



**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							
PR0013829	BBQ KING BBQ KING	(702) 286-0331	1000	EE7001226							
ADDRESS 5650 W Spring Mountain RD UNIT A Las Vegas, NV 89146-8859		RISK CAT. 3	P.E. CODE 1003	DISTRICT 47	LOCATION	PERMIT STATUS ACTIVE					
NEVADA CLEAN INDOOR AIR ACT: <input checked="" type="checkbox"/> COMPLIANCE REQUIRED <input type="checkbox"/> EXEMPT			CONTACT PERSON: HUI YUE LIN (Phillip)								
CURRENT SERVICE	EHS	SERVICE	DATE	TIME IN	TIME OUT	DEMERITS	FINAL GRADE	TRAVEL MIN	INSPECTION RESULT	SEWER	WATER
	EE7001226	Routine Inspection	3/09/2018	12:45PM	6:00PM	43	Closed	0	Closed with Fees	M	M

SPECIAL NOTES:
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 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 type="checkbox"/>	<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"/>	<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 type="checkbox"/>	<input checked="" 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 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 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 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 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 type="checkbox"/>	<input checked="" 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 checked="" 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. 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"/>	<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 checked="" type="checkbox"/>	<input type="checkbox"/>			<input type="checkbox"/>	
28	Small wares and portable appliances approved, properly designed, in good repair.	<input type="checkbox"/>	<input checked="" type="checkbox"/>			<input type="checkbox"/>	
29	Utensils, equipment, and single serve items properly handled, stored, and dispensed.	<input checked="" type="checkbox"/>	<input 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
Rice		155.00 F	HH
Wonton Soup		172.00 F	HH
Raw Chicken		38.00 F	CH
Cut tomato		40.00 F	CH



VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS

Item No	Observations & Corrective Actions
1	<p>Violation: No way to verify how long food has been left out when using time alone as a public health control. Inspector Observation: Pig stomach, pig ear, chicken feet, quarter of a chicken in front service area on time as control labeled with yesterday's date and with a discard time of 13:30. Time and day was exceeded. Rice noodle and raw cut cabbage on cook line with no verifiable time as control procedure. Corrective Action: Always follow a verifiable, written procedure for time alone as a public health control. Document amount of time food left in danger zone. (3-501.19; 3-302.13; 3-502)</p> <p>Violation: Time alone used as a public health control without written procedures available on site. Inspector Observation: Facility using time as control without a written procedure. Per person in charge document was misplaced. Corrective Action: Always follow a verifiable, written procedure for time alone as a public health control. Provide documentation of procedure used at time of inspection. (3-501.19; 3-302.13; 3-502)</p>
2	<p>Violation: Food handler not properly washing hands when required. Inspector observation: Food handler on cook line observed using personal cell phone and then went straight to food prep with out washing hands first. COS: Inspector educated and food handler washed their hands Corrective Action: Educate employees on proper hand washing procedures. Wash hands when required including: after touching bare human body parts other than clean hands and clean exposed portions of arms; after using the toilet room; after coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking (except for drinking from a closed container handled to prevent contamination as stated in 2-401.11(B)), after handling soiled equipment or utensils, during food preparation as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks, when switching between working with raw animal products and working with ready-to-eat food; when using gloves for working with food hands shall be washed before donning gloves for working with food, after removing gloves when handling raw animal products, and after engaging in other activities that contaminate the hands. (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: After several minutes 3-comp sink only reached 108°F . Note: Contingency plan for ware washing not implemented due to facility closure. Corrective Action: Provide minimum of 120 degrees F water at 3-compartment sink(s). (5-101; 5-102; 5-103)</p>
8	<p>Violation: PHF (TCS) not cooled properly. Inspector Observation: Large pot of chicken soup in walk in cooler complete at 9:30am still observed at 53°F and highly unlikely to cool to 41°F by the 6th hour. COS: With inspector intervention facility met cooling parameters by adding ice as an ingredient. 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>
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: 5 bags of wet rice noodles (78°F), tofu (61°F), black beans (76°F), duck sauce including hoisin sauce and cooked onions at (75°F), and par-cooked duck at 62°F (after 3 hours of processing and expected to be cooked tomorrow per cook.) COS: Items voluntarily discarded; except duck which was relocated to freezer. 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>
11	<p>Violation: Storing raw animal products next to or over cooked or ready-to-eat foods. Inspector Observation: Raw uncovered beef stored above uncovered ready-to-eat noodles and egg plant in reach in cooler. COS: Raw beef relocated 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>Violation: Using 3-compartment sink for food prep while sink is being used for any other purpose. Inspector Observation: 3-comp sink being used to hang whole duck dripping juices and blood while rinsing dishes and dumping liquids in to sink. Corrective Action: Protect food from contamination. Use 3-compartment sink for only one operation at a time. (3-302; 3-303; 3-304; 3-30)</p> <p>Violation: Unsanitary conditions. Inspector Observation: Fan used to cool whole blanched duck observed with an excessive amount of dirt build up. Corrective Action: Protect food from contamination, clean and sanitize. (4.4; 3-304; 4-201.16)</p>
12	<p>Violation: Employee medications stored improperly. Inspector Observation: Employee medication stored above bulk food bins at entrance to kitchen. Corrective Action: Protect food from contamination. Store medications (and all toxic items) under and away from food and food contact surfaces. (Chapter 7; 4-201.15; 4-30)</p>
14	<p>Violation: Food contact surfaces are dirty or unsanitary. Inspector Observation: Cutting boards observed soiled and unsanitary. Dishes observed with food debris and stickers stored as clean. Blender and meat grinder observed dirty and stored as clean. Corrective Action: Properly clean and sanitize. (4.4; 3-304; 4-201.16)</p>
15	<p>Violation: Hand sink is excessively dirty. Inspector Observation: Hand sink, soap dispenser and paper towel dispenser observed with build up of dirt and debris. Corrective Action: Maintain clean. (5-202)</p>
16	<p>Violation: Exterior doors are not tightly fitted, weather proof or are left open, allowing an entry point for vermin. Corrective Action: Back door not tightly fitted (out door light shinning indoors) allowing an entry point for vermin. 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>Violation: Pests observed in facility. Inspector Observation: Small roach observed on prep table with open food. Poor sanitation identified promoting pest harborage conditions. 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>



20	<p>Violation: Item(s) designed for single-use being reused. Inspector Observation: Plastic water bottle being reused to store milk for customer use. COS: Item voluntarily discarded Corrective Action: Do not reuse single-use items; discard after initial use. (4-302.15; 4-302.17; 4-604)</p>
25	<p>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: Various non-TCS sauces in stainless pans and squeeze bottles aren't labeled/identified. Corrective Action: Label containers of food and food ingredients with common name of contents. (1-202; 3-305.11; 3-302.12)</p>
28	<p>Violation: Portions of equipment such as equipment doors, handles, covers, and panels are missing, dirty or in disrepair. Inspector Observation: Large mixing spoon found with half of handle and splintered wood. Corrective Action: Maintain clean and in good repair. (4-410; 4-2)</p>
30	<p>Violation: Portions of equipment such as equipment doors, handles, covers, and panels are missing, dirty or in disrepair. Inspector Observation: A) Buildup of food debris under grill top, inside oven used for storage. B) Buildup on underside of equipment handles such as refrigeration and oven control knobs. C) Hard water buildup and debris around steamer drip pan. D) Large fan used to cool hanging ducks covered with debris/buildup. E) Hot pad excessively soiled in front buffet station. F) Buildup on outside of containers and non-food equipment. G) Duck hook retriever homemade from wood/metal is excessively soiled. Corrective Action: Maintain clean and in good repair. Discontinue use of uncleanable home fabricated equipment.(4-410; 4-2)</p>
32	<p>Violation: Dirt and debris accumulated on floors or under equipment. Floor not maintained clean. Inspector Observation: Buildup and food debris under/alongside refrigeration, equipment, wok line, and 3 compartment sink. Corrective Action: Maintain clean and in good repair. (Chapter 5; 6-1; 6-2; 6-3;)</p> <p>Violation: Walls are dirty. Inspector Observation: Buildup on walk- in door. Splatters on stainless steel walls behind wok and refrigeration. Corrective Action: Maintain clean and in good repair. (Chapter 5; 6-1; 6-2; 6-3;)</p> <p>Violation: Floor sink or floor drains are dirty, clogged, or in disrepair. Inspector Observation: Buildup in floor drains and mop sink. Corrective Action: Maintain clean and in good repair. Evaporation pan must be on when refrigeration is in operation. (Chapter 5; 6-1; 6-2; 6-3;)</p> <p>Violation: Ceilings or ceiling tiles are dirty. Inspector Observation: Moderate dust buildup around ceiling vents. Corrective Action: Maintain clean and in good repair. (Chapter 5; 6-1; 6-2; 6-3;)</p> <p>Violation: Ventilation hoods and/or filters are not properly maintained clean, allowing grease, dust, or condensate to accumulate and/or drip. Inspector Observation: Heavy grease buildup in hood filters. Corrective Action: Maintain ventilation system clean and in good repair. (Chapter 5; 6-1; 6-2; 6-3;)</p>

Overall Inspection Comments:

Joint inspection with supervisor Carol Culbert



Note: Cooling logs improperly filled out (no temperatures documented)

Client did not schedule an Food Safety Consultant meeting with SNHD in December 2017 or provide training records as required for the managerial conference conducted 11/17/2017.

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

Section 1 Demerits	25	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	18	
Total Demerits	43	
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: Shanae Acevedo
--------------------------------------------------------------------------	---------------------------------------

Received by (signature)	Received by (printed)	EHS (signature)
	huiyue lin owner	 Shanae Acevedo

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.