



**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
PR0019303	Blue Martini Blue Martini - Restaurant	(702) 949-2583	1000	EE7000804
ADDRESS 6593 Las Vegas Blvd S Las Vegas, NV 89119-3214		RISK CAT. 2	P.E. CODE 1003	DISTRICT 49
		LOCATION	PERMIT STATUS ACTIVE	
NEVADA CLEAN INDOOR AIR ACT: <input checked="" type="checkbox"/> COMPLIANCE REQUIRED <input type="checkbox"/> EXEMPT		CONTACT PERSON: Tim Hill		

CURRENT SERVICE	EHS	SERVICE	DATE	TIME IN	TIME OUT	DEMERITS	FINAL GRADE	TRAVEL MIN	INSPECTION RESULT	SEWER	WATER
	EE7000804	Routine Inspection	2/17/2018	4:00PM	7:00PM	36	C	25	"C" Downgrade	M	M

SPECIAL NOTES: RPZ 01/2017 BIB

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		IN	OUT	COS	NO	NA	R
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 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"/>
2	Handwashing (as required, when required, proper glove use, no bare hand contact of ready to eat foods). Foodhandler health restrictions as required.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" 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"/>
4	Hot and cold running water from approved source as required.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" 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 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"/>
7	PHF/TCSs cooked and reheated to proper temperatures.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input 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"/>
9	PHF/TCSs at proper temperatures during storage, display, service, transport, and holding.	<input type="checkbox"/>	<input checked="" 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"/>
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"/>
12	Food protected from potential contamination by chemicals. Toxic items properly labeled, stored and used.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
13	Food protected from potential contamination by employees and consumers.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" 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"/>
15	Handwashing facilities adequate in number, stocked, accessible, and limited to handwashing only.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" 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"/>
17	Hot and cold holding equipment present; properly designed, maintained and operated.	<input type="checkbox"/>	<input checked="" 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"/>
19	PHF/TCSs properly thawed. Fruits and vegetables washed prior to preparation or service.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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"/>
21	Person in charge available and knowledgeable/management certification. Foodhandler card as required. Facility has an effective employee health policy.	<input type="checkbox"/>	<input checked="" 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"/>
23	Grade card and required signs posted conspicuously. Consumer advisory as required. Records/logs maintained and available when required. NCI/AA 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"/>



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 checked="" 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 checked="" type="checkbox"/>			<input type="checkbox"/>
26	Facilities for washing and sanitizing kitchenware approved, adequate, properly constructed, maintained and operated.	<input checked="" 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 checked="" type="checkbox"/>			<input type="checkbox"/>
28	Small wares and portable appliances approved, properly designed, in good repair.	<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input type="checkbox"/>
29	Utensils, equipment, and single serve items properly handled, stored, and dispensed.	<input type="checkbox"/>	<input checked="" type="checkbox"/>			<input type="checkbox"/>
30	Nonfood contact surfaces and equipment properly constructed, installed, maintained and clean.	<input type="checkbox"/>	<input checked="" 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 checked="" 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 checked="" 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
tenderloin		158.00 F	CT
cut tomatoes		40.00 F	CH
beef tenderloin		36.00 F	CH
cut watermelon		41.00 F	CH



VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS

Item No	Observations & Corrective Actions
2	<p>Violation: Food handler using bare hands to handle ready-to-eat food. Inspector Observation: Observed foodhandler pick up a lemon slice with his bare hand and insert in into a container of hot dip. COS: foodhandler was educated and food was discarded. Corrective Action: Eliminate bare hand contact with ready-to-eat foods, except when washing fruits and vegetables. (2-2; 2-3; 3-301.11; 3-304)</p>
4	<p>Violation: Hot water not available or less than 120 degrees F (as measured at 3-compartment sink faucet). Inspector Observation: Water 115 degrees F at 3 comp sink after running for one minute. COS: person-in-charge adjusted handle below the 3 comp sink. Corrective Action: Provide minimum of 120 degrees F water at 3-compartment sink(s). (5-101; 5-102; 5-103) DO NOT allow adjustments to hot water handles under the 3 comp sink, must provide 120 degree F water at 3 comp sink during all hours of operation.</p>
9	<p>Violation: PHF (TCS) between 41 degrees F and 135 degrees F except during preparation, cooking, cooling or when time is used as a control. Inspector Observation: Inspector Observation: Blue cheese 50 degrees F. Crab dip 43 degrees F. Sour cream 44 degrees F; cut watermelon 46 degrees F. See violation #17 below. Corrective Action: Maintain hot foods at 135 degrees F or warmer and cold foods at 41 degrees F or colder. (3-501.16; 3-501.14; 3-502) *PIC opts to use time as a control on the blue cheese and use or discard within 4 hours out of temperature. Use or discard all other time/temp control for safety food inside the walk-in cooler within 72 hours.</p>
12	<p>Violation: Chemicals stored on, over, next to or with food products or food contact surfaces. Inspector Observation: First aid kit containing spray chemicals on wall above plastic wrap and prep table. Corrective Action: Protect food from contamination. Store chemicals under and away from food and food contact surfaces. (Chapter 7; 4-201.15; 4-30) NOTE: Sanitizer spray bottle on top of ice machine (inadequate quat residual). Store chemical spray bottles below or completely separate from ice machines or food.</p>
13	<p>Violation: Employee open drinks or food stored on or over food or food contact surfaces. Inspector Observation: Open personal drink on shelf w/sauces and spices. Employee food inside cooler above sauces and next to garnishes. COS: employee food and beverage were removed to safe locations. Corrective Action: Protect food from contamination. Store all employee food or drink under and away from food and food contact surfaces. Provide drinks in containers that prevent mouth/hand contamination such as a cup with lid and straw. (2-401; 3-306; 3-304.11; 3)</p>
14	<p>Violation: Sanitizer bucket(s) or in use sanitizer spray bottle(s) found to have no or low concentration of sanitizer. Inspector Observation: Inadequate quat sanitizer in two buckets and one spray bottle. COS: Both buckets were corrected to 200 ppm quat and spray bottle was removed from service. Corrective Action: Provide sanitizer at proper concentration. (4.4; 3-304; 4-201.16) Violation: Ice machine interiors dirty, moldy or slimy. Inspector Observation: Buildup inside ice maker. Corrective Action: Properly clean and sanitize. (4.4; 3-304; 4-201.16) Violation: Food contact surfaces are dirty or unsanitary. Inspector Observation: Buildup on can opener blade. Dried food debris on hotel pans stored as clean. Corrective Action: Properly clean and sanitize. (4.4; 3-304; 4-201.16)</p>
15	<p>Violation: Hand sink is not stocked appropriately. Disposable towels not available or provided as required. Inspector Observation: Paper towel dispenser without batteries and was not dispensing towels. COS: batteries were provided during inspection. Corrective Action: Provide adequately stocked hand sinks. Provide paper towels in a working holder or dispenser. (5-202) Violation: Hand sink is not stocked appropriately. No trash receptacle conveniently located by hand sink. Inspector Observation: Closest trash can to warewash area was 10 steps away. COS: a trash can was provided adjacent to the handwashing sink. Corrective Action: Provide adequately stocked hand sinks. Provide trash can conveniently located by hand sink. (5-202)</p>
16	<p>Violation: Evidence of pests observed in facility. Inspector Observation: One adult live roach observed on a hotel pan. 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) Violation: Conditions that allow the harboring or feeding of pests observed. Inspector Observation: Dried buildup on several pieces of equipment in kitchen and on the floors. See violations #30 and #32 for details. 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) *Provide emergency Pest Assessment from a certified pest operator within 48 hours. Email to fowler@snhd.org</p>
17	<p>Violation: Refrigerator not used as designed. Inspector Observation: Fans blowing from ceiling of walk-in cooler. Cardboard boxes and other food were blocking the air flow from the fans. COS: all items were removed from the top shelf. Corrective Action: Maintain equipment in good repair and use only as designed. (4-2; 3-501.11; 6-202.11) **TRAIN STAFF on proper use of the walk-in cooler, do not block the fans. Violation: Level of ice below the level of food in approved ice cold holding equipment. Inspector Observation: Blue cheese in pan sitting on top of ice in another pan. Corrective Action: Level of ice for cold holding must be at or above the level of food in the container. Maintain equipment in good repair and use only as designed. (4-2; 3-501.11; 6-202.11)</p>



21 Violation: Food handler working without a valid health card when required.
Inspector Observation: Exec Chef Tim Hill without a valid health card - has CFPM but nothing from SNHD.
Corrective Action: Food handler must obtain health card (or CFPM) issued by SNHD prior to being employed in a food establishment and must maintain during employment as a food handler. (2-2; 2-404.11; 8-204.12)

*Provide within 5 business days

Visit this link for more info:
<http://www.southernnevadahealthdistrict.org/food-handler-card/certified-food-safety-manager-card.php>

25 Violation: Open food products stored on the floor.
Inspector Observation: Cut watermelon inside a food bin store on the floor.
Corrective Action: Protect food from contamination. Store open food on approved surface at least 6 inches off the floor. (3-302; 3-303; 3-304; 3-30)

27 Violation: Appropriate sanitizer test strips are not available for all types sanitizer used within the facility. Inspector Observation: No chlorine test strips for the dish machine.
Corrective Action: Provide sanitizer test strips for all types of sanitizer used within the facility. (3-304.14; 4-502.11; 4-503)

29 Violation: Clean flatware improperly stored.
Inspector Observation: Clean flatware stored in a bus bin with a dried up piece of citrus and long dark hairs.
Corrective Action: Store clean utensils in clean and sanitized containers. (4-603.11B; 5-201.11D)

30 Violation: Nonfood contact surfaces of equipment are not maintained clean.
Inspector Observation: Excess buildup on the following equipment and surfaces: equipment exteriors including refrigerators; shelves throughout, equipment casters, table legs.
Corrective Action: Maintain clean and in good repair. (4-410; 4-2)

Violation: Nonfood contact surfaces of equipment are not maintained in good repair.
Inspector Observation: Broken door on make table cooler, falls off when opened. **Safety hazard**
Corrective Action: Maintain clean and in good repair. (4-410; 4-2)

32 Violation: Dirt and debris accumulated on floors or under equipment. Floor not maintained clean.
Inspector Observation: Excess debris on floors throughout, especially below and behind equipment. Dried food debris and wet and dirty buildup behind all three ice makers (provides harborage conditions for pests).
Corrective Action: Maintain clean and in good repair. (Chapter 5; 6-1; 6-2; 6-3;)

Violation: Walls are dirty.
Inspector Observation: Dried food debris and buildup on walls behind equipment.
Corrective Action: Maintain clean and in good repair. (Chapter 5; 6-1; 6-2; 6-3;)

Violation: RPZ backflow prevention device on soda machine carbonators overdue for yearly certification.
Inspector Observation: Most recent RPZ backflow test Jan 2017.
Corrective Action: Test RPZ valve for backflow prevention within 10 days. Provide appropriate backflow prevention as required. Maintain all reduced pressure backflow prevention devices in good repair with required annual testing. (5-205; 5-402.12)

**email copy of invoice to fowler@snhd.org

Overall Inspection Comments:

Discussed employee health policy and the Big 5 symptoms that would exclude a foodhandler from work: vomiting, diarrhea, jaundice, sore throat w/fever, or infected cuts or sores on hands or wrist.

Discussed imminent health hazards (IHH) and the person-in-charge's responsibility during an IHH: self-close and call SNHD at the phone numbers listed on the back page of this report.

36 demerits= C downgrade = \$477 re-inspection fee.

Call Kim Fowler Tuesday morning for an invoice number to pay the \$477 re-inspection fee.

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.



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

Section 1 Demerits	15	<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. Failure on re-inspection will result in a "C" grade with associated fee and may require a supervisory conference.</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. Failure on re-inspection will result in a closure of the facility with associated fee and may require a supervisory conference.</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. Failure on re-inspection will result in continued closed status with associated fee and may require a supervisory conference.</p>
Section 2 Demerits	21	
Total Demerits	36	
Initial Inspection Grade	C	
<input type="checkbox"/> This grade resulted from a repeat critical or major violation.		
Reinspection Fee:	\$477.00	

Fee required to be paid within 10 business days or prior to reinspection

Inspector name: Kimberly Fowler

Received by (signature)	Received by (printed)	EHS (signature)
	Tim Hill Exec Chef	 Kimberly Fowler

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.