



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.	■	□	□	□	□	□
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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.	■	□				
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	Appropriate sanitizer test kits provided and used. Equipment and ware washing thermometer(s) are required. 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	Facility in sound condition and maintained (floors, walls, ceilings, plumbing, lighting, ventilation, etc.).	□	■			□	

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
Potato salad @ 1407		74.00 F	COOL
Sausage		41.00 F	CH
Shrimp		148.00 F	CT
Ragout		145.00 F	HH
Potato salad @ 1334		104.00 F	COOL
Shrimp (raw)		34.00 F	CH



**VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS**

Item No	Observations & Corrective Actions
2	<p>Violation: Food handler not properly washing hands when required.</p> <p>Inspector observation: Observed food handler not washing hands prior to donning gloves while actively working with food near grill table. COS: EHS intervened and educated for proper hand washing procedures. Food handler rewashed hands.</p> <p>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>
4	<p>Violation: Hot water not available or less than 120 degrees F (as measured at 3-compartment sink faucet).</p> <p>Inspector Observation: Hot water from 3-compartment sink measured at 93 degrees F. Facility given 48 hrs to make repair to ensure required hot water temperature. If temperatures fail below 90 degrees F, facility is instructed to self-close.</p> <p>Corrective Action: Provide minimum of 120 degrees F water at 3-compartment sink(s). (5-101; 5-102; 5-103)</p>
6	<p>Violation: Ready-to-eat or packaged raw PHF (TCS) held past shelf life of product.</p> <p>Inspector Observation: Multiple bags of TCS foods held past 7 day shelf-life under prep table across from grill. -Fettuccine noodles made 5-5-18 -Round noodles made 5-4-2018</p> <p>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>
11	<p>Violation: Foods not covered in storage (except when cooling).</p> <p>Inspector Observation: Multiple foods throughout the facility found uncovered while in storage. -Cooked greens, raw shrimp, Jambalaya (reach-in under prep table across from grill) -Cut vegetables (prep table near reach-in freezer)</p> <p>Corrective Action: Protect food from contamination, cover. (3-302; 3-303; 3-304; 3-30)</p>
12	<p>Violation: Chemicals stored on, over, next to or with food products or food contact surfaces.</p> <p>Inspector Observation: Sanitizer bucket found on prep table near 3-compartment sink immediately adjacent to sweet potatoes.</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> <p>Violation: Container of chemical with danger statements not labeled with danger statements and name of chemical.</p> <p>Inspector Observation: 1 spray bottle of blue chemical found without name label and danger statements. COS: Removed/Replaced</p> <p>Corrective Action: Protect food from contamination. Label properly, including danger statements. (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: Employee open drinks found throughout the facility store above and intermingled with food and food contact surfaces.</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: Wiping cloth used without sanitizer residual on the cloth or dry cloth used when sanitizer is required.</p> <p>Inspector Observation: Dry wiping cloth found on prep table across from reach-in freezer without sanitizer. Food handler stated wiping cloth should be in sanitizer bucket. COS: Removed</p> <p>Corrective Action: Use wiping cloth with approved sanitizer concentration. (4.4; 3-304; 4-201.16)</p> <p>Violation: Ice machine interiors dirty, moldy or slimy.</p> <p>Inspector Observation: Ice machine at soda dispenser with interior containing old dry food debris and rust-like build up. COS: Cleaned and sanitized.</p> <p>Corrective Action: Properly clean and sanitize. (4.4; 3-304; 4-201.16)</p> <p>Violation: Food contact surfaces are dirty or unsanitary.</p> <p>Inspector Observation: Can opener at back prep table found with old food debris and showing signs of disrepair and pitting. COS: Removed/Replaced</p> <p>Corrective Action: Properly clean and sanitize. (4.4; 3-304; 4-201.16)</p> <p>Violation: Low temperature ware washing machine not sanitizing properly (no residual or low concentration).</p> <p>Inspector Observation: Automatic ware washing machine actively dispensing &lt;50 ppm chlorine sanitizer. COS: Repaired</p> <p>Corrective Action: Use a properly functioning dish machine. Provide adequate sanitizer. (4.4; 3-304; 4-201.16)</p>
16	<p>Violation: Pests observed in facility.</p> <p>Inspector Observation: Multiple flies observed throughout the facility around food and food contact surfaces.</p> <p>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> <p>Violation: Exterior doors are not tightly fitted, weather proof or are left open, allowing an entry point for vermin.</p> <p>Inspector Observation: Entry and exit doors at facility not properly sealed containing air gaps between while closed.</p> <p>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>
18	<p>Violation: Thermometer missing or improperly installed in enclosed hot and/or cold holding equipment.</p> <p>Inspector Observation: Thermometer missing under prep table near reach-in freezer. Reach-in cooler across from grill found with thermometer not properly affixed as required.</p> <p>Corrective Action: Provide appropriate thermometers accurate to <math>\pm 2</math> degrees F properly located and permanently affixed inside hot and cold holding equipment. (4-302.13; 4-202.11)</p>
20	<p>Violation: Food containers not constructed of a durable material or cleanable design being reused.</p> <p>Inspector Observation: Multiple containers of spices found above prep table near deep fryer being reused which are not cleanable by design.</p> <p>Corrective Action: Do not reuse single-use items; discard after initial use. (4-302.15; 4-302.17; 4-604)</p>
21	<p>Violation: Food handler working without a valid health card when required.</p> <p>Inspector Observation: Food handler, Thomas Tucker, found actively working with food with expired food handler card dated: 4-29-18.</p> <p>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)</p>
25	<p>Violation: Non-PHF (TCS) foods held past the permitted shelf life of the product.</p> <p>Inspector Observation: 1 Bag-in-Box container of Barg's root beer found past shelf life under soda dispenser dated 5-8-18</p> <p>Corrective Action: Remove from service/sale or discard. (1-202; 3-305.11; 3-302.12)</p>

29 Violation: Utensils, equipment or single-use items are being stored in unapproved area(s).

Inspector Observation: In-use knives and thermometers placed in-between wall fixtures near deep fryer. COS: Removed

Corrective Action: Store utensils, equipment and single-use items in approved areas for food contact surfaces. (3-304.12; 3-306.13; 4-302)

32 Violation: Dirt and debris accumulated on floors or under equipment. Floor not maintained clean.

Inspector Observation: Old food debris and dirt found under and behind food equipment and storage areas.

Corrective Action: Maintain clean and in good repair. (Chapter 5; 6-1; 6-2; 6-3;)

**Overall Inspection Comments:**

Ensure proper date labeling of food products when removed from thawing process.

Maintain pest prevention by securing facilities from exteriors.

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](http://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 Mikki Knowles

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

Section 1 Demerits	15	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. <b>Failure on re-inspection will result in a "C" grade with associated fee and may require a supervisory conference.</b> 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. <b>Failure on re-inspection will result in a closure of the facility with associated fee and may require a supervisory conference.</b> 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. <b>Failure on re-inspection will result in continued closed status with associated fee and may require a supervisory conference.</b>
Section 2 Demerits	24	
Total Demerits	<b>39</b>	
Initial Inspection Grade	C	
<input type="checkbox"/> This grade resulted from a repeat critical or major violation.		
<b>Reinspection Fee:</b>	<b>\$477.00</b>	

Fee required to be paid within 10 business days or prior to reinspection

Inspector name: Christophe Parangan

Received by (signature)	Received by (printed)	EHS (signature)
	Marie Reed  Kitchen Manager	  Christophe Parangan

Your signature on this form: 1) Does not constitute agreement with its contents. You may discuss the contents of this report with the department by contacting the supervisor at the Environmental Health office indicated on page one of this report. Until such time as a decision is rendered by this department, the contents of this report shall remain in effect; and 2) Acknowledges that this inspection report will be distributed by either email, fax, or postal delivery (of your choosing) within 1 business day. 5104 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**

**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.**