Overall Inspection Comments

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

Section 1 Demerits	20	0 to 10 demerits = A (Identical consecutive critical or major violations shall be downgraded to next lower grade.) 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. Failure on re-inspection will result in a "C" grade with associated fee and may require a supervisory conference. 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. 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.
Section 2 Demerits	18	
Total Demerits	38	
Initial Inspection Grade	C	
<input type="checkbox"/> This grade resulted from a repeat critical or major violation.		
Reinspection Fee:	\$477.00	

Fee required to be paid within 10 business days or prior to reinspection

Inspector name: Valerie Cohen

Received by (signature)	Received by (printed)	EHS (signature)
	Jocelyn Cashier	 Valerie Cohen

Your signature on this form: 1) Does not constitute agreement with its contents. You may discuss the contents of this report with the department by contacting the supervisor at the Environmental Health office indicated on page one of this report. Until such time as a decision is rendered by this department, the contents of this report shall remain in effect; and 2) Acknowledges that this inspection report will be distributed by either email, fax, or postal delivery (of your choosing) within 1 business day. 5104



Your inspection experience is important to us! Please provide us with feedback regarding your most recent inspection by taking this 3-minute anonymous survey. The survey can be found at

<https://www.surveymonkey.com/r/SNHDEH>

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 or 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.