



**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
PR0100025	LA PUPUSA LOCA LA PUPUSA LOCA	(702) 449-2539	568	EE7001145

ADDRESS 1000 N Nellis BLVD STE M Las Vegas, NV 89110	RISK CAT. 3	P.E. CODE 1003	DISTRICT 32	LOCATION	PERMIT STATUS ACTIVE
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NEVADA CLEAN INDOOR AIR ACT: COMPLIANCE REQUIRED EXEMPT CONTACT PERSON: Alex

CURRENT SERVICE	EHS	SERVICE	DATE	TIME IN	TIME OUT	DEMERITS	FINAL GRADE	TRAVEL MIN	INSPECTION RESULT	SEWER	WATER
	EE7001145	Routine Inspection	2/23/2018	9:35AM	3:30PM	36	Closed	25	Closed with Fees	M	M

SPECIAL NOTES: RPZ UFHS 03/2017

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 checked="" 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"/>	<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6	Food wholesome; not spoiled, contaminated, or adulterated.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" 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"/>	<input type="checkbox"/>
8	PHF/TCSs properly cooled.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
9	PHF/TCSs at proper temperatures during storage, display, service, transport, and holding.	<input type="checkbox"/>	<input checked="" 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"/>	<input type="checkbox"/>
11	Food protected from potential contamination during storage and preparation.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" 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"/>	<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"/>	<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
20	Single use items not reused or misused.	<input type="checkbox"/>	<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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
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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 checked="" type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" 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
3 compartment sink faucet		131.00 F	
fish	ch	34.00 F	
pork	ch	40.00 F	
milk	ch	40.00 F	
beef	ch	11.00 F	
slasa	ch	36.00 F	
shrimp	ch	13.00 F	



VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS

Item No	Observations & Corrective Actions
C	<p>Facility is closed due to an imminent health hazard. During time of inspection all kitchen activities were ceased, and facility locked public entrances.</p> <p>Multi-generational roaches observed inside facility. EHS observed live German Roaches (confirmed by CPO) on the cook line, in dry storage room, in back preparation area, in 3 compartment sink warewashing area, and in front service area. Lots of dead roaches also observed in all of the mentioned areas. One alive roach was observed crawling on the food preparation table of the make table on the cook line. Another alive roach was observed crawling on the food contact portion of the ice paddle. Other live roaches were observed behind equipment and on the floors and walls. Numerous dead roaches observed inside the shields of the light fixtures. Dead roaches observed inside and on stored equipment (slicer, glass juice containers).</p> <p>The facility does have a certified pest operator (CPO) who came to facility during inspection and made some recommendations to facility management and discussed a pest control plan jointly to eliminate the presence of pest inside of kitchen.</p>
6	<p>Violation: Food spoiled, adulterated or not wholesome.</p> <p>Inspector Observation: -Iced coffee creamer stored held past date of expiration, 27 Jan 2018. Product was stored in the bottom of the make table on the cook line. - Two bags of ready to eat spinach inside the reach in make table held past date of expiration, "enjoy by 02-10-18"</p> <p>Corrective Action: Adulterated foods shall not be offered for sale or human consumption. The Person In Charge is responsible for ensuring the destruction of adulterated foods. (1-202; 3-101.11; 3-202.12)</p>
8	<p>Violation: PHF (TCS) not cooled properly.</p> <p>Inspector Observation: LArge plastic container of cooked beans observed at 64 degrees Fahrenheit. Owner states that they did not cook any beans today (no label indicating when it was prepared). Container was stored inside the two door reach in refrigerator.</p> <p>Corrective Action: Rapidly cool PHF (TCS) from 135-70 degrees F within 2 hours and from 70-41 degrees F within an additional 4 hours. (3-501.14; 3-501.15; 3-502)</p> <p>*COS- product was voluntarily discarded by owner.</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.</p> <p>Inspector Observation: Large plastic container of cooked potatoes observed at 55 degrees Fahrenheit. Product was stored out of refrigeration on the preparation table. Unknown amount of time product was out of refrigeration.</p> <p>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)</p> <p>*COS- product voluntarily discarded.</p>
11	<p>Violation: Storing raw animal products next to or over cooked or ready-to-eat foods.</p> <p>Inspector Observation: -Raw pork and raw beef stored directly above ready to eat salsa inside of the reach in refrigerator. -Open raw chorizo stored above many ready to eat foods (salsas, pork tamales, unwashed strawberries)</p> <p>Corrective Action: Protect food from contamination. Store raw animal products under or away from ready to eat foods. (3-302; 3-303; 3-304; 3-30)</p> <p>*COS- proper storage of raw meats arranged in refrigeration.</p> <p>Violation: Foods not covered in storage (except when cooling).</p> <p>Inspector Observation: Multiple prepared foods left uncovered inside refrigeration.</p> <p>Corrective Action: Protect food from contamination, cover. (3-302; 3-303; 3-304; 3-30)</p> <p>*COS- foods covered.</p> <p>Violation: Items moved from the floor directly to a food contact surface.</p> <p>Inspector Observation: Damp mops stored upright to air dry are stored directly in contact with the food contact portion of the ice paddle.</p> <p>Corrective Action: Protect food from contamination. Do not place dirty items on food contact surface. (3-302; 3-303; 3-304; 3-30)</p> <p>*COS- mops moved, paddle taken to 3 compartment sink for washing.</p>



12	<p>Violation: Container of chemical with danger statements not labeled with danger statements.</p> <p>Inspector Observation: Spray bottle observed unlabeled containing a blue liquid. Owner states that it is Windex.</p> <p>Corrective Action: Protect food from contamination. Label properly, including danger statements if product are tranfered from their original container. . (Chapter 7; 4-201.15; 4-30)</p> <p>*COS- Product written onto spray bottle.</p>
13	<p>Violation: Employee open drinks or food stored on or over food or food contact surfaces.</p> <p>Inspector Observation: Moldy cheese observed comingled with customer foods inside the 2 door reach in refrigerator. Owner states that this is their personal food and that it is not for the customers.</p> <p>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> <p>*COS- Owner voluntarily discarded product.</p>
14	<p>Violation: Food contact surfaces are dirty or unsanitary.</p> <p>Inspector Observation: -Can opener and blade has heavy dry food debris present on it. -Clean pan hanging on the clean rack has dry food debris still present on food contact portion of pan.</p> <p>Corrective Action: Properly clean and sanitize. (4.4; 3-304; 4-201.16)</p>
16	<p>Violation: Pests observed in facility.</p> <p>Inspector Observation: Multi-generational roaches observed inside facility. EHS observed live roaches on the cook line, in dry storage room, in back preparation area, in3 compartment sink warewashing area, and in front service area. Lots of dead roaches also observed in all of the mentioned areas. One alive roach was observed crawling on the food preparation table of the make table on the cook line. Another alive roach was observed crawling on the food contact portion of the ice paddle. Other live roaches were observed behind equipment and on the floors and walls. Numerous dead roaches observed inside the shields of the light fixtures. Dead roahes observed inside and on stored equipment (slicer, glass juice containers). Also one fly observed frozen into the ice inside of the ice cream freezer.</p> <p>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)</p> <p>*Owner states that Durango Pest Control is their certified pest operator (CPO) and that they come monthly. Management was able to provide 8 service reports from a CPO ranging from August 15, 2016 to February 1, 2018. EHS is requesting that all pest records since September 2017 to present be given to SNHD for further review, management has 5 SNHD business days to provide these records. *CPO during inspection did come to facility and provided records for all of 2017.</p> <p>Violation: Open windows are not screened.</p> <p>Inspector Observation: Back window left open without a screen.</p> <p>Corrective Action: Provide proper pest control. Provide screen. (6-202.13; 6-202.15; 6-501)</p>
20	<p>Violation: Plastic which are not food grade used for direct food storage.</p> <p>Inspector Observation: Facility uses large plastic trash cans for their bulk food products. One of these containers contains ready to eat sugar that is in direct contact with unapproved material.</p> <p>Corrective Action: Use approved food grade material. Do not reuse single-use items; discard after initial use. (4-302.15; 4-302.17; 4-604)</p>
23	<p>Violation: Refrigerated, ready-to-eat, PHF (TCS) food not properly labeled for a 7 day use by date.</p> <p>Inspector Observation: Multiple PHF/TCS foods observed without reflecting a date of preparation or a date of expiration. Items observed include cooked beans, cheese sauce, ham, loroco (mixture of chopped vegetables), cortido (mixture of chopped cabbage, carrots, and jalepenos).</p> <p>Corrective Action: Date label foods prepared on site or open food products stored in facility for 24 hours or more. (1-202; 3-305.11; 3-302.12)</p>



25 Violation: Non-PHF (TCS) multi-use food containers not properly labeled (unless the product unmistakably recognizable i.e. rice and beans) with the identity of contents.

Inspector Observation: Multiple squeeze bottles in the cook line refrigerator have different sauces with no label indicating name of contents.

Corrective Action: Label containers of food and food ingredients with common name of contents. (1-202; 3-305.11; 3-302.12)

29 Violation: Tableware or utensils displayed, handled or stored improperly.

Inspector Observation: Single use plastic utensils in the customer self service area are stored improperly and subject to contamination.

Corrective Action: Protect from contamination. (3-304.12; 3-306.13; 4-302)
*COS- utensils faced all one direction.

30 Violation: Surfaces not intended for food contact not smooth, washable and free from unnecessary ledges, projections or crevices.

Inspector Observation: Floor surface throughout the kitchen and back area is painted concrete. Floor is in disrepair in many portions that is no longer smooth and easily cleanable. Concrete is exposed in areas and also large crack. Some portioning of flooring have standing water in them.

Corrective Action: Provide smooth and easily cleanable surfaces. (4-410; 4-2)
*Compliance Schedule Action Plan (SNHD appendix G-2) was filled out and a 2 months timeline is given for compliance to ensure floors are smooth and easily cleanable. , see separate report for details.

Violation: Portions of equipment such as equipment doors, handles, covers, and panels are missing, dirty or in disrepair.

Inspector Observation:

- Refrigeration units in kitchen have excessive dirty build up and debris on shelves, on gaskets, base of refrigeration, and handles.
- Fan mounted in back ware wash area have heavy debris on blades and guard.
- Hood filters have visual build up on them.
- Shelves lined with aluminum foil on cook line are dirty.
- Shelves in dry storage are dirty.
- Shelving inside the refrigeration units have heavy visible build up.

Corrective Action: Maintain clean and in good repair. (4-410; 4-2)

Violation: Refrigerator and/or freezer is in disrepair or with component defects, but maintaining temperature.

Inspector Observation: Several torn gaskets observed on refrigeration doors.

Corrective Action: Maintain clean and in good repair. (4-410; 4-2)

Violation: Unapproved use of wood for food and non-food contact surfaces.

Inspector Observation: Wood being used on the side of the fountain drink machine.

Corrective Action: Remove/replace with approved material. Limit the use of wood in kitchen areas to purposes and design as approved/exempted. (4-410; 4-2)

31 Violation: Equipment or items not needed for operation of facility stored on the premises.

Inspector Observation: Lots of equipment stored inside the dry storage area and also outside the back area that is no longer needed or used.

Corrective Action: Remove unnecessary equipment. (5-204.11; 5-202.12; 6-202)



32 Violation: Ceilings or ceiling tiles are dirty.

Inspector Observation: Ceiling tiles surrounding air vents are excessively dirty with visual build up.

Corrective Action: Maintain clean and in good repair. (Chapter 5; 6-1; 6-2; 6-3;)

Violation: Light bulbs are not covered, shielded or of a shatter proof design where food is exposed or where equipment, utensils, linen, unwrapped single service articles or single-use articles are stored.

Inspector Observation: Four lights on kitchen cook line are left unshielded and unprotected.

Corrective Action: Cover or shield light bulbs to protect food and food contact surfaces. (Chapter 5; 6-1; 6-2; 6-3;)

Violation: Floor/wall junctures are not covered or coving is in disrepair.

Inspector Observation: Base coving missing throughout portions of the back ware washing area.

Corrective Action: Floor/wall junctures must be covered and sealed. Repair. (Chapter 5; 6-1; 6-2; 6-3;)

Violation: Walls are not smooth, durable and easily cleanable.

Inspector Observation: Many holes observed in the walls, some small and some large.

Corrective Action: Walls shall be designed, constructed and installed so they are smooth and easily cleanable. Walls must be of approved material. (Chapter 5; 6-1; 6-2; 6-3;)

Violation: Caulking is in disrepair around plumbing areas and fixtures.

Inspector Observation: 3 compartment sink has a gap between the equipment and the wall.

Corrective Action: Repair. Secure equipment to wall and seal with caulk. (Chapter 5; 6-1; 6-2; 6-3;)

Violation: Light bulbs are missing or burnt out compromising required light levels.

Inspector Observation: Light noon functional above 3 compartment sink area, EHS less than 20 foot candles

Corrective Action: Replace light bulbs to maintain required light levels (50 foot candles). (Chapter 5; 6-1; 6-2; 6-3;)

Overall Inspection Comments:



Facility is closed due to an imminent health hazard present. All food preparation and service must cease until health hazard is corrected and verified by the Southern Nevada Health District. A re-inspection fee of \$716 is assessed and will need to be paid prior to a re-inspection, your invoice number is IN0186371

Time as a control was discussed with operators to use with their pupusa masa and also queso con loroco (monterey jack cheese and loroco seed), an SNHD handout was attached to the email for management review.

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

Section 1 Demerits	15	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	21	
Total Demerits	36	
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: Gary Robinson
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Received by (signature)	Received by (printed)	EHS (signature)
	Alex Diaz manager	 Gary Robinson

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 V18



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.