



March 13, 2018

Hui Yue Lin, Chengxing Corporation  
BBQ King  
PR0013829  
5650 W. Spring Mountain Rd., Unit A  
Las Vegas, Nevada 89146-8859

RE: Stipulation Agreement

Dear Hui Yue Lin:

This letter summarizes an Environmental Health Director's Conference conducted at the Southern Nevada Health District (hereafter "Health District"), 280 South Decatur Boulevard with you, owner of BBQ King, to discuss ongoing non-compliance of the 5650 West Spring Mountain Road, Unit A, facility permit with the *SNHD 2010 Regulations Governing the Sanitation of Food Establishments* (Regulations). Pursuant to the Managerial Conference conducted November 17, 2017, you were informed that a subsequent "C" downgrade or closure within the next 12 months would result in permit suspension pending revocation.

On March 9, 2018, your facility inspection resulted in 43 demerits, a closure, and the permit PR0013829 was suspended pending a revocation hearing.

Prior to a revocation hearing, the Health District is willing to accept a stipulation agreement with BBQ King where additional conditions are imposed on the permit operation to ensure active managerial control of food safety so as not to endanger public health. This stipulation agreement will be evaluated at a minimum of 6 months, where more frequent inspections will be conducted to determine compliance, and may extend to the maximum of the stipulation agreement, 18 months, depending on the operator's compliance.

The permits to operate BBQ King will be lifted from suspension with the following conditions:

1. Facility will maintain a contract with a Food Safety Consultant (FSC) who has verifiable food safety consulting services. Visits will be conducted onsite three days per week for the next eighteen (18) months.
2. No prior Certified Food Protection Managers (CFPM) or Food Safety Consultants (FSC) can be found associated with the food establishment operations (excluding owner and Chef Xin Ma). Xin Ma can no longer act as Person in Charge despite CFPM certification. Replacement FSC and CFPM must be hired prior to re-opening.
3. Food Safety Consultant contract will notate that the Food Safety Consultant has the ability to hire and fire any employees.
4. Facility will have a Certified Food Protection Manager (CFPM) onsite at all operating times to include at least one kitchen food handler who is knowledgeable and has active managerial



- control of the kitchen. CFPM must be actively serving as the person in charge (PIC). A CFPM schedule is required at least one week in advance of being scheduled, emailed to SNHD Supervisor, Senior EHS and assigned inspector.
5. The following logs: 1) refrigeration 2) cooling 3) hot holding, must be kept onsite and be available for inspection for the next eighteen (18) months.
  6. Written procedures for Time as a Public Health Control (TPHC) must be developed by the facility and submitted to the Health District for approval. This must be done prior to re-opening.
  7. Standard Operating Procedures for proper preparation of roasted duck and pig, which minimize the amount of time these Time Temperature Controlled for Safety (TCS) foods are held in the danger zone, must be developed by the facility and submitted to the Health District for approval. This must be done prior to re-opening.
  8. Facility will have bimonthly unannounced inspections for the next six (6) operational months. All inspections must pass with an A grade. No imminent health hazards can be identified during active operations. No repeat critical or major violations on consecutive inspections will be allowed. Quarterly inspections may be conducted for the remainder of the eighteen (18) months.
  9. Facility staff will schedule a reinspection prior to reopening. The reinspection must pass with an A grade.
  10. All applicable fees must be paid.
  11. Facility will have monthly pest control visits from a licensed Pest Control Operator for the next eighteen (18) months, more as necessary, if activity found.
  12. Facility will maintain a contract for professional deep cleaning to be conducted once a month for the next eighteen (18) months.
  13. Provide a means to effectively communicate and train with all staff and Food Safety Consultant due to language barriers.
  14. Walk-in refrigerator will be assessed by a licensed refrigeration specialist to ensure proper operation and renovated/repared as required, which may involve FDAP if a remodel is required. This must be done prior to re-opening.
  15. If any inspections within the next six (6) months result in a grade other than an A grade, the permit will be immediately suspended, pending revocation.
  16. After the initial six (6) month evaluation, any inspection within eighteen (18) months of this agreement which results in "C" grade or closure, the permit will be immediately suspended, pending revocation.

Failure to comply with any of the stipulations of this agreement will result in automatic suspension of the permit to operate BBQ King, PR0013829, pending a revocation hearing. There will be no opportunity for a future settlement agreement.

I have reviewed and understand the above items and requirements addressed as well as the need to maintain BBQ King in compliance with the Southern Nevada Health District *2010 Regulations Governing the Sanitation of Food Establishments*. I am also aware that ongoing lack of compliance with the



regulation shall lead to suspension pending revocation of the health permit to operate, pursuant to Section 8-306.11 of the Regulations.

**Signature:** Owner / Responsible Person

**Print:** Owner / Responsible Person

**Signature:** Interpreter

**Print:** Interpreter

If you have any questions, please contact me.

Sincerely,

**ENVIRONMENTAL HEALTH DIVISION**

Jacqueline Reszetar, REHS  
Environmental Health Director

Attachments:  
Managerial Conference Letter dated 11-17-2017  
Permit Suspension, Pending Revocation Letter dated 3-9-2018