



**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							
PR0021424	CARDENAS CARDENAS - RESTAURANT	(702) 853-8800	1000	EE7001176							
ADDRESS 4700 MEADOWS LN Las Vegas, NV 89104	RISK CAT.	P.E. CODE	DISTRICT	LOCATION	PERMIT STATUS						
	3	1006	13		ACTIVE						
NEVADA CLEAN INDOOR AIR ACT: <input checked="" type="checkbox"/> COMPLIANCE REQUIRED <input type="checkbox"/> EXEMPT			CONTACT PERSON: Luz Orozco								
CURRENT SERVICE	EHS	SERVICE	DATE	TIME IN	TIME OUT	DEMERITS	FINAL GRADE	TRAVEL MIN	INSPECTION RESULT	SEWER	WATER
	EE7001176	Routine Inspection	1/03/2018	11:20AM	2:30PM	38	C	5	"C" Downgrade	M	M

SPECIAL NOTES: RPZ USM 10/18/16
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 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 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 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 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**

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 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 checked="" type="checkbox"/>	<input 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 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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input 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. NCI/AA 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
tomato guacamole	make table	39.00 F	cold holding
chicken	grill	189.00 F	reheat
cooked beans	alto-sham	150.00 F	hot holding
chicken	grill	198.00 F	cook temperature
tamales	steam table	170.00 F	hot holding



VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS

Item No	Observations & Corrective Actions
2	<p>Violation: Food handler not properly washing hands as required.</p> <p>Inspector Observation: Food handler (wearing gloves) observed wiping down cutting board with wiping cloth and sanitizer solution (200 PPM QUAT), then proceed to handle open food without proper hand wash and glove change (SEE VIOLATION 6)</p> <p>COS: EHS intervened and instructed food handler to cease food handling, then wash hands as required</p> <p>Corrective Action: Educate employees on proper hand washing procedures. Wash hands as required: rinse under clean, running, warm water; apply liquid soap and rub together vigorously for at least 15 seconds (creating friction on the surfaces of the hands and arms, finger tips, and areas between the fingers); rinse under clean, running, warm water; dry hands and arms with sanitary, disposable towels. To avoid re-contaminating hands, it is recommended that food handlers use disposable paper towels as a barrier when touching faucet handles and the handle of a restroom door. (2-2; 2-3; 3-301.11; 3-304)</p>
6	<p>Violation: Food spoiled, adulterated or not wholesome.</p> <p>Inspector Observation: Tortilla food product being prepared by food handler wearing soiled gloves with sanitizer residual (SEE VIOLATION 2)</p> <p>COS: Food product 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 box of raw zucchini observed with microbial, mold-like growth and soft-to-touch; at back prep area</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)</p> <hr/> <p>Violation: Food spoiled, adulterated or not wholesome.</p> <p>Inspector Observation: 78 containers of macaroni salad expired, stored in walk-in cooler</p> <p>- USE BY DEC 21, 2017</p> <p>COS: All foods 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>
8	<p>Violation: PHF (TCS) not cooled properly.</p> <p>Inspector Observation: Seven large trays of various cooked/prepared tamales (pork, chicken, beef, cheese and corn) measured at 50 to 68 degrees F in walk-in cooler</p> <p>- per PIC, all tamales prepared/cooked the night before - EHS and PIC unable to verify time frame of cooling process</p> <p>COS: All foods voluntarily discarded</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: Multiple cooked/prepared PHF/TCS Foods measured at improper temperatures throughout;</p> <p>- hot chocolate drink (with milk) measured at 109 degrees F in front rice cooker - multiple trays of cooked chicken and tamales measured at 53 to 59 degrees F (stored at back prep table, unattended)</p> <p>COS: Chocolate drink and tamales voluntarily discarded. Chicken reheated to proper temperatures for hot holding.</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: Water from refrigerator condenser dripping onto food items that are durably packaged or covered.

Inspector Observation: Water from reach-in cooler unit condenser (underneath front stove) dripping onto food items that are durably packaged or covered

- Food subject to contamination

COS: All foods removed

Corrective Action: Protect food from contamination. Cover products and repair leak.

Violation: Preparing raw animal product next to a different type of raw animal product or a ready-to-eat product on same work surface.

Inspector Observation: Large container of raw chicken stored and being prepared directly next to multiple ready-to-eat foods and above raw produce, in back prep area. Multiple open cartons of raw shelled eggs stored directly next to ready-to-eat foods in reach-in coolers beneath stove.

COS: Relocated

Corrective Action: Protect food from contamination. Separate raw animal products from other types of raw animal products and ready-to-eat foods. (3-302; 3-303; 3-304; 3-30)

Violation: Food or food contact surfaces located in the splash zone of a sink.

Inspector Observation: Open carton of produce stored directly underneath paper towel dispenser, in back prep area

COS: Relocated

Corrective Action: Protect food from contamination. Do not store food within splash zone of a sink. (3-302; 3-303; 3-304; 3-30)

Violation: Foods not protected from potential contamination

Inspector Observation: Multiple foods stored in refrigerated drawer units (beneath stove) in direct contact with underside of unit

COS: Food removed

Corrective Action: Store properly (within load limit) to prevent potential contamination (3-302)

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

Inspector Observation: Heavy rust build-up observed on food contact surfaces of hand held can opener

COS: Voluntarily discarded

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: Open employee food and drink stored directly next to and commingled with consumer drink mixes

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)

Violation: Food not protected from consumer contamination.

Inspector Observation: Multiple open large cups of ready-to-eat spices at customer self-serve salsa station

- Food product subject to contamination

Corrective Action: Protect food from contamination. (2-401; 3-306; 3-304.11; 3)



14 Violation: Food contact surfaces are dirty or unsanitary.

Inspector Observation: Soiled, blender pitcher stored directly with and commingled with clean dish ware on clean landing of 3-compartment sink

COS: Removed to be cleaned

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

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

Inspector Observation: Heavy, dried food debris observed on large vegetable dicer stored as clean at back prep table

COS: Removed

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

18 Violation: Thermometer broken or not accurate to ± 2 degrees F.

Inspector Observation: Multiple dial thermometers in disrepair throughout;

- refrigerated drawer units at stove
- hot holding Alto-Sham unit

Corrective Action: Replace broken thermometer or provide properly calibrated thermometer accurate to ± 2 degrees F. (4-302.13; 4-202.11)

Violation: Thermometer missing or improperly installed in enclosed hot and/or cold holding equipment.

Inspector Observation: No available thermometer in reach-in cooler unit beneath stove

Corrective Action: Provide appropriate thermometers accurate to ± 2 degrees F properly located and permanently affixed inside hot and cold holding equipment. (4-302.13; 4-202.11)

23 Violation: Disclosure (asterisk) of foods requiring consumer advisory missing. Reminder (statement) for food requiring consumer advisory missing.

Inspector Observation: Multiple food items and reminder (statement) on main menu board not properly marked with disclosure (asterisk);

- all egg food products cooked-to-order on breakfast menu

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

Overall Inspection Comments:

NOTE: Ensure attendant is present at all times at Tamale Station to ensure protection from potential contamination by consumers.

Joint Inspection with Kristina Castillo

FACILITY HAS EARNED CONSECUTIVE "C" DOWNGRADE ON ROUTINE INSPECTION AND MUST UNDERGO INTERVENTION TRAINING.


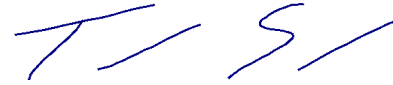
CONTACT EHS LARRY NAVARRETE WITHIN 5 BUSINESS DAYS (JANUARY 10, 2017) TO SCHEDULE INTERVENTION TRAINING.

INTERVENTION TRAINING MUST BE COMPLETED AND "C" DOWNGRADE FEE MUST BE PAID (WITHIN 10 BUSINESS DAYS) PRIOR TO SCHEDULING REINSPECTION.

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: Tom Sheffer
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Received by (signature)	Received by (printed)	EHS (signature)
	Brenda Mendoza Store Asst Manager	 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. 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.