



SOUTHERN NEVADA HEALTH DISTRICT
FOOD ESTABLISHMENT INSPECTION

Page 1 of 7

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 | | | | | | | |
| PR0107240 | RINCON CATRACHO RINCON CATRACHO | (702) 576-4254 | 1000 | EE7001176 | | | | | | | |
| ADDRESS 4110 S MARYLAND #31 &32 Las Vegas, NV 89119 | RISK CAT. 3 | P.E. CODE 1003 | DISTRICT 03 | LOCATION PERMIT STATUS ACTIVE | | | | | | | |
| 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 | DEMERITS | FINAL GRADE | TRAVEL MIN | INSPECTION RESULT | SEWER | WATER |
| | EE7001176 | Routine Inspection | 11/20/2017 | 2:45PM | 6:00PM | 52 | Closed | 30 | Closed with Fees | M | M |

SPECIAL NOTES:

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 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 type="checkbox"/> | <input checked="" 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 type="checkbox"/> | <input checked="" type="checkbox"/> | <input checked="" 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 type="checkbox"/> | <input type="checkbox"/> | <input checked="" 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 type="checkbox"/> | <input checked="" type="checkbox"/> | <input checked="" 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

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|----|--|-------------------------------------|-------------------------------------|-------------------------------------|--------------------------|--------------------------|--------------------------|
| 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 checked="" 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 checked="" 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 checked="" 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 checked="" 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"/> | <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 type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 18 | Accurate thermometers (stem & hot/cold holding) provided and used. | <input checked="" type="checkbox"/> | <input 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"/> |



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.

| Item | Location | Measurement | Comment |
|---------------|------------|-------------|--------------|
| cooked beans | steam well | 167.00 F | hot holding |
| pico de gallo | make table | 40.00 F | cold holding |
| cooked rice | steam well | 170.00 F | hot holding |
| shrimp | make table | 39.00 F | cold holding |



VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS

| Item No | Observations & Corrective Actions |
|---------|---|
| 1 | <p>Violation: Time alone used as a public health control without written procedures available on site.</p> <p>Inspector Observation: No Written Procedure available for multiple PHF/TCS Foods placed under Time As Control;</p> <ul style="list-style-type: none">- large bag of queso labeled under Time As Control from 11 AM to 3 PM- EHS had to instruct food handlers to discard product at 320 PM <p>Corrective Action: Always follow a verifiable, written procedure for time alone as a public health control. Provide documentation of procedure used at time of inspection. (3-501.19; 3-302.13; 3-502)</p> |
| 2 | <p>Violation: Single-use gloves not discarded when damaged, soiled or when interruptions in operation occur.</p> <p>Inspector Observation: Observed food handler touch and handle ready-to-eat rice with soiled gloves on three separate occasions.</p> <p>COS: EHS instructed food handler to change out gloves and wash hands as required prior to donning new gloves. Contaminated rice voluntarily discarded.</p> <p>Corrective Action: Educate employees on proper glove use. Single-use gloves shall be used for only one task including but not limited to working with ready-to-eat food or with raw animal food. They shall be used for no other task or purpose and shall be discarded when damaged or soiled, or when interruptions occur in the operation. (2-2; 2-3; 3-301.11; 3-304)</p> |
| 6 | <p>Violation: Food spoiled, adulterated or not wholesome.</p> <p>Inspector Observation: Multiple large containers and bags of peppers and tomatillos observed with excessive microbial growth and signs of spoilage in walk-in cooler</p> <p>COS: Voluntarily discarded</p> <p>Corrective Action: Adulterated foods shall not be offered for sale or human consumption. The Person In Charge is responsible for ensuring the destruction of adulterated foods. (1-202; 3-101.11; 3-202.12)</p> <hr/> <p>Violation: Food spoiled, adulterated or not wholesome.</p> <p>Inspector Observation: Large container of cooked/prepared chicken tamales expired (prepared on 11/13/2017 per food handler and date label; 8 days expired)</p> <p>Corrective Action: Adulterated foods shall not be offered for sale or human consumption. The Person In Charge is responsible for ensuring the destruction of adulterated foods. (1-202; 3-101.11; 3-202.12)</p> |
| 8 | <p>Violation: PHF (TCS) not cooled properly.</p> <p>Inspector Observation: Two large pans of cooked chicken soup measured at 98 to 112 degrees F, in walk-in cooler</p> <ul style="list-style-type: none">- per Cooling Logs, soups began cooling process at 1 PM- Cooling Log entry incomplete- Food Products did not reach 70 degrees F with two hours of 135 degrees F <p>COS: Both pans of soup reheated to 165 degrees F</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. (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.</p> <p>Inspector Observation: Large pan of onsite cooked/prepared red tomato salsa measured at 125 degrees F at front steam well hot holding unit (SEE VIOLATION 17);</p> <ul style="list-style-type: none">- per food handlers, food product was placed into hot holding at 10 AM in morning <p>COS: Voluntarily discarded</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> |
| | |



11 Violation: Flowers stored in a refrigerator over or with non-commercially packaged food for establishment.

Inspector Observation: Red rose stored intermingled and above open foods in walk-in cooler

COS: Removed

Corrective Action: Protect food from contamination. Store flowers separated from food. (3-302; 3-303; 3-304; 3-30)

Violation: Foods not covered in storage (except when cooling).

Inspector Observation: Multiple large pans of cooked/prepared foods stored uncovered, throughout walk-in cooler

- food products not in cooling process

COS: Covered

Corrective Action: Protect food from contamination, cover. (3-302; 3-303; 3-304; 3-30)

Violation: In-use utensil is improperly stored.

Inspector Observation: Bowl used as scoop stored directly in ready-to-eat sugar at side drink prep station

COS: Removed

Corrective Action: Store utensils by approved method in a contamination free manner. Utensils shall be stored: In food with handle stored above/out of the food; On a clean food contact surface which has been properly cleaned and sanitized at an approved frequency; In water running at sufficient velocity to flush away food particulates; In a container of water, if the water is maintained at a temperature of 41 degrees F or below, or at 135 degrees F or above, and the utensils and container are cleaned at least every four hours. (3-304.12; 3-306.13; 4-302)

12 Violation: Chemicals stored on, over, next to or with food products or food contact surfaces.

Inspector Observation: Prepared sanitizer buckets (50 PPM Chlorine) stored above clean dish ware at back storage rack, and directly next to hand of bananas beneath front cook line

COS: Removed

Corrective Action: Protect food from contamination. Store chemicals under and away from food and food contact surfaces. (Chapter 7; 4-201.15; 4-30)

13 Violation: Employee or customer personal food stored intermingled with food for establishment.

Inspector Observation: Multiple open employee foods and drinks stored above, next to, and intermingled with consumer foods and clean dish ware, throughout Facility

COS: Removed

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)

14 Violation: Kitchenware in clean storage area inadequately cleaned (soiled with food debris).

Inspector Observation: Multiple multi-use food equipment stored as clean; observed with excessive dried food debris

- table top can opener, vegetable dicer and shredder

COS: Removed to be cleaned and sanitized

Corrective Action: Properly clean and sanitize. (4.4; 3-304; 4-201.16)



16 Violation: Exterior doors are not tightly fitted, weather proof or are left open, allowing an entry point for vermin.

Inspector Observation: Back exit door left open, with large visible gap underneath screen door

- no air curtain installed

COS: Closed

Corrective Action: Institute effective pest control measures to prevent the entry of pests and eliminate the presence of any observed pest activity.
(6-202.13; 6-202.15; 6-501)

Violation: Pests observed in facility.

Inspector Observation: Multiple large flies observed throughout Facility; concentrated in food prep areas

- Active Pest Control Service: EcoLab, Last Serviced 11/8/2017

Corrective Action: Institute effective pest control measures to prevent the entry of pests and eliminate the presence of any observed pest activity.
(6-202.13; 6-202.15; 6-501)

17 Violation: Hot holding equipment not maintained or used as designed.

Inspector Observation: Front steam well hot holding unit not used as designed;

- hot water bath insufficient to maintain PHF/TCS Foods at proper hot holding temperatures (SEE VIOLATION 9)

Corrective Action: Provide adequate hot water bath to maintain all PHF/TCS foods at proper temperature. Repair equipment to maintain foods at required temperatures (=135 degrees F).

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

Inspector Observation: Multiple avocados observed for direct service with sticker labels; some prepared/sliced for direct service at front make table

COS: Removed to be washed

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: Health card is not available upon request.

Inspector Observation: Food handler Jordana B. working without Food Handler Card.

- Per SNHD Food Handler App, Food Handler card expired 7/3/2017

Corrective Action: Obtain valid Food Handler Card within 5 Business Days (11/27/2017). Maintain health card at work station or on their person and be available for review by the health authority. (2-2; 2-404.11; 8-204.12)

23 Violation: Refrigerated, ready-to-eat, PHF (TCS) food not properly labeled for a 7 day use by date.

Inspector Observation: Multiple containers of prepared/cooked PHF/TCS foods not properly date labeled in walk-in cooler;

- missing date labels OR labeled with preparation dates within October

COS: Date labeled properly

Corrective Action: Date label foods prepared on site or open food products stored in facility for 24 hours or more. (1-202; 3-305.11; 3-302.12)

Violation: Multiple food items on main menu improperly marked with disclosure (asterisk);

- multiple chicken food items (grilled and fried chicken)
- multiple pork food items (pork chops)

Inspector Observation:

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

Overall Inspection Comments:



FACILITY HAS EARNED 52 DEMERITS; RESULTING IN IMMEDIATE FACILITY CLOSURE.

CEASE AND DESIST ALL FOOD OPERATIONS.

FACILITY CANNOT REOPEN AND RESUME FOOD OPERATIONS WITHOUT COMPLETING THE FOLLOWING;

- 1) CLOSURE FEE MUST BE PAID WITHIN 10 BUSINESS DAYS
- 2) FACILITY MUST SCHEDULE INTERVENTION TRAINING WITH LARRY NAVARRETE
- 3) FACILITY MUST PASS REINSPECTION

FACILITY HAS FAILED CONSECUTIVE ROUTINE INSPECTION AFTER EARNING "C" DOWNGRADE IN MAY 30, 2017.

FACILITY MUST CONTACT EHS LARRY NAVARRETE WITHIN 5 BUSINESS DAYS (NOVEMBER, 27, 2017) TO SCHEDULE INTERVENTION TRAINING WITH FACILITY.

CONTACT: (702) 759-0518

NOTE: PERMITTED BAR CLOSED (PR0110027)

REFER TO MAIN SURVEY REPORT FOR FULL DETAILS

Joint Inspection with Kristina Castillo

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

| | | |
|---|-----------------------------|--|
| Section 1 Demerits | 25 | 0 to 10 demerits = A (Identical consecutive critical or major violations shall be downgraded to next lower grade.) |
| Section 2 Demerits | 27 | 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 | 52 | Failure on re-inspection will result in a "C" grade with associated fee and may require a supervisory conference. |
| Initial Inspection Grade | Closed | 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. |
| Reinspection Fee: | \$716.00 | |
| Fee required to be paid within 10 business days or prior to reinspection | Inspector name: Tom Sheffer | |
| Received by (signature) | Received by (printed) | EHS (signature) |
| | Jordana Nunez Blanquisel | |
| | Food Handler | Tom Sheffer |

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.

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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.