



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
chicken wings	make table	37.00 F	cold holding



VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS

Item No	Observations & Corrective Actions
J	<p>IMMINENT HEALTH HAZARD: CONDITIONS OR CIRCUMSTANCES THAT MAY ENDANGER PUBLIC HEALTH</p> <p>Inspector Observation: Excessive water leaking from ceiling in heavy disrepair. Water from ceiling continuously leaking, affecting entire permitted area; all foods and food contact surfaces contaminated/subject to contamination by soiled water. Heavy water build-up and pooling on floors and catch buckets. Water pooling in center of permitted area. Active food handling observed upon arrival.</p> <p>Note: EHS affected by excessive water leaking during course of Routine Inspection</p> <p>Corrective Action: Cease and Desist all Food Operations under conditions/circumstances that may endanger public health. Close Facility and make all necessary repairs to maintain and prevent conditions of Imminent Health Hazard.</p> <p>(8-304.11)</p> <p>OPERATING UNDER AN IMMINENT HEALTH HAZARD THAT MAY ENDANGER PUBLIC HEALTH RESULTS IN AN IMMEDIATE FACILITY CLOSURE WITH ASSESSED FEES.</p> <p>CEASE AND DESIST ALL FOOD OPERATIONS IMMEDIATELY.</p> <p>FACILITY CANNOT REOPEN UNTIL PAYING ASSESSED CLOSURE FEE AND PASSING REINSPECTION.</p> <p>SUBMIT ALL WORK SERVICE ORDERS FOR CEILING REPAIRS TO INSPECTOR FOR REVIEW AND APPROVAL.</p>
13	<p>Violation: Employee or customer personal food stored intermingled with food for establishment.</p> <p>Inspector Observation: Multiple open employee drinks stored with and intermingled with consumer foods in make table unit</p> <p>COS: Removed</p> <p>Corrective Action: Protect food from contamination. Store all employee or customer personal food or drink under and away from food for the establishment. (2-401; 3-306; 3-304.11; 3)</p>
14	<p>Violation: Kitchenware in clean storage area inadequately cleaned (soiled with food debris).</p> <p>Inspector Observation: Old dried food debris and build-up observed on knives and hand held can opener stored as clean</p> <p>COS: Removed to be cleaned and sanitized</p> <p>Corrective Action: Properly clean and sanitize. (4.4; 3-304; 4-201.16)</p> <hr/> <p>Violation: Complete absence of sanitizer solution in open food areas during active food preparation.</p> <p>Inspector Observation: No sanitizer solution (sanitizer bucket) prepared upon arrival during active food preparation</p> <p>COS: 50 PPM Chlorine provided</p> <p>Corrective Action: Provide and maintain approved sanitizer solution in all work areas with open food. (4.4; 3-304; 4-201.16)</p>
32	<p>Violation: Ceiling is in disrepair and/or water stained.</p> <p>Inspector Observation: Ceiling above permitted area in heavy disrepair; with severe water damage.</p> <p>Corrective Action: Maintain clean and in good repair. (Chapter 5; 6-1; 6-2; 6-3;)</p>

Overall Inspection Comments:

IMMINENT HEALTH HAZARD: CONDITIONS OR CIRCUMSTANCES THAT MAY ENDANGER PUBLIC HEALTH

Inspector Observation: Excessive water leaking from ceiling in heavy disrepair. Water from ceiling continuously leaking, affecting entire permitted area; all foods and food contact surfaces contaminated/subject to contamination by soiled water. Heavy water build-up and pooling on floors and catch buckets. Water pooling in center of permitted area. Active food handling observed upon arrival.

Note: EHS affected by excessive water leaking during course of Routine Inspection

Corrective Action: Cease and Desist all Food Operations under conditions/circumstances that may endanger public health. Close Facility and make all necessary repairs to maintain and prevent conditions of Imminent Health Hazard.

(8-304.11)



OPERATING UNDER AN IMMINENT HEALTH HAZARD THAT MAY ENDANGER PUBLIC HEALTH RESULTS IN AN IMMEDIATE FACILITY CLOSURE WITH ASSESSED FEES.

CEASE AND DESIST ALL FOOD OPERATIONS IMMEDIATELY.

FACILITY CANNOT REOPEN UNTIL PAYING ASSESSED CLOSURE FEE AND PASSING REINSPECTION.

SUBMIT ALL WORK SERVICE ORDERS FOR CEILING REPAIRS TO INSPECTOR FOR REVIEW AND APPROVAL.

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

Section 1 Demerits	0	<p>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.</p>
Section 2 Demerits	6	
Total Demerits	6	
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: Tom Sheffer	

Received by (signature)	Received by (printed)	EHS (signature)
	Destiny Brees Bartender	 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.



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.