



**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    |          |          |             |            |                   |       |       |
| PR0102310  | PINK BOX DOUGHNUTS<br>PINK BOX DOUGHNUTS | (702) 478-7465                   | 900                     | EE7001176      |          |          |             |            |                   |       |       |
| ADDRESS<br>7531 W LAKE MEAD BLVD STE 200<br>Las Vegas, NV 89128  |  | RISK CAT.<br>2                   | P.E. CODE<br>1003       | DISTRICT<br>12 |          |          |             |            |                   |       |       |
|  |  | LOCATION                         | PERMIT STATUS<br>ACTIVE |                |          |          |             |            |                   |       |       |
| NEVADA CLEAN INDOOR AIR ACT: <input checked="" type="checkbox"/> COMPLIANCE REQUIRED <input type="checkbox"/> EXEMPT |  | CONTACT PERSON: Roberto Armanino |                         |                |          |          |             |            |                   |       |       |
| CURRENT SERVICE  | EHS                                      | SERVICE                          | DATE                    | TIME IN        | TIME OUT | DEMERITS | FINAL GRADE | TRAVEL MIN | INSPECTION RESULT | SEWER | WATER |
|  | EE7001176                                | Routine Inspection               | 3/15/2018               | 10:30AM        | 12:45PM  | 32       | C           | 15         | "C" Downgrade     | M     | M     |

SPECIAL NOTES: ICE MACHINE NOT IN USE OPEN 24/7 WONER LANCE CELL 682-7173

**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 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 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 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 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 type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input checked="" 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"/> | <input type="checkbox"/> |
| 9 | PHF/TCSs at proper temperatures during storage, display, service, transport, and holding.   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input 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 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 checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" 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"/> | <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 type="checkbox"/>            | <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"/> | <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 type="checkbox"/>            | <input checked="" 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 checked="" type="checkbox"/> | <input 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 checked="" type="checkbox"/> | <input 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 checked="" type="checkbox"/> | <input 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      |
|----------------------|----------------------|-------------|--------------|
| milk                 | front display cooler | 38.00 F     | cold holding |
| cream cheese filling | reach-in cooler      | 37.00 F     | cold holding |



**VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS**

| Item No | Observations & Corrective Actions  |
|---------|--|
| 2       | <p>Violation: Food handler not properly washing hands as required.</p> <p>Inspector Observation: Observed food handler (donning one glove) handle read-to-eat donuts, then handle money transactions, and return to handle ready-to-eat donuts (donning one glove) without proper hand wash in between changing tasks</p> <p>- EHS observed multiple money transactions and food handling by same food handler at front service station/cashier</p> <p>COS: EHS intervened and instructed food handler to wash hands and don gloves properly between changing tasks.</p> <p>Corrective Action: Educate employees on proper hand washing procedures. Wash hands as required: rinse under clean, running, warm water; apply liquid soap and rub together vigorously for at least 15 seconds (creating friction on the surfaces of the hands and arms, finger tips, and areas between the fingers); rinse under clean, running, warm water; dry hands and arms with sanitary, disposable towels. To avoid re-contaminating hands, it is recommended that food handlers use disposable paper towels as a barrier when touching faucet handles and the handle of a restroom door. (2-2; 2-3; 3-301.11; 3-304)</p> |
| 11      | <p>Violation: Using trash receptacle for food or food equipment stand.</p> <p>Inspector Observation: Trash can used to store multiple clean sheet pans, and as a stand for donut preparation</p> <p>COS: Removed</p> <p>Corrective Action: Protect food from contamination. Do not use trash can as equipment stand. (3-302; 3-303; 3-304; 3-30)</p>   |
| 12      | <p>Violation: Sanitizer concentration too high during ware washing, in sanitizer buckets or spray bottles.</p> <p>Inspector Observation: Sanitizer concentration detected at more than 200 PPM Chlorine at front service station sanitizer bucket</p> <p>COS: Corrected to 100 PPM Chlorine</p> <p>Corrective Action: Protect food from contamination. Provide sanitizer at proper concentration. (Chapter 7; 4-201.15; 4-30)</p> <hr/> <p>Violation: Container of chemical with danger statements not labeled with danger statements.</p> <p>Inspector Observation: Two unlabeled chemical spray bottles stored at front service and prep areas</p> <p>COS: Labeled</p> <p>Corrective Action: Protect food from contamination. Label properly, including danger statements. (Chapter 7; 4-201.15; 4-30)</p>   |
| 13      | <p>Violation: Employee open drinks or food stored on or over food or food contact surfaces.</p> <p>Inspector Observation: Multiple open employee drinks stored throughout; on, with, above, and intermingled with consumer foods and food contact surfaces</p> <p>COS: Removed</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> <hr/> <p>Violation: Employee eating or drinking in a food handling or storage area (not in an approved manner).</p> <p>Inspector Observation: Observed food handler drinking coffee during preparation in prep area, then store open drink on prep table</p> <p>Corrective Action: Protect food from contamination. Taste food in approved manner, otherwise no eating in open food and food storage areas. Provide drink in approved container. (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.</p> <p>Inspector Observation: No detectable sanitizer concentration in both sanitizer solutions (buckets) at front and back prep areas, during active food preparation (0 PPM Chlorine)</p> <p>COS: Corrected to 100 PPM Chlorine</p> <p>Corrective Action: Provide sanitizer at proper concentration. (4.4; 3-304; 4-201.16)</p> <p>REPEAT VIOLATION</p>  |



15 Violation: Item found in or on hand sink.

Inspector Observation: Dough cutter stored directly in basin of front hand sink

COS: Removed

Corrective Action: Hand sinks are for hand washing only, no other purpose. Do not store anything in or on hand sink. (5-202)

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Violation: Hand sink being used for something other than hand washing.

Inspector Observation: Observed both hand sinks used for other purposes than hand washing;

- front hand sink used to rinse off all food tools/equipment
- employee coffee dumped into front hand sink
- sanitizer solutions (buckets) being prepared at back hand sink

Corrective Action: Hand sinks are for hand washing only, no other purpose. (5-202)

16 Violation: Installed air curtains or fly fans have been disconnected or have had the pressure switches bypassed to deactivate units.

Inspector Observation: Back exit door air curtain bypassed with gloves; and does not turn on/activate when back door is opened

COS: Turned back on

Corrective Action: Provide proper pest control. Provide properly operating air curtain that turns on when door is opened. (6-202.13; 6-202.15; 6-501)

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Violation: Exterior doors are not tightly fitted, weather proof or are left open, allowing an entry point for vermin.

Inspector Observation: Front door of Facility propped completely open, upon arrival

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)

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Violation: Conditions that allow the harboring or feeding of pests observed.

Inspector Observation: Heavy food debris and build-up observed throughout main prep area;

- behind, underneath, between, and on food equipment
- on back walls behind large food equipment

Corrective Action: Remove equipment; deep clean and maintain. 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)

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18 Violation: Thermometer missing or improperly installed in enclosed hot and/or cold holding equipment.

Inspector Observation: No available thermometers for two cold holding units storing multiple PHF/TCS Foods;

- front open display case storing milk cartons
- small reach-in cooler storing two containers cream cheese donut filling
- all PHF/TCS Foods measured at 41 degrees or below

COS: Provided

Corrective Action: Provide appropriate thermometers accurate to  $\pm 2$  degrees F properly located and permanently affixed inside hot and cold holding equipment. (4-302.13; 4-202.11)

20 Violation: Plastic grocery ("T-shirt") or garbage bags which are not food grade used for direct food storage.

Inspector Observation: Black plastic garbage bags (new) used to line and cover proofing dough, at bottom shelving in main prep area

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)

21 Violation: Health card is not available upon request.

Inspector Observation: Food handler unable to provide food handler upon request;

- food handler (Samantha) actively food handling/preparing

Corrective Action: Maintain health card at work station or on their person and be available for review by the health authority. (2-2; 2-404.11; 8-204.12)

25 Violation: Non-PHF (TCS) spoiled.

Inspector Observation: Multiple containers of shelf stable creme fillings expired;

- key lime pie filling (BEST USE BY 1-26-2018)  
 - orange compound (BBD 31/12/2013)

Corrective Action: Remove from service/sale or discard. (1-202; 3-305.11; 3-302.12)

**Overall Inspection Comments:**

NOTES:



- "C" Downgrade Invoice must be paid within 10 business days (March 29, 2018) prior to scheduling Reinspection

- Provide and submit recent Pest Control Service Order

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

|   |                 |  |
|---|-----------------|--|
| Section 1 Demerits  | 5               | 0 to 10 demerits = A (Identical consecutive critical or major violations shall be downgraded to next lower grade.)<br>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.<br><b>Failure on re-inspection will result in a "C" grade with associated fee and may require a supervisory conference.</b><br>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. <b>Failure on re-inspection will result in a closure of the facility with associated fee and may require a supervisory conference.</b><br>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. <b>Failure on re-inspection will result in continued closed status with associated fee and may require a supervisory conference.</b> |
| Section 2 Demerits  | 27              |  |
| Total Demerits  | 32              |  |
| Initial Inspection Grade  | C               |  |
| <input type="checkbox"/> This grade resulted from a repeat critical or major violation. |                 |  |
| Reinspection Fee:   | <b>\$477.00</b> |  |

|  |                             |
|--|-----------------------------|
| Fee required to be paid within 10 business days or prior to reinspection | Inspector name: Tom Sheffer |
|--|-----------------------------|

| Received by (signature)  | Received by (printed)          | EHS (signature)  |
|--|--------------------------------|--|
|  | Anthony Ramirez<br><br>Cashier | <br><br>Tom Sheffer |

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.**