



**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							
PR0014647	FIVE STAR TAVERN FIVE STAR TAVERN #55	(702) 656-1888	600	EE7001176							
ADDRESS 2425 N Rainbow BLVD Las Vegas, NV 89108-7132		RISK CAT. 1-3	P.E. CODE 1016	DISTRICT 12							
NEVADA CLEAN INDOOR AIR ACT: <input checked="" type="checkbox"/> COMPLIANCE REQUIRED <input type="checkbox"/> EXEMPT		CONTACT PERSON: JIMMY									
<b>CURRENT SERVICE</b>	EHS	SERVICE	DATE	TIME IN	TIME OUT	DEMERITS	FINAL GRADE	TRAVEL MIN	INSPECTION RESULT	SEWER	WATER
	EE7001176	Routine Inspection	2/01/2018	1:30PM	3:00PM	11	Closed	0	Closed with Fees	M	M

SPECIAL NOTES: 24/7 // RPZ - UHS BY FRONT DOOR 2/17

**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 checked="" 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 checked="" type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
8	PHF/TCSs properly cooled.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input 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 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 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 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. NCIAA compliant. PHFs labeled and dated as required. Food sold for offsite consumption labeled properly.	<input checked="" type="checkbox"/>	<input 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
milk	reach-down cooler	38.00 F	cold holding



**VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS**

Item No	Observations & Corrective Actions
D	<p>IMMINENT HEALTH HAZARD: SEWAGE/LIQUID WASTE NOT DISPOSED OF IN AN APPROVED MANNER.</p> <p>Violation: Sewage spill within the facility or external of the facility affecting a food establishment.</p> <p>Inspector Observation: Excessive waste water and sewage actively leaking outside of food establishment; form Facility's grease interceptor system;</p> <ul style="list-style-type: none"> <li>- All waste water and sewage draining out of Grease Interceptor System and into Plaza; into car wash station and into main streets around location</li> <li>- EHS observed waste water/sewage actively leaking out of man hole cover; with noxious smell</li> <li>- water build-up observed within permitted bar area; affecting half of bar (around non-functional dish machine)</li> <li>- per staff and management; water overflowed and built-up within both sides of bar in the Morning</li> <li>- urinals within men's restroom are backing up when operating; still out of order</li> </ul> <p>NOTE: Facility (permitted bar) in full operation upon arrival; multiple patrons observed being served at bar</p> <ul style="list-style-type: none"> <li>- EHS spoke to Operator Jimmy M. vis phone call, regarding sewage/waste water concerns affecting establishment. Management was fully aware of Imminent Health Hazard conditions, and notified multiple plumbing services for repairs.</li> <li>- SNHD Solid Waste Division Nadereh G. arrived to Facility to perform Inspection</li> </ul> <p>Corrective Action: Repair as needed. Dispose of all waste water into an approved sanitary sewer or a permitted ISDS system. (5-205; 5-403.11)</p> <p>OPERATING UNDER AN IMMINENT HEALTH HAZARD OF SEWAGE/LIQUID WASTE NOT DISPOSED OF IN AN APPROVED MANNER 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> <p>SUBMIT ALL WORK SERVICE ORDERS FROM ALL REPAIRS TO ADDRESS SEWAGE BACKUP TO INSPECTOR FOR REVIEW, PRIOR TO SCHEDULING A REINSPECTION.</p> <p>SNHD SOLID WASTE DIVISION NOTIFIED OF IMMINENT HEALTH HAZARD.</p>
5	<p>Violation: Sewage spill within the facility or external of the facility affecting a food establishment.</p> <p>Inspector Observation: Excessive waste water and sewage actively leaking outside of food establishment; form Facility's grease interceptor system;</p> <ul style="list-style-type: none"> <li>- All waste water and sewage draining out of Grease Interceptor System and into Plaza; into car wash station and into main streets around location</li> <li>- EHS observed waste water/sewage actively leaking out of man hole cover; with noxious smell</li> <li>- water build-up observed within permitted bar area; affecting half of bar (around non-functional dish machine)</li> <li>- per staff and management; water overflowed and built-up within both sides of bar in the Morning</li> <li>- urinals within men's restroom are backing up when operating; still out of order</li> </ul> <p>NOTE: Facility (permitted bar) in full operation upon arrival; multiple patrons observed being served at bar</p> <ul style="list-style-type: none"> <li>- EHS spoke to Operator Jimmy M. vis phone call, regarding sewage/waste water concerns affecting establishment. Management was fully aware of Imminent Health Hazard conditions, and notified multiple plumbing services for repairs.</li> <li>- SNHD Solid Waste Division Nadereh G. arrived to Facility to perform Inspection</li> </ul> <p>Corrective Action: Repair as needed. Dispose of all waste water into an approved sanitary sewer or a permitted ISDS system. (5-205; 5-403.11)</p> <p>OPERATING UNDER AN IMMINENT HEALTH HAZARD OF SEWAGE/LIQUID WASTE NOT DISPOSED OF IN AN APPROVED MANNER 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> <p>SUBMIT ALL WORK SERVICE ORDERS FROM ALL REPAIRS TO ADDRESS SEWAGE BACKUP TO INSPECTOR FOR REVIEW, PRIOR TO SCHEDULING A REINSPECTION.</p> <p>SNHD SOLID WASTE DIVISION NOTIFIED OF IMMINENT HEALTH HAZARD.</p>



14 Violation: Complete absence of sanitizer solution in open food areas during active food preparation.

Inspector Observation: No sanitizer solution (buckets) prepared upon arrival; during operation

Corrective Action: Provide and maintain approved sanitizer solution in all work areas with open food. (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: All exit exterior doors around bar left fully open;  
- Due to noxious smell within Facility  
- No air curtain/fly fan installed at either door

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)

**Overall Inspection Comments:**

**IMMINENT HEALTH HAZARD: SEWAGE/LIQUID WASTE NOT DISPOSED OF IN AN APPROVED MANNER.**

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

*Inspector Observation: Excessive waste water and sewage actively leaking outside of food establishment; from Facility's grease interceptor system;*

- All waste water and sewage draining out of Grease Interceptor System and into Plaza; into car wash station and into main streets around location
- EHS observed waste water/sewage actively leaking out of man hole cover; with noxious smell
- water build-up observed within permitted bar area; affecting half of bar (around non-functional dish machine)
- per staff and management; water overflowed and built-up within both sides of bar in the Morning
- urinals within men's restroom are backing up when operating; still out of order

*NOTE: Facility (permitted bar) in full operation upon arrival; multiple patrons observed being served at bar*

*- EHS spoke to Operator Jimmy M. vis phone call, regarding sewage/waste water concerns affecting establishment. Management was fully aware of Imminent Health Hazard conditions, and notified multiple plumbing services for repairs.*

*- SNHD Solid Waste Division Nadereh G. arrived to Facility to perform Inspection*

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

**OPERATING UNDER AN IMMINENT HEALTH HAZARD OF SEWAGE/LIQUID WASTE NOT DISPOSED OF IN AN APPROVED MANNER 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.**

**SUBMIT ALL WORK SERVICE ORDERS FROM ALL REPAIRS TO ADDRESS SEWAGE BACKUP TO INSPECTOR FOR REVIEW, PRIOR TO SCHEDULING A REINSPECTION.**

**SNHD SOLID WASTE DIVISION NOTIFIED OF IMMINENT HEALTH HAZARD.**



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

Section 1 Demerits	5	<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. <b>Failure on re-inspection will result in a "C" grade with associated fee and may require a supervisory conference.</b></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. <b>Failure on re-inspection will result in a closure of the facility with associated fee and may require a supervisory conference.</b></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. <b>Failure on re-inspection will result in continued closed status with associated fee and may require a supervisory conference.</b></p>
Section 2 Demerits	6	
Total Demerits	11	
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)
	Jimmy Minchey President	 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.**