



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
whipped cream		41.00 F	CH

VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS

Item No	Observations & Corrective Actions
B	Hot water at both the hand sink and the 3-compartment sink measured 97 degrees F.
D	Sewage backed up all over the floor of the service bar area.
4	Violation: Water temperature <100 degrees F at hand washing sink(s). Inspector Observation: Hand sink measured 97 degrees F. Corrective Action: Provide water at a minimum of 100 degrees F at hand sink(s) within 48 hours (by 6/29/18). (5-101; 5-102; 5-103) Violation: Hot water not available or less than 120 degrees F (as measured at 3-compartment sink faucet). Inspector Observation: 3-compartment sink temperature measured 97 degrees F. Corrective Action: Provide minimum of 120 degrees F water at 3-compartment sink(s) within 5 business days (by 6/29/18). (5-101; 5-102; 5-103)
5	Violation: Sewage backing up out of floor sinks or drains. Inspector Observation: Sewage backed up over the entire floor of the service bar area. Maintenance was on site trying to clean the floor. Service bar supports the Apostrophe Bar. Corrective Action: Dispose of all waste water into an approved sewer system. Repair. (5-205; 5-403.11)
6	Violation: Metal cans with critical or major defects. Inspector Observation: One can of tomato sauce and 3 cans of pineapple juice observed with class I defects on the top-end seams. COS: PIC voluntarily discarded. Corrective Action: Maintain foods free from adulteration. Adulterated foods shall not be offered for sale or human consumption. Remove defective cans from use/storage, return or discard. (1-202; 3-101.11; 3-202.12)
11	Violation: Food or food contact surfaces located in the splash zone of a sink. Inspector Observation: Clean glass wares located directly under paper towel dispenser. Corrective Action: Protect food from contamination. Do not store food within splash zone of a sink. (3-302; 3-303; 3-304; 3-30)
28	Violation: Ice machine with a small amount of rust, hard water (calcium) buildup, or microbial growth. Corrective Action: Clean and sanitize. (3-304.13; 3-304.14; 4-2; 7)

Overall Inspection Comments:

Permit closure due to two imminent health hazards upon inspection. Please pay the invoice number IN0202489 in person or on-line at <https://www.southernnevadahealthdistrict.org/payment/ehinvoice> within 10 business days (by 7/11/18).



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

Section 1 Demerits	15	<p>0 to 10 demerits = A (Identical consecutive critical or major violations shall be downgraded to next lower grade.)</p> <p>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.</p> <p>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.</p> <p>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.</p>
Section 2 Demerits	3	
Total Demerits	18	
Initial Inspection Grade	Closed	
<input type="checkbox"/> This grade resulted from a repeat critical or major violation.		
Reinspection Fee:	\$716.00	

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

Inspector name: Victoria Rich

Received by (signature)	Received by (printed)	EHS (signature)
	Christopher Carraher Asst. Beverage Director	 Victoria Rich

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.

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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.