



SOUTHERN NEVADA HEALTH DISTRICT FOOD ESTABLISHMENT INSPECTION

280 SOUTH DECATUR BLVD • LAS VEGAS, NV • 89107 • 702-759-1110 (DIRECT) • 702-759-1000 (24 HOURS)

FACILITY INFORMATION																				
PE	PERMIT # ESTAE			HMENT NAME	=		FACILII	the same of the last of the la	PHONE #			EST. SQUARE FOOTAGE			2000	PRIMARY EHS				
P12 00 19504 CHINA MAMA							UARE F	OUTAG		PRIMARY EHS										
ADDRESS 3424 S. JONTS BLVD. RISK CAT. P.E. Code DISTRI							CT LOCATION		N	MILES										
NEVADA CLEAN INDOOR AIR ACT: ☐ COMPLIANCE REQUIRED ☐ EXEMPT CONTACT PERSON:																				
EHS SERVICE DATE TIME IN TIME OUT TRAVEL MIN DEMERITS					GRADE	HEAL	TH CARD	ARDS RESULT												
0	PEN TIME	CLOS	SE TIME	CAPACIT	D TY	SEWER	SEWER WATER		T STATUS		WZ	ACT	CTION				DATE			
OF ER TIME						M			TOTATOO		FUTURE	L	7h76		43	U	4.9118		j	
	SPECIAL NOTES SPECIAL PROCESSES:																			
Imminent Health Hazards - Notify SNHD and cease Operations as Directed																				
	□ Interruption of electrical service □ Lack of adequate refrigeration □ Emergency such as fire and/or flood																			
	□ No potable water or hot water □ Lack of adequate employee toilets and handwashing facilities □ Other condition or circumstance that																			
□ Gross unsanitary occurrence or conditions including pest infestation □ Misuse of poisonous and toxic materials may endanger public health																				
	Sewage or liquid wa	ste not d	isposed of in an a	approved m	anner		Suspected t	foodborne	illness outbr	reak						/				
	CI	Γ = Cook	ing temp. HH = F	Hot Holding	temp.	CH = Co	ld Holding ter	np. RH = I	ReHeat tem	p. TC =	Time a	s Con	trol temp	coo	L = Coc	oling tem	ip.			
			and the state of the		868	A LEAN		peratur			NEW N			C STATE	SUMS	A SECTION	Q SYNG			
F	Food Temperature Code Food Temperature Code Food						/	Temp	erature	C	Code									
																			111111111111111111111111111111111111111	
													/							
	IN = In compliance OUT = Not In compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site during inspection R = Repeat violation																			
SE	CTION 1 - The	e Critic	al Violations	s listed b	elow	v are to	be asses	sed 5 d	emerits f	or ea	ch vic	olatio	n	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.								roved											
2	Handwashing (as required, when required, proper glove use, no bare hand contact of ready to eat foods)							onds)												
	Foodhandler health restrictions as required.																			
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.																			
4	Hot and cold ru	ot and cold running water from approved source as required.							AL PER											
5	Imminently dangerous cross connection or backflow. Waste water and sewage disposed into public sewer or approved facility.								wer or					0						
6	Food wholeson	Food wholesome; not spoiled, contaminated, or adulterated.								Teller										
	PHF/TCSs cooked and reheated to proper temperatures.																			
	PHF/TCSs properly cooled.																			
-	PHF/TCSs at proper temperatures during storage, display, service, transport, and holding.																			
	CTION 2 - The										n viol	ation		IN	OUT	cos	NO	NA	R	
	Food and ware				Access to the last of the last		Name and Address of the Owner, where			Name of Street, or other Designation of the Owner, where the Parket of the Owner, where the Owner, which the Owner, where the Owner, which the			1672-16							
													9-03							
		Food protected from potential contamination during storage and preparation. Food protected from potential contamination by chemicals. Toxic items properly labeled, stored and used.							1.											
NACOUNA,	CONTRACTOR OF THE PROPERTY OF	pod protected from potential contamination by employees and consumers.																		
14	Kitchenware ar				_				anitized a	nd air	dried.	Equip	ment							
	for warewashir																			
15	Handwashing facilities adequate in number, stocked, accessible, and limited to handwashing only.																			
16	Effective pest control measures. Animals restricted as required.																			
17	Hot and cold holding equipment present; properly designed, maintained and operated.																			
A Property of		curate thermometers (stem & hot/cold holding) provided and used.																		
19	PHF/TCSs properly thawed. Fruits and vegetables washed prior to preparation or service.																			
20	Single use items not reused or misused.																			
21		erson in charge available and knowledgeable/management certification. Foodhandler card as required. Facilit as an effective employee health policy.								acility										
22	Backflow preven				place	and ma	aintained.						High S.							
	Grade card and							sory as re	equired. R	ecords	s/logs	maint	ained							
	and available	when i	required. NCIA	A compl	iant.	PHFs la	beled and	dated a	s required	d. Foo	d solo	d for	offsite			1	en the of	1 4		

I'v	FOOD ESTABLISHMENT INSPECTIOI Establishment Name:	Date: R			Page 2 of							
S	ECTION 3 - Good Management Practices to Prevent Unsanitary Conditions	IN	OUT	E S	-	NA	No. of Contract of					
24	Acceptable personal hygiene practices, clean outer garments, proper hair restraints used. Living quarters and child care completely separated from food service.											
2	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.	9	-0									
26	Facilities for washing and sanitizing kitchenware approved, adequate, properly constructed, maintained and operated.				Andrew Control							
2	Wiping cloths and linens stored and used properly.											
28	political applications approved, properly designed, in good repair.			137			6660					
29	The state of the s											
30	entranted and elean.											
3	The state of the s											
32	equipment, or personal effects. Trash areas adequate, pest proof, and clean. Facility in sound condition and maintained (floors, walls, ceilings, plumbing, lighting, ventilation, etc.).			Section.	Name (N		-					
760							E-101=1281					
-	Observations and Corrective Actions											
+	Violation Corrective Act	ion			0.0	10						
1	DAP INSPECTION APPRICE) AT PEDITST OF SUPERVISOR CANDICE SYM	SR	A	660	MP	HN	4					
T	JOD UPPLATIONS THIS HPOTHER MOI DAVID: SOP HPTYPOURT	DE	ora	WN	er,	SHIV	lev					
(HP IM DO ISTOOD DIVOCTUPE EXOM BUHY STOLLT DUDING INDIA	1	mo	OX	7 11	- [-	911					
Ā	NO 11-10-19 PHIDIPPLY PURCHOOL THAT EARLITY WILL PARTYON	- 11	thi	0	inn	10 m	100					
E	ABVICTOR AND DEDAID LACK A MODEL OF RACINFOLD TO LOCK	nt	land	ALTO	100	to n	142					
T	PABRICATOR AND REPAIR WOR WATERFALL BALKYPIOSH P MORT MOINIFACIVIER											
H	specifications and sanitation repetitication. Pursury edulament inspection											
7	a tursing complete of the Falaving violations aspects:		1									
	- AIR CUYTAIN UNDINGGED. AT 10012 HOOR maintain effective p	UTK	Pro	- nani	nol	mer	Sum					
- RPGIR DOUR NOT WEGTHERDANT WITH FYRME IN OUTPOUT - YOUR TO PROVIDENTE												
12	A- Splant glapp at 3- companyment sink insorbed > real/class purch or remove.											
-	- Digin pipe of 3. compaintent sink for front sopult conviter uthout appeare											
	air gap> provide minimum 1-" gir sap abue floop Pimof floor sak.											
	EXPUDITY removed dought smelter and rue cooker nut sanit	170	n'-	12/9	DFIE	00						
physically of blough Book and Ditto Dule in facility - remain from Documents.												
MAPLY WITH OIL OTHER DICONVESTION THE SNHD SINCE THE CHARE OF DEFINITH Holder INSPECTION												
	Comments											
- GAP CH Front Doord I IN ing pest entry -> provide dus runeps and day pest entry.												
F	ood establishment regulations (2010) and educational materials available at www.SouthernNevadaHealthDistrict.org/f											
	O to 10 demerits = A (Identical consecutive critical or major violations shall be downs			_								
3	Section 2 Demerits 11 to 20 demerits or identical consecutive critical or major violation = B; Re-inspection requested. Inspection must result in 10 demerits or less, with no identical repeat critical repe	cal or i	major v	iolation	ıs.	T						
	Total Demerits Failure on re-inspection will result in a "C" grade with associated fee and may					0.00						
_	Inspection Grade 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.											
	repeat critical or major violation. 41 or more demerits = Closure or Imminent Health Hazard requiring closure; All food activities must remain suspended											
	Fee required to be paid within 10 business days or prior to 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. Inspector name and phone number:	C		Rev	riewed	Ву:						
20	Received by (signature) Received by (printed) EHS (signature)			1000) Small	N/S					
	10: 0 6/4/10/10/10 D			J. Spiece	Allen							

QP