

Southern Nevada Health District



280 S. Decatur Blvd., Las Vegas, Nevada 89107
Telephone (702) 759-1110

Foodborne Illness Complaint Investigation Form (Form 1)

Permit Number(s) PR0016160	Establishment Balboa Pizza Company Restaurant	Address 2265 Village Walk Dr.	Dist
Group # 21230, 21201	Case # 21230, 21201, 21202, 21231	Telephone	
Current Action	EHS 0346	Service 674	Date 6/24/18
	Time In 1130 a	Time Out 1530	Travel Time 25
	Result 63	Action 76	Date 6/26/18

Complaint Information		Symptoms
# of groups 2	Date of exposure 6/16/2018, 6/22/2018	<input checked="" type="checkbox"/> Diarrhea
# suspected cases 4	Date of illness onset 6/16/2018, 6/17/2018, 6/24/2018	<input checked="" type="checkbox"/> Vomiting
# lab confirmed cases 0	Suspected syndrome:	<input checked="" type="checkbox"/> Fever
Foods consumed: Potato chips, chicken chopped salad, Pulled Pork Sliders, Ranch dressing fries, pizza, garlic and white sauce chopped salad		Suspected food:

Facility Illness	
Complete employee health policy in place <input type="checkbox"/> Y <input type="checkbox"/> N	Customer illness complaints received <input type="checkbox"/> Y <input type="checkbox"/> N #
Employee illness logged <input type="checkbox"/> Y <input type="checkbox"/> N Recent increase? <input type="checkbox"/> Y <input type="checkbox"/> N	Customer reported symptoms <input type="checkbox"/> Unk <input type="checkbox"/> D <input type="checkbox"/> V <input type="checkbox"/> F <input type="checkbox"/> Other:
Employee symptoms <input type="checkbox"/> Unk <input type="checkbox"/> D <input type="checkbox"/> V <input checked="" type="checkbox"/> F Other: headache	Emetic events in the facility # <input checked="" type="checkbox"/> Date

Facility Records	
Food safety logs maintained <input type="checkbox"/> Y <input type="checkbox"/> N	Food invoices maintained <input checked="" type="checkbox"/> Y <input type="checkbox"/> N
Findings/unusual circumstances during exposure period:	Food vendors: Susco, Get Fresh

Risk factors observed today potentially contributing to foodborne illness (circle all bolded items that apply)

Poor Personal Hygiene

- 1. Improper hand washing and/or not washing hands when necessary
- 2. Hand sink inadequately stocked and/or inaccessible
- 3. Bare hand contact on ready to eat foods by a food handler/worker
- 4. Suspected food handling by a food handler/worker who may be infectious
- 5. Foods contaminated by non-food handler/worker who may be infectious
- 6. Other mode of contamination by a food handler/worker

Food from Unsafe Sources

- 7. Food received from unapproved source and/or prepared in unpermitted location
- 8. Foods originating from sources shown to be or suspected to be contaminated or polluted (such as: growing field or harvest area)
- 9. Toxic substance shown to be or suspected to be part of the tissue (mushrooms, ciguatera fish poisoning)

Improper Cooking Temperatures/Methods

- 10. Insufficient time and/or temperature control during initial cooking/heat processing
- 11. Insufficient time and/or temperature during reheating
- 12. Insufficient time and/or temperature control during freezing (parasite destruction kill step)
- 13. Other improper processes that permit pathogen survival

Improper Holding Time and Temperature

- 14. No attempt was made to control the temperature of food or the length of time food was out of temperature control
- 15. Improper adherence of approved plan to use Time as a Public Health Control
- 16. Improper hot and/or cold holding due to improper procedure or protocol
- 17. Hot and/or cold holding unit malfunctioning
- 18. Improper cooling of cooked foods or of foods prepared from ambient temperature
- 19. Prolonged storage allowing foods to be held beyond their shelf life
- 20. Improper thawing method

21. Other process failures that permit pathogen growth

Food Contamination

- 22. Cross-contamination or potential cross-contamination of ingredients (not including from ill food workers)
- 23. Improper wash, rinse and/or sanitize process of food contact surfaces
- 24. Poisonous substance **accidentally** or **intentionally** added
- 25. Storage in contaminated environment
- 26. Inadequate processing (acidification, water activity, fermentation)
- 27. Toxic container (acidic foods in metal container)
- 28. Ineffective pest control measures
- 29. Other source of contamination

Recommendations to Prevent the Potential Spread of Foodborne Illness: (FEI)

- 14) Monitor & ensure TCS food are stored outside the danger zone (41-135°F)
 - Review & retrain staff on TCS foods
 - Maintain cold holding logs (available at www.safesnhd.info/fev1)
- 17) Monitor equipment for proper operation.
 - Develop a policy re: equipment monitoring, reporting issues to management & repair or remove from service.
 - Place & monitor thermometers in warmest part of each refrigerator.
 - Maintain proper pest control. Implement "Integrated Pest Management" (IPM) on dining areas (such as fruit flies).
 - Maintain employee absence/illness log
 - Develop an Employee Health Policy that includes symptoms to restrict/exclude, FEI illnesses to report & return to work. Train employees on policy.
 - * Exclude employees with vomiting or ~~diarrhea~~ diarrhea until 24 hours symptom free.

TDA Employee Health & Hygiene Handbook
(form JB)

Comments

Joint inspection w/ Jim Sladky & Chris Parangan

Concurrent Inspection Results:	← Grade ^{FGS} Closure		
Inspector Name and Phone Number:	Christine Sylvic 702-759-1110		
Received by (signature)	Received by (printed)	EHS (signature)	Reviewed by
	Amy BARRACAN	Christine Sylvic	