## SND Southern New York District

## 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				DUL A DV	ELIO.								
PER	MIT# ESTABLISHMENT NAME PHONE# EST. SQU	ARE FOO	OTAGE	Р	RIMARY	EHS								
nt	5100358 TO N. D 6:40													
ADD	RISK CAT. P.E. Code DISTRIC	T LOC	ATION		MILES									
	ADA CLEAN INDOOR AIR ACT:   CONTACT PERSON:													
NEV	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  ACTION  DATE  3 - / - / 8  DITECTED  Imminent Health Hazards - Notify SNHD and cease Operations as Directed  Interruption of electrical service  Lack of adequate refrigeration  Lack of adequate employee toilets and handwashing facilities  Closes unsanitary occurrence or conditions including pest infestation  Closes unsanitary													
RVICE	EHS SERVICE DATE HAM LSID GOOD & CLOSURE	HEALIH	CARDS	KESO	86									
38			>		DATE									
Oi	AN IME CLOSE HIME GALACITY SELECTION M. M. M.			3-	1-1	8								
_	(3()													
	CIAL PROCESSES:	ESTABLISHMENT NAME  PROME S  EST. SQUARE FOOTIGE  PRIMARY EHS  PRIMARY EHS  RESCAT. P.E. Code  DISTRICT  LOCATION  MALES  RESULT  CONTACT PERSON  CONTACT PERSON  CONTACT PERSON  TIME GUT  TRAVEL MIN DEMERTE GRADE  BETIME  DAPACITY  SEVER VANER  PERMIT STATUS  BETIME  DAPACITY  SEVER VANER  DISC of adequate refigeration  Clack of adequate refigeration  DISC of adequate refigeration  DISC of adequate refigeration  Clack of adequate refigeration  DISC of adequate refigeration  Clack of adequate refigeration  DISC of adequate refigeration  DISC of adequate refigeration  Contract trace of the adequate refigeration and refire address of the refire adequate refigeration and refire address of the refire address outbreak.  Temperature Code  Temperature Code  Temperature  Code  Temperature  Code Food  Temperature  Code Food  Temperature  Code Food  Temperature  Temperature  Temperature Code Food  Temperature  Te												
□ Emergangy such as fire and/or flood														
	The state of the s	□ Oth	er cond	lition or	circumst	ance th								
	o potable water or not mater	ma	y endar	iger pub	lic health	1								
	CT = Cooking temp. HH = Hot Holding temp. CH = Cold Holding temp. RH = ReHeat temp. TC = Time as Control temp	COOL	= Cooli	ng temp										
	Temperatures				OR SEE									
F	ood Temperature Code Food Temperature Code Food			empe	rature	Co	de							
- (	320F CH													
- (	135°F 114 AVO - Not should NIA - Not conlicable COS - Corrected on-site during ins	nection	R = Rei	neat viol	ation	T.V.								
Q.	IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable COS = Conected driving me					NA	R							
1		40												
1	and followed when required. Operating within the parameters of the health permit.													
2	Handwashing (as required, when required, proper glove use, no bare hand contact of ready to eat foods). Foodhandler health restrictions as required.	0												
3	Commercially manufactured food from approved source with required labels. Parasite destruction as required.	P												
4	Hot and cold running water from approved source as required.													
5	Imminently dangerous cross connection or backflow. Waste water and sewage disposed into public sewer or	9												
6	approved facility.  Food wholesome; not spoiled, contaminated, or adulterated.	0												
7	PHF/TCSs cooked and reheated to proper temperatures.					1000								
	PHF/TCSs properly cooled.					P								
9	PHF/TCSs at proper temperatures during storage, display, service, transport, and holding.		-		-	-	OR OTHER DESIGNATION OF THE PERSON OF THE PE							
	CTION 2 - The Major Violations listed below are to be assessed 3 demerits for each violation					- Andrews	-							
TOP CHIST	Food and warewashing equipment approved, properly designed, constructed and installed.	-												
11	Food protected from potential contamination during storage and preparation.	AND DESCRIPTION OF THE PARTY NAMED IN	All of the State of	Calculate Salar	THE WHAT		A STATE OF THE PARTY OF THE PAR							
		-			1	17000	1							
		A 100		SECURIOR SECTION	September 1	AND DESCRIPTION	MARKET BOOK							
14	for warewashing operated and maintained. Sanitizer solution provided and maintained as required.													
15	Handwashing facilities adequate in number, stocked, accessible, and limited to handwashing only.	THE PERSON NAMED IN	Will be School and	AMERICAN CONTRACT	THE PARTY OF THE P	Control of	Manager 1							
	Effective pest control measures. Animals restricted as required.	-	2.0											
	Hot and cold holding equipment present; properly designed, maintained and operated.	-	COLUMN TO STATE OF THE PARTY OF	THE RESERVE TO SHARE THE PARTY OF THE PARTY	ADMINISTRAÇÃO DE PROPERTO DE P	Salar State of the	District Co.							
	Accurate thermometers (stem & hot/cold holding) provided and used.		NAME OF TAXABLE PARTY.		-									
_		ALC: UNKNOWN	A COLUMN TO A	Andrew Street	BASTONICS I		California Co.							
20 21				The same of	13000									
21	has an effective employee health policy.	-												
22	Backflow prevention devices and methods in place and maintained.													
23	Grade card and required signs posted conspicuously. Consumer advisory as required. Records/logs maintained	9												
	and available when required. NCIAA compliant. PHFs labeled and dated as required. Pood sold for offsite consumption labeled properly.					- 34								

FOOD ESTABLISHMENT INSPECTION Establishment Name:	Date:	6-	1.0	Page 2 of		>												
Tage Mi Lanchito Proposition	TN	OUT	X	Children	NA	TA												
SECTION 3 - Good Management Practices to Prevent Unsanitary Conditions	IN	001																
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.	1					TEMPS.												
26 Facilities for washing and sanitizing kitchenware approved, adequate, properly constructed, maintained and																		
27 Appropriate sanitizer test kits provided and used. Equipment and ware washing thermometer(s) are required. Wiping cloths and linens stored and used properly.	P																	
28 Small wares and portable appliances approved, properly designed, in good repair.																		
29 Utensils, equipment, and single serve items properly handled, stored, and dispensed.	P		Hert	400580														
30 Nonfood contact surfaces and equipment properly constructed, installed, maintained and clean.	B			And the second		RESIDENCE:												
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.).	0																	
Observations and Corrective Actions		E STREET																
Violation Corrective Ac	tion	,																
615/ 3 / Food Councing / MAINTAIN FOOD	2	5 1	DP.	repe	1													
temperature temperature	re,	1 /	Vis	150														
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Restor 12 trans, cooked) - 38° - / 97 9/1 trans	45	4	K	e pa	11													
199 niecec.																		
Cheese 35°F.  Record is west at 54°F   Reg 3-501.16, 4-202.11																		
								Mer table 680 F.										
Ashe The Sold	1																	
(05/5) all (ook itc-5 voluntarily distracted.																		
I Fea mist be paid prior removations																		
Comments																		
Food establishment regulations (2010) and educational materials available at www.SouthernNevadaHealthDistrict.org/ferl  Section 1 Demorits  O to 10 demerits = A (Identical consecutive critical or major violations shall be downgraded to next lower grade.)																		
										Section 2 Demerits  Total Deme								
This grade resulted from a repeat critical or major violation.  With associated fee and may require a supervisory conference.	nod act	ivities	must re	main si	uspend	led												
until approved by Health Authority Re-inspection upon operator request must rest	ult in 1	0 deme	erits or	less, wi	tn 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.	0		R	eviewe	d By:													
DIP PEWEN SEC. 2		300 ST 100		Lectures														
Received by (signature) Received by (printed) EHS (signature)	J. Williams	and the same		DAMES OF STREET		STATE OF THE PARTY												
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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

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