



**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 #	SR #	NAME	PHONE #	SQ. FOOTAGE	PRIMARY EHS							
PR0022378		Kapit Bahay Filipino Fast Food @ CHINATONW PLAZA Kapit Bahay Filipino Fast Food	(702) 889-4922	1200	EE7000804							
ADDRESS 4115 Spring Mountain RD STE E104 Las Vegas, NV 89102-8769			RISK CAT 3	P.E. CODE 1006	DISTRICT 07	LOCATIO N	PERMIT STATUS <b>ACTIVE</b>					
NEVADA CLEAN INDOOR AIR ACT: <input checked="" type="checkbox"/> COMPLIANCE REQUIRED <input type="checkbox"/> EXEMPT				CONTACT PERSON:								
CURRENT ACTION	EHS	SERVICE	DATE	TIME IN	TIME OUT	TRAVEL MIN	RESULT	SEWER	WATER	FUTUR E	ACTION	DATE
	EE7000804	916	5/07/2018	1:30PM	4:30PM	15	30	M	M		51	

SPECIAL NOTES: RPZ SD 9/16

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	UNIT
A	Interruption of electrical service	<input type="checkbox"/>	0
B	No potable water or hot water	<input type="checkbox"/>	0
C	Gross unsanitary occurrences or conditions including pest infestation	<input type="checkbox"/>	0
D	Sewage or liquid waste not disposed of in an approved manner	<input type="checkbox"/>	0
E	Lack of adequate refrigeration	<input type="checkbox"/>	0
F	Lack of adequate employee toilets and handwashing facilities	<input type="checkbox"/>	0
G	Misuse of poisonous or toxic materials	<input type="checkbox"/>	0
H	Suspected foodborne illness outbreak	<input type="checkbox"/>	0
I	Emergency such as fire and/or flood	<input type="checkbox"/>	0
J	Other condition or circumstance that may endanger public health	<input type="checkbox"/>	0

**SECTION 1 - The Critical Violations listed below are to be assessed 5 demerits for each violation**

	IN	OUT	COS	NO	NA	UNIT
1	Time as a control. Operational plan, waiver/variance followed. Permit parameters followed.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0
2	Hand washing as required, no bare hand w/ RTE foods. Foodhandler health restrictions as required.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	0
3	Food from an approved source w/ proper labels. Parasite destruction. PHF's received @ proper temp.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0
4	Hot & cold running water from an approved source as required.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0
5	Imminently dangerous cross connection or backflow. Waste water and sewage properly disposed of.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0
6	Food wholesome, not spoiled, contaminated, or adulterated.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	0
7	PHF/TCSs cooked and reheated to proper temperature.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0
8	PHF/TCSs properly cooled.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	0
9	PHF/TCSs maintained at proper temperature.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0

**SECTION 2 - The Major Violations listed below are to be assessed 3 demerits for each violation**

	IN	OUT	COS	NO	NA	UNIT
10	Food and warewashing equipment approved, properly designed, constructed and installed.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0
11	Food protected from potential contamination during storage and preparation.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0
12	Food protected from potential contamination by chemicals. Toxic items labeled, stored & used.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	0
13	Food protected from potential contamination by employees and consumers.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	0
14	Kitchenware & FCS of equip. properly washed, rinsed, san. & air dried. San solution as required.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	0
15	Handwashing facilities adequate in number, stocked, accessible, and limited to handwashing only.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	0
16	Effective pest control measures. Animals restricted as required.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0
17	Hot and cold holding equipment present; properly designed, maintained and operated.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0
18	Accurate thermometers (stem & hot/cold holding) provided and used.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0
19	PHF/TCSs properly thawed. Fruits and vegetables washed prior to preparation or service.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	0
20	Single use items not reused or misused.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0
21	Person in charge available and knowledgeable/management certification.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0
22	Backflow prevention devices and methods in place and maintained.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0
23	Grade/card signs posted. Consumer advisory. Records/logs. NCIAA. PHFs labeled/dated. Offsite label.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0

**SECTION 3 - Good Food Management Practices to Prevent Unsanitary Conditions**

	IN	OUT	NA	UNIT
24	Acceptable personal hygiene, clean garments, hair restraints. Living quarters & child care separate.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	0
25	Non-PHF labeled/dated/not spoiled/within shelf-life. Food stored off-floor. Retail chemical storage.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	0
26	Ware washing facilities approved, adequate, properly constructed, maintained & operated.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	0
27	Sanitizer kits available. Equip. & ware washing therm. as required. Wiping cloths and linen use.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	0
28	Small wares and portable appliances approved, properly designed, in good repair.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	0
29	Utensils, equipment, and single serve items properly handled, stored, and dispensed.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	0



30	Nonfood contact surfaces and equipment properly constructed, installed, maintained and clean.	<input checked="" type="checkbox"/>	<input type="checkbox"/>			0
31	RR's, mop sk, cust. areas clean/maint. No litter, unnec. equip, pers items. Trash area clean/maint.	<input checked="" type="checkbox"/>	<input type="checkbox"/>			0
32	Facility maintained (floors, walls, ceilings, plumbing, lighting, ventilation, etc.).	<input type="checkbox"/>	<input checked="" type="checkbox"/>			0

**TEMPERATURE OBSERVATIONS**

Item	Location	Measurement	Comment
cooked beef		153 F	HH
cooked veg		38 F	CH



**VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS**

Item No	Observations & Corrective Actions
2	<p>Violation: Food handler not properly washing hands as required.</p> <p>Inspector Observation: Observed female foodhandler touch her hair then her face, then touch a prep table. Did not wash her hands. COS: She was educated and then she washed her hands.</p> <p>Corrective Action: Educate employees on proper hand washing procedures. Wash hands as required: rinse under clean, running, warm water; apply liquid soap and rub together vigorously for at least 15 seconds (creating friction on the surfaces of the hands and arms, finger tips, and areas between the fingers); rinse under clean, running, warm water; dry hands and arms with sanitary, disposable towels. To avoid re-contaminating hands, it is recommended that food handlers use disposable paper towels as a barrier when touching faucet handles and the handle of a restroom door. (2-2; 2-3; 3-301.11; 3-304)</p>
6	<p>Violation: Food spoiled, adulterated or not wholesome.</p> <p>Inspector Observation: Cooler condensate had dripped into open catch-pans and onto food pans (covered with stainless steel covers) . COS: food was discarded.</p> <p>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>
8	<p>Violation: PHF (TCS) not cooled properly.</p> <p>Inspector Observation: Three pans of pork and two pans of chicken cooling at room temperature. COS: PIC states that food was taken from the stove within the past hour and placed into the pans. Chicken was re-heated to 170 degrees F. Reheat the pork to 165 degrees F for at least 15 seconds.</p> <p>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> <p>*Cool in shallow layers under refrigeration or using other means to rapidly cool time/temperature control for safety (TCS) food.</p>
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: all food temps are in degrees F: tilapia 121; cooked eggplant 113; cooked pork 125. COS: out of temp food was voluntarily discarded.</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>
12	<p>Violation: Chemicals stored on, over, next to or with food products or food contact surfaces.</p> <p>Inspector Observation: Soap bucket on same landing with open cooked eggplant. COS: eggplant was moved to a safe location with other food and away from chemicals.</p> <p>Corrective Action: Protect food from contamination. Store chemicals under and away from food and food contact surfaces. (Chapter 7; 4-201.15; 4-30)</p>
13	<p>Violation: Employee open drinks or food stored on or over food or food contact surfaces.</p> <p>Inspector Observation: Open employee beverage and cell phone on prep table with open banana pastries. COS: Personal items were moved to a safe location.</p> <p>Corrective Action: Protect food from contamination. Store all employee food or drink under and away from food and food contact surfaces. Provide drinks in containers that prevent mouth/hand contamination such as a cup with lid and straw. (2-401; 3-306; 3-304.11; 3)</p>
14	<p>Violation: Complete absence of sanitizer solution in open food areas during active food preparation. Inspector Observation: Sanitizer bucket empty on arrival. COS: sanitizer was provided at 100 ppm chlorine.</p> <p>Corrective Action: Provide and maintain approved sanitizer solution in all work areas with open food. (4.4; 3-304; 4-201.16)</p> <p>Violation: Improper manual ware washing.</p> <p>Inspector Observation: Observed dishwasher hand wash lids from a soapy bucket, rinse, place onto clean landing of 3 comp sink (no sanitize step). COS: EHS Kim Fowler demonstrated proper set-up of 3 comp sink and proper ware washing including wash, rinse, sanitize, and air dry.</p> <p>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 blocked inhibiting access.</p> <p>Inspector Observation: Hand sink in back kitchen was blocked by a rolling cart. COS: The cart was moved and the hand sink was made accessible.</p> <p>Corrective Action: Keep hand sinks easily accessible at all times. (5-202)</p>
17	<p>Violation: Hot holding equipment not maintained or used as designed.</p> <p>Inspector Observation: Steam table not holding cooked eggplant hot enough. See violation #9 Tray sitting inside pan in steam table, no food contact with the hot pan in the steam table. Several other items in this steam table were holding 135 degrees F and higher.</p> <p>Corrective Action: Repair and use equipment to maintain foods at required temperatures (=135 degrees F or higher) (8-208.11). (4-2; 3-501.11; 6-202.11)</p> <p>Violation: Hot and cold holding equipment with mechanical problems or in obvious disrepair which cannot maintain temperature.</p> <p>Inspector Observation: Fish and pork hot holding unit not holding food 135 degrees F or more.</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>



21 Violation: Person In Charge does is not aware of employee health policy or is unable to convey employee health policy to the inspector.  
Inspector Observation: Lyndsay Quiambao unable to discuss employee health policy and only one symptom that would exclude foodhandler from work (fever).  
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. PIC must be knowledgeable of employee health policy and be able to inform others of the policy. (2-2; 2-404.11; 8-204.12)

Violation: Food handler working without a valid health card when required.  
Inspector Observation: Foodhandler Lyndsay Quiambao (11/07/76 without valid health card.  
Corrective Action: Food handler must obtain health card issued by SNHD prior to being employment in a food establishment and must maintain valid health card during employment as a food handler. (2-2; 2-404.11; 8-204.12)  
\*\*Obtain valid health card within 5 business day and scan and email to fowler@snhd.org by Monday, May 14, 3:00pm or will not be able to return to work.

Violation: Person-in-charge Lyndsay Quiambao could not discuss safe cooling of cooked pork and chicken dishes.  
Corrective Action: Review Chapter 2 of the new food regulations for more information regarding the duties and knowledge required for the person in charge. Please note that there must be a qualified person in charge of the facility at all times.

32 Violation: Dirt and debris accumulated on floors or under equipment. Floor not maintained clean.  
Inspector Observation: Buildup on floors behind and under equipment and in corners.  
Corrective Action: Maintain clean and in good repair. (Chapter 5; 6-1; 6-2; 6-3;)

**Overall Inspection Comments:**

*Discussed employee health policy and the Big 5 Symptoms that would exclude a foodhandler from work: vomiting, diarrhea, jaundice, sore throat w/fever, or infected cuts or sores on hands, wrists, or exposed arms.*

*Discussed imminent health hazards (IHH) and the person-in-charge's responsibility during an IHH: self-close and call SNHD at the phone numbers listed on the back page of this report.*



*38 Demerits = C Downgrade. Re-inspection in 15 days or soon if requested. Call Kim at 702-759-0828 to request reinspection. Re-inspection must result in 10 demerits or less and there shall be no repeat critical or major violations. 11 demerits or more, or repeat critical or major violations will result in a C-downgrade and a \$477 re-inspection fee.*

*Continued non-compliance and lack of active managerial control will result in entry to the Admin Process (including training office intervention, supervisory conferences, manager conferences and other enforcement actions).*

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

Inspector Name: Kimberly Fowler

Signature Note: dr\_pfonz@yahoo.com

Received by (signature)	Received by (printed)	EHS (signature)
	Leah Pfondevida  owner's representative	  Kimberly Fowler

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