

SOUTHERN NEVADA HEALTH DISTRICT

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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)

PI	PERMIT # ESTABLISHMENT NAME							EST. SQUARE FOOTAGE			PRIMARY EHS						
PR0019504		China Mama					(702) 873-1977			1000			EE7000333				
		China Mama					(702) 873-1977			1000			EE/000333				
	ADDRESS					RISK C.	RISK CAT. P.E. CODE		DDE I	DISTRICT	LOCA	LOCATION		PERMIT STATUS			
		20 S Jones BLVD s Vegas, NV 89146-6709						1006	- 1.	47			ACTIVE				
$\overline{}$		VADA CLEAN INDOOR AIR ACT. ☑ COMPLIANCE REQUIRED ☐ EXEMPT CONTACT PERSON.											Service Co.				
	EHS									IN INSPEC	INSPECTION RESULT		1 SEWER		WATER		
CURRENT SERVICE	EE7001127 Reinspection 4/13/2018 10:00AM 12:00PM 0 A 0 "A"									"A" Gr	'A" Grade			М		М	
SPECIAL NOTES: RP 03/16																	
In = In compliance OUT = Not In compliance COS = Corrected on-site during inspection N/O = Not observed N/A = Not a Imminent Health Hazards-Notify SNHD and Cease Operations as Directed														peat violation			
A Interruption of electrical service												OUT			3000		
	B No potable water or hot water									_							
С									_								
D		or liquid waste not disposed of								_	_						
E		idequate refrigeration								_							
F		Lack of adequate employee toilets and handwashing facilities							_	_							
G		f poisonous or toxic materials									_						
Н	Suspect	ed foodborne illness outbreak											_				
T	Emerger	ncy such as fire and/or flood															
J	Other co	ndition or circumstance that m	ay endanger	public healtl	n						_						
S		- The Critical Violations Ii	Alabara and a supering process.			deme	rits for	each v	iolati	on I			COS	МО	NA	R	
1		time as a control with approv						ariance	9	Ī							
_		and followed when required.							201 - 101								
2		Handwashing (as required, when required, proper glove use, no bare hand contact of ready to eat foods). Foodhandler health restrictions as required.								1							
3				rce with rec	uired labels.	Parasite	destructi	on as		─	1						
	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								- "	- ·	-	ш	Ш	П	ш.		
_	temperature.																
4		cold running water from appro-		over the second		SE HER SECOND				1							
5		tly dangerous cross connection wed facility.	or backflow	Waste wa	ter and sewag	e dispos	ed into p	ublic s	ewer	1							
6		olesome; not spoiled, contami	nated, or adu	Iterated.						- ,							
7	PHF/TCSs cooked and reheated to proper temperatures.																
8	PHF/TCSs properly cooled.							_				_					
9	PHF/TCSs at proper temperatures during storage, display, service, transport, and holding.									7		_					
S		- The Major Violations lis						ch vi	olation			UT	The same of the sa	МО	NA	R	
10								ı	. [
11	Food pro	Food protected from potential contamination during storage and preparation.							1	. [
12		Food protected from potential contamination by chemicals. Toxic items properly labeled, stored and used.							1	I]						
13	Food pro	Food protected from potential contamination by employees and consumers.								1	. [
14	1	vare and food contact surfaces								1							
Equipment for warewashing operated and maintained. Sanitizer solution provided and maintained as required.												'					
15		Handwashing facilities adequate in number, stocked, accessible, and limited to handwashing only.															
16	Effective	Effective pest control measures. Animals restricted as required.															
17	Hot and	Hot and cold holding equipment present; properly designed, maintained and operated.								_							
18	Accurate	Accurate thermometers (stem & hot/cold holding) provided and used.								_							
19	PHF/TC	PHF/TCSs properly thawed. Fruits and vegetables washed prior to preparation or service.															
20	Single u	Single use items not reused or misused.								_							
21	' - [] [[[[[[] [[] [[] [[] [] [] [] [] [] [Person in charge available and knowledgeable/management certification. Foodhandler card as required. Facility has an effective employee health policy.							_ '	• [
22		Backflow prevention devices and methods in place and maintained.							1								

<u>SN</u>	FOOD ESTABLISHMENT INSPECTION (Cat 10) 2013 Facility Name: China Mama- China Mama PR0019504						Date: 04/13/2018		8 1	Page 2 of 4		
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.											
SEC	SECTION 3 - Good Food Management Practices to Prevent Unsanitary Conditions							Section 1	11 50	NA	State of	
24	Acceptable personal hygiene practices, clean outer garments, proper hair restraints used. Living quarters and child care completely separated from food service.											
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.											
26	Facilities for washing and sanitizing kitchenware approved, adequate, properly constructed, maintained and operated.											
27		priate sanitizer test kits provided and used. Equipment and ware washing thermometer(s) are ed. Wiping cloths and linens stored and used properly.										
28	Small wares and portable appliances approved, properly designed, in good repair.											
29	Utensils, equipment, and single serve items properly handled, stored, and dispensed.											
30	Nonfood contact surfaces and equipment properly constructed, installed, maintained and clean.											
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.											
32												
		B11550V3E10V4	TEMPE	RATURE OBSER	/ATIONS			57.5	B.S.	Plan.	12150	
	СТ	= Cooking temp. HH = Hot Holdin	g temp. CH = Cold H	lolding temp. RH = ReHe	eat temp. TC = Time as Control te	mp. CO	OL = Co	oling ter	np.			
	Item	Location	Measurement		Comme							
raw b	peer		38.00 F	СН								
17.0				EVATIONS AND C	ORRECTIVE ACTION	S		E AL			44.2	
Item	CONTRACTOR CONTRACTOR	rvations & Corrective Ac	1011 70 000000									
27	Inspecto company Correctiv	Violation: Appropriate sanitizer test strips are not available for all types sanitizer used within the facility. Inspector Observation: No quat sanitizer test strips available for quat sanitizer. According to the facility, they had strips last night from chemical company but were misplaced. Corrective Action: Provide sanitizer test strips for all types of sanitizer used within the facility. (3-304.14; 4-502.11; 4-503)										
30	Inspecto	Violation: Portions of equipment such as equipment doors, handles, covers, and panels are missing, dirty or in disrepair. Inspector Observation: Wheels of equipment with grease and food debris. Underneath noodle/flour prep table is crusted with food debris. Corrective Action: Maintain clean and in good repair. (4-410; 4-2)										
32	Inspecto	Violation: Plumbing connections and fixtures are rusted, corroded or in disrepair. Inspector Observation: Spring on sprayer nozzle at dish machine is in disrepair. Corrective Action: Maintain clean and in good repair. (Chapter 5; 6-1; 6-2; 6-3;)										
Over	all Inspection	on Comments:										
este desses		enser is calibrated to dispens		5/5/								
Facilit	v owners will h	ave food safety training monti	alv a professional	company to deep clea	n equinment, and opening ar	nd closin	a chec	blicte to	main	tain		

cleanliness and ensure food safety.

SNAD FOOD ESTABLISHME PRO019504	MENT INSPECTIO	ON (Cat 10) 2013	Facility Name:China Mama- China M	fama	Date: 04/13/2018	Page 3 of 4						
Food establishment regulations (2010) and educational materials available at www.SouthernNevadaHealthDistrict.org/ferl												
Section 1 Demerits 0 0 to 10 demerits = A (Identical consecutive critical or major violations shall be downgraded to next lower grade.												
Section 2 Demerits Total Demerits	0	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										
Total Dements	<u> </u>	conference.	C: De impostion ofter 15 days	are a second if composited in a section when								
Initial Inspection Grade	A		C; Re-inspection after 15 days, or sooner if requested. Inspection must result in 10 demerits or all repeat critical or major violations. Failure on re-inspection will result in a closure of the									
☐ This grade resulted f		facility with associa	ciated fee and may require a supervisory conference.									
violation. until approved b			more demerits = Closure or Imminent Health Hazard requiring closure; All food activities must remain suspended approved by Health Authority. Re-inspection upon operator request must result in 10 demerits or less, with no ical repeat critical or major violations. Failure on re-inspection will result in continued closed status									
Reinspection Fee:	N/A		ee and may require a supervisory conference.									
Fee required to be paid w business days or prior to			Heather MacDavid									
Received by (signature)			Received by (printed)	EHS (signature)								
7	_		Ivy Ma	12 D	10h D							
			owner		Heather MacDavid							
the Environmental Health office	ce indicated on	page one of this report. Un	ntil such time as a decision is render	ents of this report with the department by con- ered by this department, the contents of this re- every (of your choosing) within 1 business day	eport shall remain	rvisor at n in 104 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.