



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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
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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"/>	<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"/>	<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"/>	<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"/>	<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"/>	<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"/>	<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"/>	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input 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"/>	<input 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
Milk		38.00 F	CH
chicken pad thai		180.00 F	CT



VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS

Item No	Observations & Corrective Actions
2	<p>Violation: Food handler using bare hands to handle ready-to-eat food. Inspector Observation: Food handler was using bare hand contact on ready to eat fried fish patties and parsley that was ready for a customer. COS: Food handler discarded the food, washed her hands, put on gloves and remade the dish. Corrective Action: Eliminate bare hand contact with ready-to-eat foods, except when washing fruits and vegetables. (2-2; 2-3; 3-301.11; 3-304)</p> <p>Violation: Food handler not properly washing hands when required. Inspector observation: Food handler was stir frying chicken, then cracked a raw shell egg into the wok with gloved hands, and then proceeded to cook and add more sauces from the prep cart to the wok touching the handles of food on the prep cart and cooking utensils and stove handles with the hand that cracked the egg. COS: Inspector instructed food handler on when to wash hands after cracking eggs. She then washed her hands. 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>
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: Multiple food items in the reach-in cooler and in the make table cooler that were in the temperature danger zone: bean sprouts: 64F, crab rangoon mix, 50F, raw chicken 51F, coked rice 54F, , cooked chicken drumsticks 54F. See violation #17 pork fat and garlic stored on prep table at 84F COS: Person in charge removed all food from make table and reach in cooler from sale, and the pork fat and garlic was discarded. 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>
15	<p>Violation: Hand sink not operational due to disrepair. Inspector Observation: Hand sink in side prep room is in disrepair is not plumbed to a floor sink or drainage pipe. Person in charge says that prep room is too hot, so they do not use it. Corrective Action: Repair and maintain all hand sinks functional when facility is in operation. (5-202)</p>
16	<p>Violation: Installed air curtains or fly fans are not operating properly. Inspector Observation: Back door was left propped open and the fly fan was not turned on, the fan has to be turned on manually. Corrective Action: Provide proper pest control. Provide properly operating air curtain that turns on when door is opened. (6-202.13; 6-202.15; 6-501) COS: Door closed</p> <p>Violation: Exterior doors are not tightly fitted, weather proof or are left open, allowing an entry point for vermin. 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>
17	<p>Violation: Cold holding equipment with mechanical problems or in obvious disrepair which cannot maintain temperature. Inspector Observation: Reach-in cooler and make table units is not maintaining 41 and below (min-max reads 53F and 50F respectively) See violation #9 Corrective Action: Equipment red-tagged, remove equipment from service until approved for use by SNHD. Repair equipment to maintain foods at required temperatures (=41 degrees F). If placed back in service without Health Authority approval, the facility may be downgraded to the next lower grade and applicable fees assessed (8-208.11). (4-2; 3-501.11; 6-202.11)</p>
30	<p>Violation: Nonfood contact surfaces of equipment are not maintained clean and kept in good repair. Inspector Observation: Large mixer and salamander have food debris on it. Corrective Action: Maintain clean and in good repair. (4-410; 4-2)</p>
31	<p>Violation: Facility not maintained in an orderly and organized fashion; excessive litter or rubbish present. Inspector Observation: Facility has extra equipment that the facility does not use stored in facility: a larger stand up hot holding unit and a salamander above the grill. Corrective Action: Maintain food establishment clean and in good repair. Remove garbage. (5-204.11; 5-202.12; 6-202)</p>
32	<p>Violation: Floors showing signs of disrepair. Inspector Observation: Floor in the side prep room has a large section of concrete removed with exposed dirt. Corrective Action: Maintain clean and in good repair. (Chapter 5; 6-1; 6-2; 6-3;)</p> <p>Violation: RPZ backflow prevention device on soda machine carbonators missing or overdue for yearly certification (greater than 12 months). Inspector Observation: RPZ last tested and tagged March 2017 Corrective Action: Test RPZ valve for backflow prevention within 10 days. Provide appropriate backflow prevention as required. Maintain all reduced pressure backflow prevention devices in good repair with required annual testing. (5-205; 5-402.12)</p>



Overall Inspection Comments:

Joint field inspection with Tara Edwards.

Today's inspection resulted in a closure, and will be assigned a fee of \$716, this can be paid online at the Southern Nevada Health District website or in person.

The Invoice number will be sent as soon as possible.

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

Section 1 Demerits	10
Section 2 Demerits	9
Total Demerits	19
Initial Inspection Grade	Closed
<input type="checkbox"/> This grade resulted from a repeat critical or major violation.	
Reinspection Fee:	\$716.00

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.**

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

Inspector name: Shiloh Reeves

Received by (signature)	Received by (printed)	EHS (signature)
	athirat amarapayark Manager	 Shiloh Reeves

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.