





|  |  |                                     |                                     |                          |                          |                          |                          |
|--|--|-------------------------------------|-------------------------------------|--------------------------|--------------------------|--------------------------|--------------------------|
| 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 checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>SECTION 3 - Good Food Management Practices to Prevent Unsanitary Conditions</b> |  | <b>IN</b>                           | <b>OUT</b>                          |                          |                          | <b>NA</b>                |                          |
| 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 checked="" type="checkbox"/> | <input 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 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.

No Temperature Observations



**VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS**

| Item No | Observations & Corrective Actions  |
|---------|--|
| E       | Facility observed with insufficient refrigeration - walk in measured at 53 degrees F and only make table measured at 45 degrees F per min/max thermometer. All phf/tcs foods measured between 46 degrees F to 56 degrees F.  |
| 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: 1) Multiple phf/tcs foods stored at the make table measured between 46 degrees F to 54 degrees F i.e. mozzarella cheese = 54 degrees, chopped ham and chicken = 48 degrees F, chicken wings stored inside under counter unit = 46 degrees F 2) Phf/tcs foods inside walk in cooler observed holding between 53 degrees F and 56 degrees F such as 2 containers of chopped chicken prepared 4/12/18 = 56 degrees F; Multiple bags and containers of sausages 53 degrees; 2 containers of chopped ham = 55 degrees F; 5 boxes of chicken wing sections measured between 49 degrees F to 55 degrees F</p> <p>Note: PIC Nancy stated she requested repairs for refrigeration many times... she stated she took temperatures this morning around 1000 inside the walk for olives and pineapples and food measured at 40 degrees F; she measured cheese at the make table around 1000 and it temped at 41 degrees F. She further stated she did not think the temperatures would rise above 41 degrees F. Nancy stated supervisor has requested services from Infinity Refrigeration.</p> <p>COS: all food at the make table voluntarily discarded NOTE: all phf/tcs foods from the walk in cooler will be discarded per PIC</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> |
| 14      | <p>Violation: Food contact surfaces are dirty or unsanitary.</p> <p>Inspector Observation: Blade for can opener stored clean observed with heavy build up</p> <p>Corrective Action: Properly clean and sanitize. (4.4; 3-304; 4-201.16)</p>  |
| 17      | <p>Violation: Hot and cold holding equipment with mechanical problems or in obvious disrepair which cannot maintain temperature.</p> <p>Inspector Observation: 1) Only make table measured at 45 degrees F per min/max thermometer 2) Walk in cooler measured at 53 degrees F per min/max thermometer Note: Facility shall cease and desist operations until approved by the Health Authority to resume business.</p> <p>Corrective Action: Equipment red-tagged, remove equipment from service until approved for use by SNHD. Repair equipment to maintain foods at required temperatures (=41 degrees F). If placed back in service without Health Authority approval, the facility may be downgraded to the next lower grade and applicable fees assessed (8-208.11). (4-2; 3-501.11; 6-202.11)</p>  |
| 18      | <p>Violation: Thermometer missing or improperly installed in enclosed hot and/or cold holding equipment.</p> <p>Inspector Observation: Only make table observed without appropriate thermometer as required</p> <p>Corrective Action: Provide appropriate thermometers accurate to ±2 degrees F properly located and permanently affixed inside hot and cold holding equipment. (4-302.13; 4-202.11)</p>   |
| 21      | <p>Violation: Food handler working without a valid health card when required.</p> <p>Inspector Observation: Food handler Fabian observed with expired health card 3/25/2018</p> <p>Corrective Action: Food handler must obtain health card issued by SNHD within 5 business days or prior to being employed in a food establishment and must maintain valid health card during employment as a food handler. (2-2; 2-404.11; 8-204.12)</p>   |
| 30      | <p>Violation: Portions of equipment such as equipment doors, handles, covers, and panels are missing, dirty or in disrepair.</p> <p>Inspector Observations: Holster for storing can opener observed heavily soiled with old food debris and build up</p> <p>Corrective Action: Maintain clean and in good repair. (4-410; 4-2)</p>   |

**Overall Inspection Comments:**

Facility observed with insufficient refrigeration - walk in measured at 53 degrees F and only make table measured at 45 degrees F. Facility shall cease and desist all operations until approved by the Health Authority. No food preparation or new orders shall be processed until reinspected and approved to reopen to the public by the Health Authority. Fine shall be paid prior to reinspection. Fine can be paid online at [www.snhd.info](http://www.snhd.info) under Pay Environmental Health Invoice. Invoice number is IN0188118.

All food stored inside the walk in cooler and at the make table shall be discarded

Ensure to provide service invoice for repairs for restoration of refrigeration.

To pass reinspection, facility shall pass with 10 demerits or less, all refrigeration must be holding 41 degrees F and below, and all critical and major violations shall be remedied and not repeated.

To schedule a reinspection, you may reach Rabea at 702-759-1110 or 702-931-7013



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

|   |          |  |
|---|----------|--|
| Section 1 Demerits  | 5        | <p>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. <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></p> |
| Section 2 Demerits  | 12       |  |
| Total Demerits  | 17       |  |
| Initial Inspection Grade  | Closed   |  |
| <input type="checkbox"/> This grade resulted from a repeat critical or major violation. |          |  |
| Reinspection Fee:   | \$716.00 | Inspector name: Rabea Sharif   |
| Fee required to be paid within 10 business days or prior to reinspection                |          |  |

| Received by (signature) | Received by (printed)      | EHS (signature)      |
|-------------------------|----------------------------|----------------------|
|                         | Nancy Gomez<br><br>Manager | <br><br>Rabea Sharif |

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.**