



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) •

FACILITY INFORMATION

Form containing facility information: PERMIT #, ESTABLISHMENT NAME, PHONE #, EST. SQUARE FOOTAGE, PRIMARY EHS, ADDRESS, RISK CAT., P.E. Code, DISTRICT, LOCATION, MILES, NEVADA CLEAN INDOOR AIR ACT, CONTACT PERSON, CURRENT SERVICE, EHS, SERVICE, DATE, TIME IN, TIME OUT, TRAVEL MIN, DEMERITS, GRADE, HEALTH CARDS, RESULT, OPEN TIME, CLOSE TIME, CAPACITY, SEWER, WATER, PERMIT STATUS, ACTION, DATE.

SPECIAL NOTES
SPECIAL PROCESSES:

Imminent Health Hazards - Notify SNHD and cease Operations as Directed

- Interruption of electrical service
No potable water or hot water
Gross unsanitary occurrence or conditions including pest infestation
Sewage or liquid waste not disposed of in an approved manner
Lack of adequate refrigeration
Lack of adequate employee toilets and handwashing facilities
Misuse of poisonous and toxic materials
Suspected foodborne illness outbreak
Emergency such as fire and/or flood
Other condition or circumstance that may endanger public health

CT = Cooking temp. HH = Hot Holding temp. CH = Cold Holding temp. RH = ReHeat temp. TC = Time as Control temp. COOL = Cooling temp.

Temperatures

Table with columns: Food, Temperature, Code, Food, Temperature, Code, Food, Temperature, Code. Includes handwritten entries for beef and beans.

IN = In compliance OUT = Not In compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site during inspection R = Repeat violation

SECTION 1 - The Critical Violations listed below are to be assessed 5 demerits for each violation

Table with 7 columns: Violation description, IN, OUT, COS, NO, NA, R. Contains violations 1 through 9.

SECTION 2 - The Major Violations listed below are to be assessed 3 demerits for each violation

Table with 7 columns: Violation description, IN, OUT, COS, NO, NA, R. Contains violations 10 through 23.

SECTION 3 - Good 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"/>	<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"/>	<input type="checkbox"/>
26	Facilities for washing and sanitizing kitchenware approved, adequate, properly constructed, maintained and operated.	<input 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 type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
28	Small wares and portable appliances approved, properly designed, in good repair.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
29	Utensils, equipment, and single serve items properly handled, stored, and dispensed.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
30	Nonfood contact surfaces and equipment properly constructed, installed, maintained and clean.	<input type="checkbox"/>	<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"/>	<input type="checkbox"/>
32	Facility in sound condition and maintained (floors, walls, ceilings, plumbing, lighting, ventilation, etc.).	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

**Observations and Corrective Actions**

Violation	Corrective Action
9/3/17 Food found in the temperature danger zone due to refrigeration unit not holding 41°F or below.	Maintain foods at proper temperature. Discard 41°F or below 155°F or above.
Cheddar "beef" (cooked) - 5 trays at 50-60°F.	All refrigeration units must hold 41°F or below at all times. Repair as needed.
Roastor (2 trays, cooked) - 58°F	
Pico de gallo 65°F	
Cheese 65°F	
Beef in unit at 54°F	
Meat table 68°F.	Reg 3-501.16, 4-202.11
cos(9) all food items voluntarily discarded.	Fee must be paid prior to reopening.

**Comments**

Imminent Health Hazard - Lack of refrigeration (closure with fees)

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. 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	3	
Total Demerits	8	
Inspection Grade	Closure	
<input type="checkbox"/> This grade resulted from a repeat critical or major violation.		Inspector name and phone number: <u>Berna 702-759-1110</u>
Fee required to be paid within 10 business days or prior to		Reviewed By:

Received by (signature): [Signature] Received by (printed): Raymundo G EHS (signature): [Signature]

*\* Closure will be approved by SNVD*



79105M. Prichard  
7/10/18

30 - Bottom of Reach in unit  
missing Filter

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

A.G.