





**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 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 type="checkbox"/>			<input type="checkbox"/>	
26	Facilities for washing and sanitizing kitchenware approved, adequate, properly constructed, maintained and operated.	■	<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 type="checkbox"/>			<input type="checkbox"/>	
28	Small wares and portable appliances approved, properly designed, in good repair.	■	<input type="checkbox"/>			<input type="checkbox"/>	
29	Utensils, equipment, and single serve items properly handled, stored, and dispensed.	■	<input type="checkbox"/>			<input type="checkbox"/>	
30	Nonfood contact surfaces and equipment properly constructed, installed, maintained and clean.	■	<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 type="checkbox"/>			<input type="checkbox"/>	
32	Facility in sound condition and maintained (floors, walls, ceilings, plumbing, lighting, ventilation, etc.).	■	<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
marinara sauce	make table	39.00 F	cold holding
sausage	make table	40.00 F	cold holding
chicken wings	walk-in cooler	39.00 F	cold holding



**VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS**

Item No	Observations & Corrective Actions
D	<p>IMMINENT HEALTH HAZARD: SEWAGE OR LIQUID WASTE NOT DISPOSED OF IN AN APPROVED MANNER. OPERATING UNDER GROSS UNSANITARY CONDITIONS. (5-403.11)</p> <p>Violation: Sewage spill within the facility or external of the facility affecting a food establishment.</p> <p>Inspector Observation: Heavy sewage/waste water build-up and pools of sewage/waste water throughout all prep areas of Facility during active Food Operations;</p> <ul style="list-style-type: none"> <li>- waste water pools and buildup throughout all floors and underneath equipment; leading into main prep areas, frying station, ware wash areas, into walk-in cooler, and back storage areas</li> <li>- food handlers actively food handling and preparing open foods within pools of waste water</li> <li>- food handlers actively trekking through waste water and throughout Facility</li> <li>- all foods and food contact surfaces subject to contamination</li> </ul> <p>Per staff and management, U.S. Plumbing Inc provided services which involved cleaning and clearing out (hydro jetting) the main grease interceptor and sewer lines for Facility. After services, waste water backed up and overflowed out of floor drains within ware wash area into all prep areas. (ALL PREP AREAS AFFECTED).</p> <p>Corrective Action: Dispose of all waste water into an approved sanitary sewer or a permitted ISDS system. (5-205; 5-403.11)</p> <p>Mop up all sewage/waste water and dispose of in proper manner. Deep clean and maintain all floors and equipment throughout. Discard all adulterated/contaminated food products (packaging). Wash, rinse, and sanitize all food contact surfaces.</p> <p>OPERATING UNDER AN IMMINENT HEALTH HAZARD OF SEWAGE/WASTE WATER BACKUP RESULTS IN AN IMMEDIATE CLOSURE WITH APPLICABLE FEES.</p> <p>FACILITY IS CLOSED.</p> <p>CEASE AND DESIST ALL FOOD OPERATIONS.</p> <p>FACILITY CANNOT REOPEN UNTIL PAYING CLOSURE FEE AND PASSING REINSPECTION.</p>
5	<p>Violation: Sewage spill within the facility or external of the facility affecting a food establishment.</p> <p>Inspector Observation: Heavy sewage/waste water build-up and pools of sewage/waste water throughout all prep areas of Facility during active Food Operations;</p> <ul style="list-style-type: none"> <li>- waste water pools and buildup throughout all floors and underneath equipment; leading into main prep areas, frying station, ware wash areas, into walk-in cooler, and back storage areas</li> <li>- food handlers actively food handling and preparing open foods within pools of waste water</li> <li>- food handlers actively trekking through waste water and throughout Facility</li> <li>- all foods and food contact surfaces subject to contamination</li> </ul> <p>Per staff and management, U.S. Plumbing Inc provided services which involved cleaning and clearing out (hydro jetting) the main grease interceptor and sewer lines for Facility. After services, waste water backed up and overflowed out of floor drains within ware wash area into all prep areas. (ALL PREP AREAS AFFECTED).</p> <p>Corrective Action: Dispose of all waste water into an approved sanitary sewer or a permitted ISDS system. (5-205; 5-403.11)</p> <p>Mop up all sewage/waste water and dispose of in proper manner. Deep clean and maintain all floors and equipment throughout. Discard all adulterated/contaminated food products (packaging). Wash, rinse, and sanitize all food contact surfaces.</p> <p>OPERATING UNDER AN IMMINENT HEALTH HAZARD OF SEWAGE/WASTE WATER BACKUP RESULTS IN AN IMMEDIATE FACILITY CLOSURE WITH APPLICABLE FEES.</p> <p>FACILITY IS CLOSED.</p> <p>CEASE AND DESIST ALL FOOD OPERATIONS.</p> <p>FACILITY CANNOT REOPEN UNTIL PAYING CLOSURE FEE AND PASSING REINSPECTION.</p>



11 Violation: Foods not protected from potential contamination

Inspector Observation: Food handlers actively food handling and preparing open foods within sewage/waste water (SEE VIOLATION 5);

- food handlers preparing foods while trekking through waste water and throughout Facility
- all foods and food contact surfaces subject to contamination

COS: EHS intervned and instructed all staff to cease all activities immediately. FACILITY CLOSED.

Corrective Action: DO NOT OPERATE UNDER CONDITIONS OF AN IMMINENT HEALTH HAZARD. ENSURE ALL FOODS AND FOOD CONTACT SURFACES ARE PROTECTED FROM CONTAMINATION AT ALL TIMES.

(3-305)

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

Inspector Observation: Heavy food debris and build-up on multiple food utensils stored as clean;

- pizza slicer and can opener

COS: Removed to be cleaned and sanitized

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

15 Violation: Hand sink being used for something other than hand washing.

Inspector Observation: Observed food and heavy food debris in basin of prep line hand sink

Corrective Action: Hand sinks are for hand washing only, no other purpose. (5-202)

**Overall Inspection Comments:**

**IMMINENT HEALTH HAZARD: SEWAGE OR LIQUID WASTE NOT DISPOSED OF IN AN APPROVED MANNER. OPERATING UNDER GROSS UNSANITARY CONDITIONS. (5-403.11)**

*Violation: Sewage spill within the facility or external of the facility affecting a food establishment.*

*Inspector Observation: Heavy sewage/waste water build-up and pools of sewage/waste water throughout all prep areas of Facility during active Food Operations;*

- *waste water pools and buildup throughout all floors and underneath equipment; leading into main prep areas, frying station, ware wash areas, into walk-in cooler, and back storage areas*
- *food handlers actively food handling and preparing open foods within pools of waste water*
- *food handlers actively trekking through waste water and throughout Facility*
- *all foods and food contact surfaces subject to contamination*

*Per staff and management, U.S. Plumbing Inc provided services which involved cleaning and clearing out (hydro jetting) the main grease interceptor and sewer lines for Facility. After services, waste water backed up and overflowed out of floor drains within ware wash area into all prep areas. (ALL PREP AREAS AFFECTED).*

*Corrective Action: Dispose of all waste water into an approved sanitary sewer or a permitted ISDS system. (5-205; 5-403.11)*

- Mop up all sewage/waste water and dispose of in proper manner.*
- Deep clean and maintain all floors and equipment throughout.*
- Discard all adulterated/contaminated food products (packaging).*
- Wash, rinse, and sanitize all food contact surfaces.*

**OPERATING UNDER AN IMMINENT HEALTH HAZARD OF SEWAGE/WASTE WATER BACKUP RESULTS IN AN IMMEDIATE FACILITY CLOSURE WITH APPLICABLE FEES.**

**FACILITY IS CLOSED.**


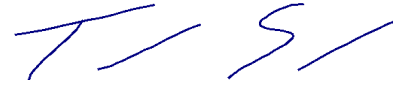
**CEASE AND DESIST ALL FOOD OPERATIONS.**

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

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

Section 1 Demerits	5	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. <b>Failure on re-inspection will result in a "C" grade with associated fee and may require a supervisory conference.</b> 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. <b>Failure on re-inspection will result in a closure of the facility with associated fee and may require a supervisory conference.</b> 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. <b>Failure on re-inspection will result in continued closed status with associated fee and may require a supervisory conference.</b>
Section 2 Demerits	9	
<b>Total Demerits</b>	<b>14</b>	
Initial Inspection Grade	Closed	
<input type="checkbox"/> This grade resulted from a repeat critical or major violation.		
<b>Reinspection Fee:</b>	<b>\$716.00</b>	

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)
	Ken Clark  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.**