



**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							
PR0010878	TONY BIG'S PIZZA N PASTA TONY BIG'S PIZZA N PASTA	(702) 542-3443	2000	EE7001342							
ADDRESS 7150 S DURANGO STE 100 Las Vegas, NV 89113	RISK CAT. 3	P.E. CODE 1006	DISTRICT 66	LOCATION PERMIT STATUS ACTIVE							
NEVADA CLEAN INDOOR AIR ACT: <input checked="" type="checkbox"/> COMPLIANCE REQUIRED <input type="checkbox"/> EXEMPT		CONTACT PERSON: Suren Sam Babayan									
CURRENT SERVICE	EHS	SERVICE	DATE	TIME IN	TIME OUT	DEMERITS	FINAL GRADE	TRAVEL MIN	INSPECTION RESULT	SEWER	WATER
	EE7001342	Routine Inspection	6/05/2018	1:50PM	4:30PM	39	C	0	"C" Downgrade	M	M

SPECIAL NOTES: RPZ 06/18
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 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 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 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 type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
15	Handwashing facilities adequate in number, stocked, accessible, and limited to handwashing only.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
20	Single use items not reused or misused.	<input checked="" type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" 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. NCI/AA compliant. PHFs labeled and dated as required. Food sold for offsite consumption labeled properly.	<input type="checkbox"/>	<input checked="" 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 checked="" 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"/>	
26	Facilities for washing and sanitizing kitchenware approved, adequate, properly constructed, maintained and operated.	<input checked="" 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"/>	
28	Small wares and portable appliances approved, properly designed, in good repair.	<input checked="" 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"/>	
30	Nonfood contact surfaces and equipment properly constructed, installed, maintained and clean.	<input type="checkbox"/>	<input checked="" 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
Ham		0.00 F	CH
Chicken		40.00 F	CH
Hamburger		183.00 F	CT



VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS

Item No	Observations & Corrective Actions
2	<p>Violation: Food handler not properly washing hands when required. Inspector observation: Employee observed removing reading glasses and setting on top of head and immediately returning to food preparation activities. COS: Employee washed hands and changed gloves. 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). Inspector Observation: Hot water at a minimum of 120 degrees unavailable at three compartment sink due to continuous running cold water due to leak at cold faucet. Sink modified with shutoff at faucet for a chemical dispenser (not in use) to prevent continuous water flow. Sink initially delivering water at 95F after one minute. Adjusted to deliver water at 114F prior to completion of inspection. Corrective Action: Provide minimum of 120 degrees F water at 3-compartment sink(s). (5-101; 5-102; 5-103)</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: House made ranch dressing measuring at 54F on prep table with no active preparation for 45 minutes. COS: Dressing moved to walk in cooler to rapidly cool. 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: Foods not covered in storage (except when cooling). Inspector Observation: Multiple foods (chicken, turkey, house, ranch) in small reach in refrigerator and on prep table stored uncovered. COS: Foods covered. 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. Inspector Observation: Chemicals stored next to food and above deli slicer. Corrective Action: Protect food from contamination. Store chemicals under and away from food and food contact surfaces. Use only food grade lubricants on deli slicer. (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 employee beverage stored on microwave above food prep line. Employee cell phone stored on prep line cutting board. 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. (Repeat Violation) Inspector Observation: Soiled towels maintained on counters, in buckets without solution, and in buckets with sanitizer measuring at 0 PPM. 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: Food contact surfaces are dirty or unsanitary. Inspector Observation: Deli slicer contains an accumulation of soil and food debris. Soda nozzles contain an accumulation of microbial growth. Dishes in clean storage soiled and stored upright with standing water with odor emanating. No method to properly sanitize food contact surfaces in use at time of inspection. Corrective Action: Properly clean and sanitize. (4.4; 3-304; 4-201.16)</p> <p>Violation: Ware washing machine racks are dirty, rusty or in disrepair. Inspector Observation: Warewashing dish rack in use in dish machine contains an accumulation of soil and microbial growth. Corrective Action: Clean or replace. (4-202.12; 4-202.13; 4-204)</p> <p>Violation: Ware washing machine is not maintained in good repair. Inspector Observation: Ware washing machine unable to deliver sanitizer solution at approved concentration at time of inspection. Three compartment sink setup to complete manual warewashing. Corrective Action: Repair properly. All soiled food contact surfaces to be manually cleaned and sanitized until repaired. Equipment red-tagged. You may not use the red tagged equipment until it is repaired AND inspected/released for use by SNHD. The consequence for using the equipment prior to approval is an automatic downgrade. Call (702) 759-1110 to schedule a survey for equipment inspection. (4-202.12; 4-202.13; 4-204)</p>
18	<p>Violation: Probe-type thermometer NOT available to food handler. Inspector Observation: No probe type thermometer readily available at time of inspection. Corrective Action: Provide an appropriate, properly calibrated stem thermometer accurate to ±2 degrees F to monitor food temperatures. (4-302.13; 4-202.11)</p>
21	<p>Violation: Person in Charge (PIC) not present or available during all hours of operation. Inspector Observation: Two food handlers present with no designated person in charge knowledgeable in food safety (cooking temperatures, cleaning and sanitizing) available. A manager arrived approximately 40 minutes after the start of the inspection but was unable to demonstrate knowledge of food safety principles. Corrective Action: A designated Person In Charge knowledgeable in food safety must be present at all times facility is in operation. (40210)</p>
22	<p>Violation: Appropriate backflow prevention not installed where required. Inspector Observation: Spray arms at dish rinse do not have a backflow device and are not equipped to prevent spray arm being submerged below the flood rim of the sinks. Corrective Action: Provide appropriate backflow prevention as required. (5-205; 5-402.12)</p>
23	<p>Violation: Disclosure (asterisk) of foods requiring consumer advisory missing. Inspector Observation: Menu does not contain disclosure for raw or undercooked hamburgers. Corrective Action: Provide consumer advisory properly with both the disclosure and reminder statement. (8-204.12; 3-306.13; Appen)</p>
30	<p>Violation: Cooking and food preparation equipment dirty. Inspector Observation: Accumulations of soil, oil, and food debris on exteriors of equipment and containers. Corrective Action: Maintain clean and in good repair. (4-410; 4-2)</p>



- 32 Violation: Walls are dirty and in disrepair.
Inspector Observation: FRP paneling at cook line separated from wall. Walls throughout kitchen contain an accumulation of soil and debris.
Corrective Action: Maintain clean and in good repair. (Chapter 5; 6-1; 6-2; 6-3;)
- Violation: Ceilings or ceiling tiles/vents are dirty.
Corrective Action: Maintain clean and in good repair. (Chapter 5; 6-1; 6-2; 6-3;)
- Violation: Leaks observed in plumbing and fixtures.
Inspector Observation: Three compartment sink cold water faucet stripped preventing cold water from being turned off without bypass valve for chemical dispenser.
Corrective Action: Repair. (Chapter 5; 6-1; 6-2; 6-3;)
- Violation: Floors showing signs of disrepair.
Inspector Observation: Coving in multiple areas of kitchen separated from wall.
Corrective Action: Maintain clean and in good repair. (Chapter 5; 6-1; 6-2; 6-3;)

Overall Inspection Comments:

The facility is currently on a "C" downgrade a fee of \$477 has been assessed. Please correct all violations on this report. Re-inspection must result in 0-10 demerits with no critical violations repeated or it will result in a closure with a fee of \$716. Re-inspection must occur no later than June 26th. Contact Ray Campa at 759-1110 to schedule re-inspection. Fees may be paid online at the SNHD payment website. (<https://www.southernnevadahealthdistrict.org/payment/ehinvoice>). Refer to Invoice # IN0190037 when making payment.

Food establishment regulations (2010) and educational materials available at 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. 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	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	Inspector name: Raymond Campa
Fee required to be paid within 10 business days or prior to reinspection		

Received by (signature)	Received by (printed)	EHS (signature)
	Marine Abrahamyan Manager	 Raymond Campa

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.