



**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							
PR0012336	Capriotti's Sandwich Shop Capriotti's Sandwich Shop	(702) 562-0440	1,000	EE7001088							
ADDRESS 8450 W Sahara AVE STE 116 Las Vegas, NV 89117-8961		RISK CAT. 2	P.E. CODE 1006	DISTRICT 43							
NEVADA CLEAN INDOOR AIR ACT: <input checked="" type="checkbox"/> COMPLIANCE REQUIRED <input type="checkbox"/> EXEMPT		CONTACT PERSON: Sean Acre									
CURRENT SERVICE	EHS	SERVICE	DATE	TIME IN	TIME OUT	DEMERITS	FINAL GRADE	TRAVEL MIN	INSPECTION RESULT	SEWER	WATER
	EE7001088	Routine Inspection	1/09/2018	11:00AM	12:40PM	25	Closed	0	Closed with Fees	M	M

SPECIAL NOTES: RPZ USM 11/20167
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

	IN	OUT	COS	NO	NA	R
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 checked="" type="checkbox"/>				
E Lack of adequate refrigeration		<input type="checkbox"/>				
F Lack of adequate employee toilets and handwashing facilities		<input checked="" 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 type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" 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 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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 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 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 type="checkbox"/>	<input checked="" 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 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 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 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. 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.	<input checked="" 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"/>	
26	Facilities for washing and sanitizing kitchenware approved, adequate, properly constructed, maintained and operated.	<input checked="" 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"/>	
28	Small wares and portable appliances approved, properly designed, in good repair.	<input checked="" 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"/>	
30	Nonfood contact surfaces and equipment properly constructed, installed, maintained and clean.	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" 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"/>	

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
roast beef	walk in cooler	38.00 F	CH
coleslaw	make table	38.00 F	CH



VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS

Item No	Observations & Corrective Actions
D	<p>IMMINENT HEALTH HAZARD D: Sewage or liquid waste not disposed of in an approved manner. Inspector Observation: Floor sink under 3-compartment sink not draining and backs up when 3-compartment sink and handsinks are on. Waste water puddling onto floor. Per food handlers, they catch waste water with bins and dump them out in the back into a storm drain. Corrective Action: FACILITY IS CLOSED. Repair pipes so waste water drains properly. Cease and desist dumping anything out back.</p>
F	<p>IMMINENT HEALTH HAZARD F: Lack of adequate employee toilets and handwashing facilities. Inspector Observation: Food handlers unable to wash hands because floor drains back up immediately after handsinks turn on. Corrective Action: FACILITY IS CLOSED. Repair pipes so waste water drains properly and all handsinks are working properly for adequate handwashing.</p>
J	<p>IMMINENT HEALTH HAZARD J: Other condition or circumstance that may endanger public health. Inspector Observation: Rainwater leaking from ceiling onto several places in the facility: in dining area (onto floor), in front prep area (onto floor), and on prep table in back kitchen. Catch basin observed on table to catch rainwater. Food handler observed prepping food on table near leak. Facility unable to manually warewash as floor sink backs up when sinks are turned on. Corrective Action: FACILITY IS CLOSED. Repair roof and ceiling so water does not leak into the facility. (Food handler voluntarily discarded all open food products on the table during inspection). Repair pipes and drains so waste water drains properly.</p>
2	<p>Violation: Lack of proper hand washing observed because no convenient hand sink is available or installed. Inspector Observation: Food handlers unable to wash hands because floor sinks back up every time handsink turns on. Corrective Action: Provide properly stocked hand sink(s) where required and approved by SNHD Plan Review department. (2-2; 2-3; 3-301.11; 3-304)</p>
5	<p>Violation: Waste water backing up out of floor sinks or drains. Inspector Observation: Waste water backing up out of floor sink under 3-compartment sink when handsinks and 3-compartment sink is turned on. Food handlers catch waste water onto bins and dump them outside into the storm drain. Corrective Action: Dispose of all waste water into an approved sewer system. Repair. (5-205; 5-403.11)</p>
11	<p>Violation: Food or food contact surfaces located near active leak from ceiling in kitchen. Inspector Observation: Clean kitchenware on shelf next to active rainwater leak in kitchen possibly contaminated with rainwater. Open food products observed on prep table next to active ceiling leak. COS: food products voluntarily discarded. Corrective Action: Protect food from contamination. Do not store food within leak. Wash, rinse, and sanitize all kitchenware contaminated with rainwater. (3-302; 3-303; 3-304; 3-30)</p>
14	<p>Violation: Complete absence of sanitizer solution in open food areas during active food preparation. Corrective Action: Provide and maintain approved sanitizer solution in all work areas with open food. (4.4; 3-304; 4-201.16)</p> <p>Violation: Facility unable to manually warewash because floor sinks back up when faucet sink is on. Corrective Action: Repair pipes and floor sinks so floor drain properly disposes waste water and facility is able to adequately ware wash. (4.4)</p>
15	<p>Violation: Hand sink draining slowly inhibiting hand washing. Inspector Observation: Kitchen handsink slow draining. Corrective Action: Repair and maintain all hand sinks functional when facility is in operation. (5-202)</p>
21	<p>Violation: Food handler working without a valid health card when required. Inspector Observation: Charlie Papa did not have food handler card when requested; food handler app shows that his card expired 9/22/17. 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. Charlie must renew his food handler card within 5 business days. (2-2; 2-404.11; 8-204.12)</p>
23	<p>Violation: Refrigerated, ready-to-eat, PHF (TCS) food not properly labeled for a 7 day use by date. Inspector Observation: Soup in walk in cooler unlabeled; food handlers unable to verify when soup was cooked. 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)</p>
30	<p>Violation: Reach-in refrigerator and/or freezer dirty with food debris. Inspector Observation: Inside of reach in coolers and reach in freezers observed with food debris. Corrective Action: Maintain clean and in good repair. (4-410; 4-2)</p> <p>Violation: Nonfood contact surfaces of equipment are not maintained clean and kept in good repair. Inspector Observation: Storage space underneath soda machine dirty with syrup spill. Corrective Action: Maintain clean and in good repair. (4-410; 4-2)</p>
31	<p>Violation: Cross-contamination (general) by employees and/or consumers. Inspector Observation: Closed employee drink stored on shelf inside walk in cooler next to and over food products. Corrective Action: Protect food from contamination. Store employee food and items below and away from food products, prep areas, and food contact surfaces. (2-401; 3-306; 3-304.11; 3)</p>
32	<p>Violation: Ceiling is in disrepair and/or water stained. Inspector Observation: Ceiling observed with active rainwater leak in dining area, front prep area, and back kitchen prep area. Corrective Action: Maintain clean and in good repair. (Chapter 5; 6-1; 6-2; 6-3;)</p>

Overall Inspection Comments:

Note: FACILITY IS CLOSED due to several imminent health hazards:

- 1) liquid waste not disposed of in an approved manner, floor sink backing up when sinks are turned on
- 2) unable to wash hands due to floor sinks backing up
- 3) unable to warewash due to floor sinks backing up
- 4) active leak onto prep table where food is being prepped

Repairs for pipes, floor drain, roof, ceiling, and any other structures contributing to above imminent health hazards must be done. Please send invoices / proof of repairs to STANLEY@SNHD.ORG

Facility must stay closed until all repairs have been made. Additionally, all violations noted on this report must be corrected prior to reinspection. Reinspection must result in 0-10 demerits with no critical or major violations repeated, or facility will stay closed with another closure fee of \$716 assessed. Please contact Marissa at 702-759-1110 or email STANLEY@SNHD.ORG to schedule reinspection.



Facility must stay closed: no food prep or warewashing must occur until SNHD reinspects and reopens. Failure to comply will result in another closure with another fee assessed.

You must cease and desist dumping anything outside. Solid Waste may follow up to verify compliance.

Routine inspection conducted in conjunction with complaints CO0072872 and CO0072883.

A closure fee of \$716 and a valid complaint fee of \$118 has been assessed. You can pay online at:
<https://www.southernnevadahealthdistrict.org/payment/ehinvoice>

Your invoice # is: IN0184917

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

Section 1 Demerits	10	<p>0 to 10 demerits = A (Identical consecutive critical or major violations shall be downgraded to next lower grade.)</p> <p>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.</p> <p>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.</p> <p>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.</p>
Section 2 Demerits	15	
Total Demerits	25	
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: Marissa Stanley

Received by (signature)	Received by (printed)	EHS (signature)
	Sean Acre Area Manager	 Marissa Stanley

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.