



**SOUTHERN NEVADA HEALTH DISTRICT
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 #	ESTABLISHMENT NAME	PHONE #	EST. SQUARE FOOTAGE	PRIMARY EHS							
PR0024324	Cherry Berries Cherry Berries	(702) 586-6887	1200	EE7001295							
ADDRESS	RISK CAT.	P.E. CODE	DISTRICT	LOCATION	PERMIT STATUS						
2405 S Eastern AVE Las Vegas, NV 89104-4102	3	1003	48		ACTIVE						
NEVADA CLEAN INDOOR AIR ACT: <input checked="" type="checkbox"/> COMPLIANCE REQUIRED <input type="checkbox"/> EXEMPT			CONTACT PERSON: Marlene Castillo								
CURRENT SERVICE	EHS	SERVICE	DATE	TIME IN	TIME OUT	DEMERITS	FINAL GRADE	TRAVEL MIN	INSPECTION RESULT	SEWER	WATER
	EE7001344	Routine Inspection	5/11/2018	12:10PM	4:00PM	40	C	20	"C" Downgrade	M	M

SPECIAL NOTES: NSD
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**

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

SECTION 1 - The Critical Violations listed below are to be assessed 5 demerits for each violation **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.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2	Handwashing (as required, when required, proper glove use, no bare hand contact of ready to eat foods). Foodhandler health restrictions as required.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
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.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4	Hot and cold running water from approved source as required.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5	Imminently dangerous cross connection or backflow. Waste water and sewage disposed into public sewer or approved facility.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6	Food wholesome; not spoiled, contaminated, or adulterated.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7	PHF/TCSs cooked and reheated to proper temperatures.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8	PHF/TCSs properly cooled.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
9	PHF/TCSs at proper temperatures during storage, display, service, transport, and holding.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

SECTION 2 - The Major Violations listed below are to be assessed 3 demerits for each violation **IN** **OUT** **COS** **NO** **NA** **R**

10	Food and warewashing equipment approved, properly designed, constructed and installed.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11	Food protected from potential contamination during storage and preparation.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12	Food protected from potential contamination by chemicals. Toxic items properly labeled, stored and used.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
13	Food protected from potential contamination by employees and consumers.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14	Kitchenware and food contact surfaces of equipment properly washed, rinsed, sanitized and air dried. Equipment for warewashing operated and maintained. Sanitizer solution provided and maintained as required.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
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"/>	<input type="checkbox"/>	<input type="checkbox"/>
16	Effective pest control measures. Animals restricted as required.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
17	Hot and cold holding equipment present; properly designed, maintained and operated.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
18	Accurate thermometers (stem & hot/cold holding) provided and used.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
19	PHF/TCSs properly thawed. Fruits and vegetables washed prior to preparation or service.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
20	Single use items not reused or misused.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
21	Person in charge available and knowledgeable/management certification. Foodhandler card as required. Facility has an effective employee health policy.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
22	Backflow prevention devices and methods in place and maintained.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

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

TEMPERATURE OBSERVATIONS			
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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
Raw Beef		33.00 F	CH
Yogurt		38.00 F	CH
Milk		37.00 F	CH
Boba (hydrated)		40.00 F	CH



VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS

Item No	Observations & Corrective Actions
6	<p>Violation: Food spoiled, adulterated or not wholesome. Inspector Observation: Large container of cheese in reach-in refrigerator containing microbial growth. Date labeled 4/3/18. COS: Voluntarily discarded. 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> <p>Violation: Ready-to-eat or packaged raw PHF (TCS) held past shelf life of product. Inspector Observation: 1 container of yogurt stored in reach-in refrigerator with use by date of 5/10/18. COS: Voluntarily discarded. 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>
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. Inspector Observation: Multiple TCS foods stored throughout the facility found in the temperature danger zone. Raw chicken (clean sanitizer bucket), Cut tomatoes at 50.6F, cut lettuce at 51F, cooked chicken at 49.6F (reach-in cooler), container of hummus at 58F (reach-in refrigerator). COS: Voluntarily discarded. 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>
11	<p>Violation: Scoop handles touching ready-to-eat product contaminating foods. Inspector Observation: Ice scoop in ice bin stored directly touching consumable ice. COS: Removed Corrective Action: Protect food from contamination. Store scoop handles up and out of contact with ready-to-eat product. (2-401; 3-306; 3-304.11; 3)</p> <p>Violation: Water from freezer condenser dripping onto food items that are not durably packaged or covered. Inspector Observation: Water from reach-in freezer condensate found frozen throughout shelving and on non-durably packaged prepared pineapples. COS: Voluntarily discarded Corrective Action: Protect food from contamination. Cover products and repair leak.</p> <p>Violation: Storing raw animal products next to or over cooked or ready-to-eat foods. Inspector Observation: Package of raw beef in reach-in refrigerator found immediately adjacent to container of strawberries. COS: Removed Corrective Action: Protect food from contamination. Store raw animal products under or away from ready to eat foods. (3-302; 3-303; 3-304; 3-30)</p>
12	<p>Violation: Employee medications stored improperly. Inspector Observation: 1 bottle of day time cold medicine found intermingled with consumer foods in dry storage shelving. COS: Removed Corrective Action: Protect food from contamination. Store medications (and all toxic items) 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. Inspector Observation: Open container of employee's lunch found on prep table above consumer foods. COS: Removed 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: Food contact surfaces are dirty or unsanitary. Inspector Observation: Dirty cutting board stored as clean found in dry storage shelving. Additional cutting in front prep table found excessively dirty with old food debris. PIC stated that cutting board was only wiped with cloth sanitizer. Corrective Action: Properly clean and sanitize. (4.4; 3-304; 4-201.16)</p> <p>Violation: Improper manual ware washing. Inspector Observation: Food handler observed ware washing in 3-compartment sink with sanitizer compartment not set up. Sanitizer compartment found soiled with dirt throughout. Food handler observed ware washing storing recently cleaned blenders without applying sanitizer into clean dish area. COS: Food handler educated and items rewashed. 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: Item found in or on hand sink. Inspector Observation: Serving spoon found in basin of hand sink near reach-in refrigerator. COS: Removed Corrective Action: Hand sinks are for hand washing only, no other purpose. Do not store anything in or on hand sink. (5-202)</p>
16	<p>Violation: Household-only pesticides or bait used in the food establishment. Inspector Observation: Can of Raid pesticide found intermingled with cleaning supplies in back storage area. COS: Removed. Corrective Action: Use only pesticides approved by the Nevada State Department of Agriculture for use in a food establishment. Household use pesticides are not approved. (6-202.13; 6-202.15; 6-501)</p>

19 Violation: Fruits and vegetables not washed prior to being cooked, prepared, processed, served, or dispensed.

Inspector Observation: Multiple fruits found with sticker labels on top of front prep table. COS: Voluntarily discarded.

Corrective Action: Wash fruits and vegetables prior to cooking, preparing, processing, serving or dispensing. Stickers must be removed as part of the washing process.

Violation: Repackaging washed produce in original packaging.

Inspector Observation: 1 container of in-use strawberries found in original container at reach-in refrigerator. COS: Removed

Corrective Action: Do not repackage washed produce in original packaging. Protect from contamination. (3-501.13)

20 Violation: Plastic grocery ("T-shirt") or garbage bags which are not food grade used for direct food storage.

Inspector Observation: Multiple plastic grocery bags of cut pineapple and raw vegetables found in reach-in refrigerator. COS: Voluntarily discarded.

Corrective Action: Use approved food grade material. Do not reuse single-use items; discard after initial use. (4-302.15; 4-302.17; 4-604)

Violation: Food containers not constructed of a durable material or cleanable design being reused.

Inspector Observation: Multiple fruit juices stored in containers that are not entirely cleanable due to design. COS: Removed/Replaced

Corrective Action: Do not reuse single-use items; discard after initial use. (4-302.15; 4-302.17; 4-604)

21 Violation: Person In Charge unable to demonstrate/convey adequate knowledge regarding food safety.

Inspector Observation: Person In Charge, Marleme, unable to convey food safety knowledge regarding holding temperatures, cooling parameters, hand sink and 3-compartment hot water temperatures, and employee health policies.

Corrective action: Person In Charge must be knowledgeable in food safety during all hours of operations. (2-101.11)

23 Violation: Refrigerated, ready-to-eat, PHF (TCS) food not properly labeled for a 7 day use by date.

Inspector Observation: Multiple containers of hydrated boba in under prep table near ice cream cooler found without proper date labels. COS: Removed/Discarded

Corrective Action: Date label foods prepared on site or open food products stored in facility for 24 hours or more. (1-202; 3-305.11; 3-302.12)

Overall Inspection Comments:

Per Person In Charge facility no longer selling raw or undercooked items in their menu.

The facility is currently on a C downgrade. A fee of \$477 must be paid at the 280 S. Decatur Blvd Southern Nevada Health District (SNHD) office within the next 10 days or prior to re-inspection. The invoice may also be paid online by visiting www.snhd.info and clicking on the "Pay an Environmental Health Invoice" link. Call SNHD at (702) 759 - 1110 to obtain an invoice number to pay online.

Correct all critical and major violations prior to re-inspection, which will occur within 15 business days, or sooner if requested. Facility must pass with 0-10 demerits with no repeated critical or major violations, or re-inspection may result in a closure of the facility with associated fees assessed.

Joint inspection with Jason Kelton

Food establishment regulations (2010) and educational materials available at www.SouthernNevadaHealthDistrict.org/ferl	
Section 1 Demerits	10
Section 2 Demerits	30
Total Demerits	40
Initial Inspection Grade	C
<input type="checkbox"/> This grade resulted from a repeat critical or major violation.	
Reinspection Fee:	\$477.00

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.**

Fee required to be paid within 10 business days or prior to reinspection	Inspector name: Christophe Parangan
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Received by (signature)	Received by (printed)	EHS (signature)
	Marlene Castillo Manager	 Christophe Parangan



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**

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.