



**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							
PR0127544	PHO THANH LONG PHO THANH LONG	(702) 862-4448	800	EE7001176							
ADDRESS 2660 S MARYLAND #21 Las Vegas, NV 89109		RISK CAT. 3	P.E. CODE 1006	DISTRICT 41	LOCATION	PERMIT STATUS ACTIVE					
NEVADA CLEAN INDOOR AIR ACT: <input type="checkbox"/> COMPLIANCE REQUIRED <input type="checkbox"/> EXEMPT				CONTACT PERSON:							
CURRENT SERVICE	EHS	SERVICE	DATE	TIME IN	TIME OUT	DEMERITS	FINAL GRADE	TRAVEL MIN	INSPECTION RESULT	SEWER	WATER
	EE7001176	Routine Inspection	6/05/2018	12:35PM	2:45PM	39	C	5	"C" Downgrade	M	M

SPECIAL NOTES:  
**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**

		IN	OUT	COS	NO	NA	R
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8	PHF/TCSs properly cooled.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" 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 checked="" type="checkbox"/>	<input 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"/>



**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.	■	□			□	
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**

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
sliced beef	make table	39.00 F	cold holding
cooked chicken	walk-in cooler	40.00 F	cold holding
cooked shrimp	reach-in cooler	41.00 F	cold holding



**VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS**

Item No	Observations & Corrective Actions
6	<p>Violation: Food spoiled, adulterated or not wholesome.</p> <p>Inspector Observation: Multiple foods for service observed adulterated and held past shelf-life throughout Facility;</p> <ul style="list-style-type: none"><li>- canned hoisin sauce observed with Class I Critical Defect, being used for service</li><li>- multiple cooked/prepared PHF/TCS Foods held past permitted shelf life; dated 5/21 (cooked pork, cooked chicken, onsite prepared milk thai tea)</li></ul> <p>COS: All foods voluntarily 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) food appears to be cooled improperly and the Person In Charge is not able to confirm the amount of time in the cooling process. PHF (TCS) food in the cooling process is not being actively monitored to ensure two and six hour milestones.</p> <p>Inspector Observation: Multiple large containers of cooked/prepared PHF/TCS Foods measured at 45 to 50 degrees F in walk-in cooler;</p> <ul style="list-style-type: none"><li>- Two large covered pots of cooked beef soup broth measured at 45 degrees F. Per PIC, all soup broths were cooked and prepared the day before.</li><li>- Large covered container of cooked rice measured at 50 degrees F. Per date label and PIC, food was cooked within the morning.</li><li>- PIC and EHS could not verify time frame of cooling process for all food items.</li></ul> <p>COS: All foods voluntarily discarded</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. Actively monitor food in the cooling process. (3-501.14; 3-501.15; 3-502)</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: Multiple cooked/prepared PHF/TCS Foods measured at improper temperatures throughout Facility (entire prep area);</p> <ul style="list-style-type: none"><li>- multiple containers/bags of bean sprouts, cooked rice, garlic in oil mix, cooked shrimp, raw fish, cooked chicken measured at 48 to 101 degrees F</li></ul> <p>COS: All foods 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>



11

Violation: In-use utensil is improperly stored.

Inspector Observation: Multiple in-use utensils stored improperly throughout Facility;

- in standing water measured at 76 degrees F
- spoon with handle stored directly in ready-to-eat crushed nuts
- cup used as scoop stored in ready-to-eat dried garlic

COS: Removed

Corrective Action: Store utensils by approved method in a contamination free manner. Utensils shall be stored: In food with handle stored above/out of the food; On a clean food contact surface which has been properly cleaned and sanitized at an approved frequency; In water running at sufficient velocity to flush away food particulates; In a container of water, if the water is maintained at a temperature of 41 degrees F or below, or at 135 degrees F or above, and the utensils and container are cleaned at least every four hours. (3-304.12; 3-306.13; 4-302)

---

---

Violation: Open food products stored on the floor.

Inspector Observation: Two large pots of cooked beef broth stored directly on floor in walk-in cooler

COS: Removed

Corrective Action: Protect food from contamination. Store open food on approved surface at least 6 inches off the floor. (3-302; 3-303; 3-304; 3-30)

---

---

Violation: Foods not covered in storage (except when cooling).

Inspector Observation: Multiple containers and bags of cooked/prepared foods stored uncovered in walk-in cooler

COS: Covered

Corrective Action: Protect food from contamination, cover. (3-302; 3-303; 3-304; 3-30)

12

Violation: Employee medications stored improperly.

Inspector Observation: Open employee medications and medicinal cream stored directly above back food prep table, food equipment, and various food contact surfaces

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)

13

Violation: Employee open drinks or food stored on or over food or food contact surfaces.

Inspector Observation: Multiple open employee drinks and foods stored throughout Facility; with, above, and intermingled with consumer foods and food contact surfaces

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)



14 Violation: Complete absence of sanitizer solution in open food areas during active food preparation.

Inspector Observation: No detectable sanitizer concentration in both sanitizer solutions for main front prep area and cook line (0 PPM Chlorine)

COS: 100 PPM Chlorine solution provided

Corrective Action: Provide and maintain approved sanitizer solution in all work areas with open food. (4.4; 3-304; 4-201.16)

---

Violation: Kitchenware in clean storage area inadequately cleaned (soiled with food debris).

Inspector Observation: Heavy old dried food debris and residual observed on large meat slicer at back prep area

- per PIC, slicer was cleaned and sanitized the day before

Corrective Action: Properly clean and sanitize. (4.4; 3-304; 4-201.16)

---

Violation: Wiping cloth used without sanitizer residual on the cloth or dry cloth used when sanitizer is required.

Inspector Observation: Soiled, dried wash clothes used to wipe down multiple food contact surfaces throughout main prep/cook line area

COS: Removed

Corrective Action: Use wiping cloth with approved sanitizer concentration. (4.4; 3-304; 4-201.16)

15 Violation: Hand sink blocked inhibiting access.

Inspector Observation: Back hand sink blocked completely by large trash can and multiple food boxes;

- unable to access hand sink for proper handwashing as required

COS: Removed all obstacles

Corrective Action: Keep hand sinks easily accessible at all times. (5-202)

19 Violation: Foods not thawed by an approved method.

Inspector Observation: Multiple containers and bags of raw fish and raw beef observed thawing at back prep sink, at ambient temperature (not actively worked on);

- raw fish measured at 48 to 62 degrees F

COS: Raw fish voluntarily discarded. Raw beef relocated back to walk-in cooler.

Corrective Action: Thaw food by approved method. Approved methods include: under refrigeration; completely submerged under running water having sufficient velocity to agitate and float off loose particles; in a microwave oven if the food will be immediately cooked; under conditions that do not allow any portion of the food to be above 41 degrees F for more than four hours, with temperature logs verifying compliance; as part of the conventional cooking process.

20 Violation: Item(s) designed for single-use being misused.

Inspector Observation: Multiple milk containers (gallons) re-used to store newly prepared drink products (PHF/TCS);

- container designed for single-use; not smooth, durable, and easily cleanable

COS: Voluntarily discarded

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



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

Inspector Observation: Multiple containers and bags of cooked/prepared PHF/TCS Foods not properly date labeled throughout Facility;

- cooked chicken, cooked beef broth, crab meat, onsite prepared flan

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)

---

Violation: Disclosure (asterisk) of foods requiring consumer advisory missing. Reminder (statement) for food requiring consumer advisory missing.

Inspector Observation: Multiple food items on main menu missing disclosure (asterisk) as required (thin, raw beef steak). No available reminder (statement) on main menu.

Corrective Action: Provide consumer advisory properly with both the disclosure and reminder statement. (8-204.12; 3-306.13; Appen)

28 Violation: Non-food grade plastic containers being used for food storage.

Inspector Observation: Multiple storage bins/containers (non-food grade) used to store open food products throughout Facility

Corrective Action: Remove/replace. Food containers must be made of food grade materials. (3-304.13;3-304.14; 4-2; 7)

**Overall Inspection Comments:**

FACILITY MUST PAY "C" DOWNGRADE INVOICE WITHIN 10 BUSINESS DAYS (6/19/2018) PRIOR TO SCHEDULING REINSPECTION.

FACILITY HAS 15 BUSINESS DAYS (6/26/2018) TO MAKE ALL NECESSARY CORRECTIONS AND SCHEDULE REINSPECTION.

Note:

- Facility observed with front entrance door propped open upon arrival. No active pest control service available at time of inspection. Per PIC, Facility is in initial agreement with EcoLab Pest Control Services.

- No pests or signs of pests observed at time of Routine Inspection.

Joint Inspection with Chris Parangan.

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	39	
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: Tom Sheffer

Received by (signature)	Received by (printed)	EHS (signature)
	Chanh Le  Owner	  Tom Sheffer

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



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.**