



**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							
PR0004704	PAYLESS PIZZA #2 AND RIBS PAYLESS PIZZA #2 AND RIBS	(702) 990-0320	400	EE7001291							
ADDRESS 5785 W Tropicana AVE STE 3 Las Vegas, NV 89103-5135		RISK CAT. 2	P.E. CODE 1006	DISTRICT 65							
NEVADA CLEAN INDOOR AIR ACT: <input checked="" type="checkbox"/> COMPLIANCE REQUIRED <input type="checkbox"/> EXEMPT		CONTACT PERSON: VINCENT KNAPP									
CURRENT SERVICE	EHS	SERVICE	DATE	TIME IN	TIME OUT	DEMERITS	FINAL GRADE	TRAVEL MIN	INSPECTION RESULT	SEWER	WATER
	EE7001291	Routine Inspection	4/04/2018	11:15AM	2:25PM	20	Closed	0	Closed without Fees	M	M

SPECIAL NOTES: 10AM-11AM SAT / 12P-10P SUN

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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 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 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 checked="" type="checkbox"/>	<input 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 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 checked="" type="checkbox"/>	<input 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. 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"/>



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 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
tomato sauce		40.00 F	CH
sliced ham		38.00 F	CH



VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS

Item No	Observations & Corrective Actions
C	<p>Violation: Pests observed in facility. Inspector Observation: Four live roaches of similar size found attached to multiple white square sticky surfaces stored under make table and adjacent prep table across from cook line in kitchen area. No additional pests observed within facility while inspector on site. NOTE: Facility unable to provide current or past pest control maintenance records for facility. 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>Violation: Conditions that allow the harboring or feeding of pests observed. Inspector Observation: Excessive accumulation of food and grease debris throughout facility: exterior surfaces of cooking equipment including wheels, shelving, refrigerated units, hinges, gaskets, pipes, floors, walls, and fixtures. Multiple light gaps along back exterior door allowing potential entry points for pests. Corrective Action: Institute effective pest control measures to prevent the entry of pests and eliminate the presence of any observed pest activity. Deep, detail clean entire facility including all surfaces and fixtures (6-202.13; 6-202.15; 6-501)</p>
6	<p>Violation: Food spoiled, adulterated or not wholesome. Inspector Observation: Uncovered box of multiple uncut green peppers stored on shelf in walk in cooler with white spots surrounding stems and on sides. COS: PIC discarded aforementioned spoiled food. 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>
11	<p>Violation: Foods not covered in storage (except when cooling). Inspector Observation: Multiple uncovered boxes of raw beef, breaded vegetables and breaded chicken stored in tall freezer in kitchen area. Corrective Action: Protect food from contamination, cover. (3-302; 3-303; 3-304; 3-30)</p> <p>Violation: Stored food products not protected from potential contamination. Inspector Observation: Multiple storage racks of enclosed consumer beverages stored in employee bathroom adjacent to toilet and hand sink. Corrective Action: Protect food from contamination. Store in food grade container or by other method to protect product. (3-302; 3-303; 3-304; 3-30)</p>
14	<p>Violation: Kitchenware in clean storage area inadequately cleaned (soiled with food debris). Inspector Observation: Multiple utensils stored as clean throughout facility found with excessive dried food and oil debris: Cleaned metal pan and scoop with food debris stored on "clean" drainboard of three compartment sink in dirty plastic drying rack, multiple utensils and dirty plastic and metal containers stored on oily storage racks above three compartment sink, oily sheet pans and pizza pans, cleaned deli slicer with dried food debris and oil accumulation, cleaned dough mixer with excessive flour and oil on exterior and in/around equipment parts. Corrective Action: Properly clean and sanitize. (4.4; 3-304; 4-201.16)</p> <p>Violation: Food surfaces dirty or unsanitary. Inspector Observation: Black and brown build up within grooves of in use cutting board stored on make table in kitchen area. Corrective action: Wash rinse and sanitize or resurface or replace to remove build up. (3-304)</p>
16	<p>Violation: Pests observed in facility. Inspector Observation: Four live roaches of similar size found attached to multiple white square sticky surfaces stored under make table and adjacent prep table across from cook line in kitchen area. No additional pests observed within facility while inspector on site. NOTE: Facility unable to provided current or past pest control maintenance records for facility. 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>Violation: Conditions that allow the harboring or feeding of pests observed. Inspector Observation: Excessive accumulation of food and grease debris throughout facility: exterior surfaces of cooking equipment including wheels, shelving, refrigerated units, hinges, gaskets, pipes, floors, walls, and fixtures. Multiple light gaps along back exterior door allowing potential entry points for pests. Corrective Action: Institute effective pest control measures to prevent the entry of pests and eliminate the presence of any observed pest activity. Deep, detail clean entire facility including all surfaces and fixtures (6-202.13; 6-202.15; 6-501)</p>
21	<p>Violation: Food establishment does not have an employee health policy. Inspector Observation: Facility does not have an employee health policy. PIC able to convey only 1 of 5 symptoms associated with foodborne illness transmission. NOTE: EHS Roche intends to provided aforementioned information via email. Corrective Action: Food establishments must have an employee health policy that requires food handlers to report information about their health and activities as they relate to symptoms of foodborne illness. (2-2; 2-404.11; 8-204.12)</p>
23	<p>Violation: Refrigerated, ready-to-eat, PHF (TCS) food not properly labeled for a 7 day use by date. Inspector Observation: Multiple unlabeled foods stored in walk in cooler: individually plastic wrapped sliced deli meat, coleslaw, macaroni salad, individually plastic wrapped cooked racks of ribs. PIC stated intent to properly label foods stored in walk in cooler for 7 day discard. 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	<p>Violation: Non-PHF (TCS) multi-use food containers not properly labeled. Inspector Observation: Multiple unlabeled in use plastic squeeze bottles stored on make table and food prep area. Corrective Action: Label containers of food and food ingredients with common name of contents in English. (1-202; 3-305.11; 3-302.12)</p>
30	<p>Violation: Nonfood contact surfaces of equipment are not maintained clean and kept in good repair. Inspector Observation: Excess grease and food debris accumulation buildup on exterior and interior surfaces of equipment throughout facility: grease debris on doors and handles of refrigerated equipment, exterior of storage containers, dried food debris on interior bottom surfaces, shelves and gaskets of refrigerated equipment. Corrective Action: Maintain clean and in good repair. (4-410; 4-2)</p> <p>Violation: Portions of equipment such as equipment doors, handles, covers, and panels are missing, dirty or in disrepair. Inspector Observation: Walk in door handle broken and detaching from unit. Corrective Action: Maintain clean and in good repair. (4-410; 4-2)</p>



32 Violation: Dirt and debris accumulated on floors, under equipment, walls, shelves, ceiling; not maintained clean.
Inspector Observation: Excessive grease, wet and dry food debris, paper debris accumulation throughout facility: floors and walls under and around cooking equipment in kitchen and food prep areas, refrigerated and frozen storage units, food and utensil storage shelving, three compartment sink, dried red debris on wall of walk in cooler. ENTIRE FACILITY NEEDS DEEP CLEANING, SIGNIFICANT IMPROVEMENT IS REQUIRED PRIOR TO RE INSPECTION.
Corrective Action: Maintain clean and in good repair. (Chapter 5; 6-1; 6-2; 6-3;)

Violation: Floor sink or floor drains are dirty, clogged, or in disrepair.
Inspector Observation: Excessive food debris accumulation in and around drain under three compartment 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;)

Violation: Vents are soiled with dirt and dust.
Inspector Observation: Excessive build up of dust on air vents over food prep and food storage areas throughout facility.
Corrective Action: Maintain clean and in good repair. (Chapter 5; 6-1; 6-2; 6-3;)

Violation: Ventilation hoods and/or filters are not properly maintained clean, allowing grease, dust, or condensate to accumulate and/or drip.
Inspector Observation: Grease accumulation on and around ventilation hood, drip pan and ventilation filters.
Corrective Action: Maintain ventilation system clean and in good repair. (Chapter 5; 6-1; 6-2; 6-3;)

Overall Inspection Comments:

Food establishment Payless Pizza and Ribs located at 5785 W Tropicana Ave PR0004704 self closed without SNHD fees. All food activities must remain suspended until corrective action has been taken to eliminate/correct the hazards. Facility is to remain closed until imminent health hazards have been completely addressed, eliminated and verified by SNHD inspector EHS Roche during scheduled reinspection. Contact inspector Pamela Roche at roche@snhdmail.org or (702) 759 -0510 to schedule a re-inspection.

PIC stated intent to address imminent health hazards and additional violation prior to contacting EHS Roche for reinspection this Friday, April 6th. Facility has 48 hours from this notice to properly address violations as stated in this inspection report prior to scheduling a reinspection this week, during normal business hours (Mon-Fri 8a-4:30p excluding holidays). Otherwise, contact EHS Roche to schedule a reinspection for a later date.

PIC John Dejesus actively obtaining quotes from professional cleaning companies to address deep cleaning needs of facility while inspector on site.

Food establishment regulations (2010) and educational materials available at 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.) 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	15	
Total Demerits	20	
Initial Inspection Grade	Closed	
<input type="checkbox"/> This grade resulted from a repeat critical or major violation.		
Reinspection Fee:	N/A	
Fee required to be paid within 10 business days or prior to reinspection	Inspector name: Pamela Roche	

Received by (signature)	Received by (printed)	EHS (signature)
	JOHN DEJESUS Supervisor	 Pamela Roche

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.