



**SOUTHERN NEVADA HEALTH DISTRICT
FOOD ESTABLISHMENT INSPECTION**

280 SOUTH DECATUR BLVD • LAS VEGAS, NV • 89107 • 702-759-1258 (DIRECT PLAN REVIEW) • 702-759-1110 (DIRECT FOOD OPS) • 702-759-1000 (24 HOURS)

FACILITY INFORMATION

PERMIT #	ESTABLISHMENT NAME	PHONE #	EST. SQUARE FOOTAGE	PRIMARY EHS							
PR0021842	Peggy Sue's Peggy Sue's	(702) 345-6747	1000	EE7001145							
ADDRESS 380 N Sandhill BLVD Mesquite, NV 89027-4728		RISK CAT. 3	P.E. CODE 1003	DISTRICT 16							
		LOCATION	PERMIT STATUS ACTIVE								
NEVADA CLEAN INDOOR AIR ACT: <input checked="" type="checkbox"/> COMPLIANCE REQUIRED <input type="checkbox"/> EXEMPT		CONTACT PERSON: MATHEW JOHN									
CURRENT SERVICE	EHS	SERVICE	DATE	TIME IN	TIME OUT	DEMERITS	FINAL GRADE	TRAVEL MIN	INSPECTION RESULT	SEWER	WATER
	EE7001145	Reinspection	11/15/2017	3:00PM	7:50PM	31	Closed	10	Closed with Fees	M	M

SPECIAL NOTES: RPZ 4/2015 USD
In = In compliance **OUT** = Not in compliance **COS** = Corrected on-site during inspection **N/O** = Not observed **N/A** = Not applicable **R** = Repeat violation

Imminent Health Hazards-Notify SNHD and Cease Operations as Directed **OUT**

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

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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7	PHF/TCSs cooked and reheated to proper temperatures.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8	PHF/TCSs properly cooled.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" 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 checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
17	Hot and cold holding equipment present; properly designed, maintained and operated.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
18	Accurate thermometers (stem & hot/cold holding) provided and used.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
19	PHF/TCSs properly thawed. Fruits and vegetables washed prior to preparation or service.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
20	Single use items not reused or misused.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
21	Person in charge available and knowledgeable/management certification. Foodhandler card as required. Facility has an effective employee health policy.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
22	Backflow prevention devices and methods in place and maintained.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>



23	Grade card and required signs posted conspicuously. Consumer advisory as required. Records/logs maintained and available when required. NCIAA compliant. PHFs labeled and dated as required. Food sold for offsite consumption labeled properly.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
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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.	<input checked="" type="checkbox"/>	<input 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"/>	<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"/>	<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"/>	<input type="checkbox"/>
28	Small wares and portable appliances approved, properly designed, in good repair.	<input type="checkbox"/>	<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"/>	<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"/>	<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"/>	<input type="checkbox"/>
32	Facility in sound condition and maintained (floors, walls, ceilings, plumbing, lighting, ventilation, etc.).	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

TEMPERATURE OBSERVATIONS

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

Item	Location	Measurement	Comment
sausage	ch	13.00 F	
chicken	ch	33.00 F	
chili	hh	159.00 F	
beef	ch	11.00 F	
ham	ch	38.00 F	
3 compartment sink faucet		130.00 F	
milk	ch	37.00 F	



VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS

Item No	Observations & Corrective Actions
J	Facility was closed due to a failed scheduled re-inspection. Facility was sitting on a "C" downgrade and the scheduled re-inspection resulted in a 31 demerit closure.
8	<p>Violation: PHF (TCS) food appears to be cooled improperly and the Person In Charge is not able to confirm the amount of time in the cooling process. PHF (TCS) food in the cooling process is not being actively monitored to ensure two and six hour milestones.</p> <p>Inspector Observation: Facility had cooked chicken stored in the top of the make table, observed at 92 degrees Fahrenheit. Foodhandler cook unsure of exact time it was cooked and placed inside the top of the make table. Foodhandler chef states that after he cooked it he placed them on a plate for a little while under the grill (just at ambient air) to allow to cool some before placing into the top of the make table. No cooling logs were being kept during cooling process.</p> <p>NOTE TO VIOLATION: Chicken was placed into a make table that was holding at 69 degrees Fahrenheit (see violation #17) and also no foodhandler chef does not have a probe thermometer to verify temperatures (see violation #18).</p> <p>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. Actively monitor food in the cooling process. (3-501.14; 3-501.15; 3-502)</p> <p>* Chicken was voluntarily discarded.</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.</p> <p>Inspector Observation: -Multiple PHF/TCS foods found in the make table in the temperature danger zone: diced tomatoes at 67 degrees Fahrenheit, sliced tomatoes at 53 degrees Fahrenheit, shredded cheese at 50 degrees Fahrenheit, corned beef at 51 degrees Fahrenheit, boiled eggs at 62 degrees Fahrenheit, blue cheese at 67 degrees Fahrenheit, cut lettuce at 62 degrees Fahrenheit. -Potatoes hot holding in the frying basket above the hot oil observed at 117 degrees Fahrenheit.</p> <p>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> <p>*REPEAT VIOLATION from previous inspection. *Foods voluntarily discarded.</p>
13	<p>Violation: Cross-contamination (general) by employees and/or consumers.</p> <p>Inspector Observation: Foodhandler observed blowing into his gloves prior to donning them.</p> <p>Corrective Action: Protect food from contamination. (2-401; 3-306; 3-304.11; 3)</p> <p>*Education given to foodhadler cook to not contaminate gloves.</p>
14	<p>Violation: Food contact surfaces are dirty or unsanitary.</p> <p>Inspector Observation: Slicer is left with dry food debris on it. The back side of slicer, around the slicer handler, along the sliding arm tracks.</p> <p>Corrective Action: Properly clean and sanitize. (4.4; 3-304; 4-201.16) Consider using scrub brushes to help clean grooves.</p> <p>*REPEAT VIOLATION from previous inspection.</p>
17	<p>Violation: Refrigerator not able to maintain PHF/TCS food at required temperature due to operational errors.</p> <p>Inspector Observation: Make table on cook line below the microwave was observed holding at a minimum of 69 degrees Fahrenheit.</p> <p>Corrective Action: Repair to maintain cold foods at 41 degrees F or colder. Maintain equipment in good repair and use only as designed. (4-2; 3-501.11; 6-202.11)</p> <p>*Owner states the unit was serviced this morning, and called refrigeration technician during inspection. Technician states that he repaired unit this morning but unit stuck in the defrost cycle. Technician did something and within minutes unit was observed holding at 36 degrees Fahrenheit. Facility okay to put unit back into service. Continue to monitor unit to ensure it keeps PHF/TCS foods at or below 41 degrees Fahrenheit.</p>
18	<p>Violation: Probe-type thermometer NOT available to food handler.</p> <p>Inspector Observation: Only foodhandler chef on duty did not have a probe thermometer. Foodhandler chef states that the morning chef has one.</p> <p>Corrective Action: Provide an appropriate, properly calibrated stem thermometer accurate to ±2 degrees F to monitor food temperatures. (4-302.13; 4-202.11)</p>



19 Violation: Fruits and vegetables not washed prior to being cooked, prepared, processed, served, or dispensed.

Inspector Observation:
Facility has multiple avocados in the preparation table top with stickers still present. Multiple cut avocado skins with stickers still present.

Corrective Action: Wash fruits and vegetables prior to cooking, preparing, processing, serving or dispensing. Stickers must be removed as part of the washing process.

21 Violation: Food handler working without a valid health card when required.

Inspector Observation: Foodhandler chef Daniel does not have a Southern Nevada Health District Food Handlers Card.

Corrective Action: Food handler must obtain health card issued by SNHD prior to being employment in a food establishment and must maintain valid health card during employment as a food handler. (2-2; 2-404.11; 8-204.12)

*Chef Daniel passed the food handler safety training on October 20, 2017, but states he has not had time to go to the Southern Nevada Health District off ice to obtain the card.

Violation: Foodhandler not knowledgeable in tasks performing.

Inspector observation: Foodhandler was unable to correctly state the following: Unable to state proper cooking temperature of chicken (task he performed today), Unable to state proper cooling parameters (task he performed today), proper way to wash fruits and vegetables.

Please review Chapter 2 of the new food regulations for more information regarding the duties and knowledge required for the person in charge. Please note that there must be a qualified person in charge of the facility at all times.

23 Violation: Facility has removed or obstructed "B" or "C" grade card or closure sign.

Inspector Observation: Upon arrival EHS asked where the display their "C" downgrade, person in charge pointed to the wall. "C" grade was not posted conspicuously to the publics view, card obstructed by bookshelf.

Corrective Action: Post current grade card conspicuously in view of public. Removing or obscuring of the grade card may result in suspension of the health permit. (8-204.12; 3-306.13; Appen)

Violation: Disclosure (asterisk) of foods requiring consumer advisory missing.

Inspector Observation: Facility has the reminder (statement) on the menu, but does not reflect any disclosure (asterisk) on the foods offered undercooked. No disclosure on steaks, eggs, hamburgers all of which may be ordered by the consumer undercooked.

Corrective Action: Provide consumer advisory properly with both the disclosure and reminder statement. (8-204.12; 3-306.13; Appen)
*REPEAT VIOLATION from previous inspection.

NOTE: EHS and owners looked through menu and management marked all foods needing a disclosure. Foodhandlers were on site making all the correction to all the other menus.

28 Violation: Equipment is showing signs of disrepair.

Inspector Observation: Two cutting boards at make table closest to entrance have deep dark grooves.

Corrective Action: Remove/replace. Equipment must be NSF approved or equivalent. Must be smooth and easily cleanable. (3-304.13;3-304.14; 4-2; 7)

NOTE: facility has resurfaced other cutting boards in kitchen since last inspection.

30 Violation: Portions of equipment such as equipment doors, handles, covers, and panels are missing, dirty or in disrepair.

Inspector Observation:
-Visible build up on hood system.
-Not in use toastmaster drawer unit dirty with buildup.
-Top of leg base of mixer is full of food debris.
-Spray handle at dishwash area has heavy build up.

Corrective Action: Maintain clean and in good repair. (4-410; 4-2)

32 Violation: Light bulbs are not covered, shielded or of a shatter proof design where food is exposed or where equipment, utensils, linen, unwrapped single service articles or single-use articles are stored.

Inspector Observation:
 -Lights above 3 compartment sink area unshielded.
 -Lights inside the walk in freezer are unshielded.

Corrective Action: Cover or shield light bulbs to protect food and food contact surfaces. (Chapter 5; 6-1; 6-2; 6-3;)

Violation: Walls are dirty.

Inspector Observation: Wall around and above kitchen entrance door has visible build up.



Corrective Action: Maintain clean and in good repair. (Chapter 5; 6-1; 6-2; 6-3;)

Overall Inspection Comments:
Substantial health hazard - establishment closed. All food activities must remain suspended until corrective action has been taken to eliminate/correct the hazard. A FEE OF \$716 MUST BE PAID PRIOR TO SCHEDULING THE RE-INSPECTION DURING NORMAL BUSINESS HOURS (Mon-Fri. 8a-430p excluding holidays; NOTE: an additional \$479 must be paid for an after hours inspection). The substantial health hazard must be corrected and the inspection must yield 10 demerits or less to reopen. Failure on re-inspection will result in additional fees & continued closed status and may require a supervisory conference. Please contact EHS (702.759.1110) to schedule inspection.

**Re-opening checklist left with owner.*

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

Section 1 Demerits	10	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	21	
Total Demerits	31	
Initial Inspection Grade	Closed	
<input type="checkbox"/> This grade resulted from a repeat critical or major violation.		
Reinspection Fee:	\$716.00	
Fee required to be paid within 10 business days or prior to reinspection		Inspector name: Gary Robinson

Received by (signature)	Received by (printed)	EHS (signature)
	Mathew John owner	 Gary Robinson

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 V18



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.