



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"/>
----	--	-------------------------------------	--------------------------	--------------------------	--------------------------	--------------------------	--------------------------

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 type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" 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 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
POTATOES	KETTLES	165.00 F	CT
MEAT PATTIES	STEAM UNIT	179.00 F	RH
MILK	WALK-IN COOLER (IR)	43.00 F	CH



VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS

Item No	Observations & Corrective Actions
1	<p>Violation: Time alone used as a public health control without written procedures available on site. Inspector Observation: NO AVAILABLE WRITTEN PROCEDURES FOR TIME ALONE USED AS A PUBLIC HEALTH CONTROL FOR ALL HOT FOODS BEING PLACED ON (TAC) IN LIEU OF FUNCTIONAL HOT HOLDING UNITS AT ALL TIMES. **REFERENCE VIOLATION #17** Corrective Action: Always follow a verifiable, written procedure for time alone as a public health control. Provide documentation of procedure used at time of inspection. (3-501.19; 3-302.13; 3-502)</p> <p>Violation: No documentation of to indicate the time when the food was removed from temperature control for time alone used as a public health control. Inspector Observation: OPERATOR STATED THAT FOODS ARE PLACED ON TIME AS A PUBLIC HEALTH CONTROL AFTER FOODS HAVE BEEN PLACED IN AN INOPERABLE HOT HOLDING UNIT AFTER ABOUT AN HOUR OF WAIT TIME AND NO WAY TO IDENTIFY THE TIME MARKING OF FOODS. Corrective Action: Always follow a verifiable, written procedure for time as a public health control. Document amount of time food left in danger zone. (3-501.19; 3-302.13; 3-502)</p> <p>Violation: Food not discarded after time alone used as a public health control has been exceeded. Inspector Observation: PER OPERATOR, FOODS PLACED ON TAC; FOODS THAT ARE NOT SERVED TO INMATES ARE THEN COOLED AND THEN REHEATED AT A LATER TIME TO BE SERVED. COS-FOODS IMMEDIATELY DISCARDED FROM FREEZER. Corrective Action: Always follow a verifiable, written procedure for time alone as a public health control. Discard food after time has expired (4 or 6 hours). (3-501.19; 3-302.13; 3-502)</p>
2	<p>Violation: Employee engaged in ware washing failed to wash hands after handling dirty utensils and prior to handling clean utensils. Inspector observation: OBSERVED DISH WASHER HANDLING DIRTY DISHES PROCEED THROUGH WARE WASH PROCESS TO RINSE AND THEN SANITIZE AND BEGIN PROCESS ALL OVER AGAIN WITHOUT ANY HAND WASHING IN BETWEEN DIRTY TO CLEAN DISH HANDLING. Corrective Action: Educate employees on proper hand washing procedures. Wash hands when required including: after touching bare human body parts other than clean hands and clean exposed portions of arms; after using the toilet room; after coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking (except for drinking from a closed container handled to prevent contamination as stated in 2-401.11(B)), after handling soiled equipment or utensils, during food preparation as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks, when switching between working with raw animal products and working with ready-to-eat food; when using gloves for working with food hands shall be washed before donning gloves for working with food, after removing gloves when handling raw animal products, and after engaging in other activities that contaminate the hands. (2-2; 2-3; 3-301.11; 3-304)</p>
6	<p>Violation: Ready-to-eat or packaged raw PHF (TCS) held past shelf life of product. Inspector Observation: OBSERVED DELI SANDWICHES MADE IN-HOUSE ON 4/10/2018 AND STILL IN WALK-IN COOLER ON 4/17/2018 FOR USE ANOTHER DAY; GREATER THAN 7-DAY SHELF-LIFE. COS-OPERATOR VOLUNTARILY DISCARDED SANDWICHES. Corrective Action: Do not hold PHF/TCS past use by, sell by or best by date. Remove expired foods from use/storage, return or discard. (1-202; 3-101.11; 3-202.12)</p>
8	<p>Violation: PHF (TCS) not cooled properly. Inspector Observation: OBSERVED MULTIPLE DEEP 6 INCH PANS OF COOKED RICE COVERED WITH PLASTIC WRAP IN WALK-IN FREEZER 1 HOUR INTO COOLING PROCESS (COOLING BEGAN AT 11:40) AT 12:40 PM WITH TEMPERATURES RANGING BETWEEN 103-110 DEGREES F. AT 2 HOURS INTO COOLING PROCESS AT 13:50 OBSERVED PANS BETWEEN 75-79 DEGREES F (OPERATOR HAD ALREADY PLACED FOOD INTO SHALLOW PANS AND LEFT ITEMS UNCOVERED). COS-OPERATOR VOLUNTARILY DISCARDED FOODS. Corrective Action: Rapidly cool PHF (TCS) from 135-70 degrees F within 2 hours and from 70-41 degrees F within an additional 4 hours. (3-501.14; 3-501.15; 3-502)</p>
11	<p>Violation: Foods not covered in storage (except when cooling). Inspector Observation: OBSERVED ITEMS IN WALK-IN FREEZERS LEFT UNCOVERED; PAN OF BEEF PATTIES AND PREPARED PRODUCE IN BOX. COS-OPERATOR COVERED FOODS. Corrective Action: Protect food from contamination, cover. (3-302; 3-303; 3-304; 3-30)</p> <p>Violation: Open bulk bags of food products not stored in proper food storage containers or otherwise protected from potential contamination. Inspector Observation: OBSERVED MULTIPLE BULK BAGS OF FOOD PRODUCTS STORED IN OFFICERS PREP AREA LEFT OPEN AND UNCOVERED. 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> <p>Violation: Food or food contact surfaces located in the splash zone of a sink. Inspector Observation: OBSERVED DIRTY LARGE PIECES OF EQUIPMENT STORED NEXT TO SHELVES WITH CLEAN EQUIPMENT IN WARE WASH AREA; IN SPLASH ZONE OF DIRTY EQUIPMENT. Corrective Action: Protect food from contamination. Do not store food within splash zone of a sink. (3-302; 3-303; 3-304; 3-30)</p>



14	<p>Violation: Ice machine interiors dirty, moldy or slimy. Inspector Observation: ICE MACHINES HAVE EXCESSIVE BLACK MICROBIAL GROWTH AND PINK SLIME AT CHUTE. **REPEAT VIOLATION** Corrective Action: Properly clean and sanitize and maintain. (4.4; 3-304; 4-201.16)</p> <p>Violation: Sanitizer bucket(s) or in use sanitizer spray bottle(s) found to have no or low concentration of sanitizer. Inspector Observation: OBSERVED MULTIPLE SANITIZER BUCKETS IN FOOD PREP AREAS FILLED WITH SOAPY WATER; NO QUAT SANITIZER RESIDUAL DETECTED. **REPEAT VIOLATION** Corrective Action: Provide sanitizer at proper concentration per manufacturer specifications. (4.4; 3-304; 4-201.16)</p> <p>Violation: Food contact surfaces are dirty or unsanitary. Inspector Observation: MEAT SLICERS IN CLEAN STORAGE HAVE DRIED FOOD DEBRIS. **REPEAT VIOLATION** Corrective Action: Properly clean and sanitize. (4.4; 3-304; 4-201.16)</p> <p>Violation: During manual ware washing, water for rinsing (2nd compartment) not clear or sink not clean. Inspector Observation: OBSERVED SECOND COMPARTMENT (RINSE) WITH FOOD DEBRIS AND CLOUDED. Corrective Action: Set up 3-compartment sink properly, rinse in clean water in second compartment. Change water when no longer clean/clear. (4.4; 3-304; 4-201.16)</p> <p>Violation: Ware washing machine not operating in accordance with the information on manufacturer's data plate or instruction manual. Inspector Observation: LARGE HIGH-TEMP WARE WASH MACHINES X2 (STERO) ARE NOT PROPERLY SANITIZING; PER HIGH-HEAT TEST STRIPS THEY ARE NOT MEETING THE 160 DEGREES F TEMP REQUIREMENT (TRAY WARE-WASH). Corrective Action: Ware washing machines must be NSF approved or equivalent and used per manufacturer's specifications. Ware wash machines were red-tagged and are in process of repairing. Do not remove red-tag or put equipment back into service without the SNHD verifying that equipment has been repaired properly and is sanitizing properly. Shall facility put back into use without the SNHD verification; facility may be further downgraded and any and all applicable fees administered. (4-202.12; 4-202.13; 4-204)</p> <p>Violation: Improper manual ware washing. Inspector Observation: OPERATOR WASHES, RINSES, SANITIZES, AND THEN RINSES SANITIZER OFF. Corrective Action: Follow proper manual ware washing procedures. Wash equipment in hot soapy water (minimum 110 degrees F); Rinse in clean water; Sanitize at proper concentration with item completely submerged in the third compartment of sink for required contact time; Air dry. (4.4; 3-304; 4-201.16)</p>
15	<p>Violation: Hand sink is not stocked appropriately. No trash receptacle conveniently located by hand sink. Inspector Observation: NO AVAILABLE TRASH RECEPTACLE IN INMATE RESTROOM OR LOCATED NEARBY. Corrective Action: Provide adequately stocked hand sinks. Provide trash can conveniently located by hand sink. (5-202)</p>
16	<p>Violation: Pests observed in facility. Inspector Observation: OBSERVED MULTIPLE FRUIT-LIKE FLIES THROUGHOUT FACILITY. **REPEAT VIOLATION** 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>
17	<p>Violation: Hot and cold holding equipment with mechanical problems or in obvious disrepair which cannot maintain temperature. Inspector Observation: OPERATOR IS USING TIME AS A CONTROL IN LIEU OF HOT HOLDING EQUIPMENT PROPERLY FUNCTIONING, DUE TO ELECTRICAL CIRCUIT TRIPPING CAUSING HOT HOLDING UNITS TO NOT FUNCTION ADEQUATELY. Corrective Action: Make all necessary and definitive repairs to electrical components and maintain foods at required temperatures (135 degrees F or greater). Operator shall not use time as a public health control in lieu of cold/hot holding. (8-208.11). (4-2; 3-501.11; 6-202.11)</p>
21	<p>Violation: Health card is not available upon request. Inspector Observation: FOOD HANDLER WORKING WITHOUT A FOOD HANDLER CARD AVAILABLE AND THE SNHD UNABLE TO VERIFY IF VALID. 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)</p>
24	<p>Violation: Food handler observed wearing an apron into the restroom. Inspector Observation: OBSERVED INMATE COME OUT OF RESTROOM WITH APRON, HAIRNET, AND BEARD PROTECTIVE RESTRAINTS. Corrective Action: Remove apron prior to entering restroom. (2-3; 2-402.11; 3-307.11;)</p> <p>Violation: Food handler has inadequate or no hair restraints. Inspector Observation: OBSERVED MULTIPLE INMATES WITHOUT PROPER BEARD PROTECTIVE RESTRAINTS WORKING IN AREAS REQUIRING HAIR RESTRAINTS.. Corrective Action: Food handlers (as required) shall restrain hair properly. (2-3; 2-402.11; 3-307.11;)</p> <p>Violation: Food handler outer garments are visibly soiled. Inspector Observation: OBSERVED APRONS IN USE WITH HOLES AND TORN AND NO LONGER SMOOTH AND EASILY CLEANABLE. Corrective Action: Food handlers shall wear clean outer clothing. Change once soiled or no longer smooth and easily cleanable. (2-3; 2-402.11; 3-307.11;)</p>
25	<p>Violation: Non-PHF (TCS) multi-use food containers not properly labeled (unless the product unmistakably recognizable i.e. rice and beans) with the identity of contents. Inspector Observation: UNKNOWN WHITE SUBSTANCE (SUGAR/SALT) STORED IN A SINGLE-USE CUP IN OFFICER PREP AREA WITH NO IDENTIFICATION OR LABEL. Corrective Action: Label containers of food and food ingredients with common name of contents. (1-202; 3-305.11; 3-302.12)</p>

26 Violation: High temperature ware washing machine pressure gauge is missing, unreadable, inoperable or in increments greater than one pound per square inch.
 Inspector Observation: STERO HIGH-TEMP WARE WASH MACHINE X2 GAUGES ARE NOT PROPERLY READING PRESSURE AS WELL AS TEMPERATURE READINGS.
 Corrective Action: Ware washing machines and all associated equipment, including pressure gauge must be NSF approved or equivalent an operational. Repair properly. (4-202.12; 4-202.13; 4-204)

28 Violation: Equipment is showing signs of disrepair.
 Inspector Observation: LONG PADDLES FOR FOOD CONTACT ARE MELTED AND NO LONGER SMOOTH AND EASILY CLEANABLE.
 Inspector Observation: MULTIPLE INMATE FOOD TRAYS ARE BROKEN AND IN DISREPAIR.
 Inspector Observation: LARGE BIN USED TO STORE CHEESE SAUCE IS EXCESSIVELY DIRTY AND CRACKED AND NO LONGER SMOOTH AND EASILY CLEANABLE.
 Corrective Action: Remove/replace. Equipment must be NSF approved or equivalent. (3-304.13;3-304.14; 4-2; 7)

32 Violation: Floors showing signs of disrepair.
 Inspector Observation: FLOOR IN DISREPAIR NEAR WARE WASH AREA.
 Corrective Action: Maintain clean and in good repair. (Chapter 5; 6-1; 6-2; 6-3;

Violation: Infrared or heat lamp bulbs not protected from breakage with a shield extending beyond the face of the bulb.
 Inspector Observation: OBSERVED EXPOSED AND UNSHIELDED NON-SHATTER PROOF LIGHTS IN WARE WASH AREA.
 Corrective Action: Cover or shield light bulbs to protect food and food contact surfaces. (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: CONDENSER FILTER HAS EXCESS DUST ACCUMULATION IN WALK-IN COOLER.
 Corrective Action: Maintain ventilation system clean and in good repair. (Chapter 5; 6-1; 6-2; 6-3;)

Overall Inspection Comments:
 *****NOTE: AREA INSPECTED TO INCLUDE WAREWASH AND PREP AREA INCLUDING COLD STORAGE UNITS, KETTLES, ICE MACHINES, AND WEST SIDE (OFFICERS AREA) OF PREP AREA.*****

ACCOMPANIED BY REHS' JAMES MUTH AND DANTE MERRIWEATHER FOR ROUTINE INSPECTIONS AS WELL AS COMPLAINT; REFERENCE REPORTS FOR DETAILS.

FACILITY IS NOT IN COMPLIANCE WITH MULTIPLE REPEAT VIOLATIONS, CRITICAL, AND MAJOR VIOLATIONS OBSERVED.

***FACILITY HAS 5 BUSINESS DAYS AND UNTIL 1600 ON 24, APRIL 2018 TO PAY FOR C-DOWNGRADE FEE OF \$477.00

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

Section 1 Demerits	20	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	18	
Total Demerits	38	
Initial Inspection Grade	C	
<input type="checkbox"/> This grade resulted from a repeat critical or major violation.		
Reinspection Fee:	\$477.00	

Fee required to be paid within 10 business days or prior to reinspection	Inspector name: Virginia Whitesides
--	-------------------------------------

Received by (signature)	Received by (printed)	EHS (signature)
	RAMONA LOGAN KITCHEN LIASON OFFICEF	 Virginia Whitesides



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.