



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.

No Temperature Observations



VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS

Item No	Observations & Corrective Actions
E	<p>Violation: Refrigerator not able to maintain PHF/TCS food at required temperature due to operational errors.</p> <p>Inspector Observation: OBSERVED THE ONLY WALK IN COOLER MAINTAINING TCS FOODS AT 48F - 56F. WALK IN THERMOMETER READING AT 47F. (REPEAT)</p> <p>Corrective Action: FACILITY CLOSED DUE TO LACK OF REFRIGERATION. FACILITY PLACE ON A COMPLIANCE SCHEDULE ON 7/31/18 TO REPAIR THE WALK IN COOLER TO MAINTAIN TCS FOODS AT 41F OR BELOW. FACILITY FOUND OPERATING AND WALK IN COOLER IS FAILING TO MAINTAIN FOODS AT 41F AND BELOW. WALK IN COOLER MUST BE REPAIRED FOR LONG TERM USE. OPERATOR MAY REQUEST FOR REINSPECT ONCE UNITS HAS BEEN REPAIRED TO MAINTAIN TCS FOODS AT 41F OR BELOW. Repair to maintain cold foods at 41 degrees F or colder. Maintain equipment in good repair and use only as designed. (4-2; 3-501.11; 6-202.11)</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: OBSERVED MULTIPLE CONTAINERS OF FRIED RICE PREPARED ON 7/31/18 STORED IN THE MAKE TABLE ON THE HOT LINE AT 45F-46F. THE FRIED RICE CAME FROM THE WALK IN COOLER AND WAS COOKED IN THE EVENING OF 7/31/18. PERSON IN CHARGE CANNOT VERIFY IF THE RICE WAS COOLED PROPERLY FROM THE NIGHT BEFORE.</p> <p>COS: PERSON IN CHARGE VOLUNTARILY FRIED RICE.</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: OBSERVED MULTIPLE TCS FOODS IN THE WALK IN COOLER BEING HELD IN THE TEMPERATURE DANGER ZONE DUE TO WALK IN NOT ABLE TO MAINTAIN FOOD AT SAFE TEMPERATURES. (REPEAT) RAW BEEF @ 56F CRAB FROM 7/30/18 @ 52.3F DRESSING FROM 7/31/18 @ 50F CRAB FROM 7/31/18 @ 48F CREAM CHEESE FROM 7/31/18 @ 56F</p> <p>COS: PERSON IN CHARGE VOLUNTARILY DISCARDED FOOD ITEMS.</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	<p>Violation: Utensil stored in standing water in the temperature danger zone.</p> <p>Inspector Observation: OBSERVED SCOOP STORED IN STANDING WATER AT 53F.</p> <p>Corrective Action: Store utensils by approved method in a contamination free manner. When using standing water, maintain water at 41 degrees F and below or 135 degrees F and above. (3-304.12; 3-306.13; 4-302)</p>
14	<p>Violation: During manual ware washing, 3-compartment is not set up properly.</p> <p>Inspector Observation: OBSERVED FOOD HANDLER PERFORMING MANUAL WARE WASHING WITH SOAPY WATER IN A BUCKET AND THE REMAINING BASINS OF THE 3-COMPARTMENT SINK ARE EMPTY. FOOD HANDLER UNSURE HOW TO PROPERLY SET UP SINK PROPERLY FOR WARE WASHING.</p> <p>COS: FOOD HANDLER EDUCATED AND THE 3-COMPARTMENT SINK WAS SET UP PROPERLY.</p> <p>Corrective Action: Follow proper manual ware washing procedures. Set up 3-compartment sink properly, wash with hot soapy water (minimum 110 degrees F) in first compartment; Rinse in clean water in second compartment; Sanitize at proper concentration in third compartment. (4.4; 3-304; 4-201.16)</p> <p>Violation: Sanitizer bucket(s) or in use sanitizer spray bottle(s) found to have no or low concentration of sanitizer.</p> <p>Inspector Observation: OBSERVED THE ONLY SANITIZER BUCKET IN THE PREP AREA WITH LESS THAN 10 PPM OF CHLORINE CONCENTRATION.</p> <p>Corrective Action: Provide sanitizer at proper concentration. (4.4; 3-304; 4-201.16)</p> <p>Violation: During manual ware washing, actively washing in 1st compartment with water <110 degrees F (or as specified in manufacturer's directions) or water not changed when excessively dirty, greasy or no longer has suds.</p> <p>Inspector Observation: OBSERVED FOOD HANDLER PERFORMING MANUAL WARE WASH WITH SOAPY HOT WATER AT 88F.</p> <p>Corrective Action: Set up 3-compartment sink properly, wash with hot soapy water (minimum 110 degrees F) in first compartment. Change water when excessively dirty, greasy or no longer has suds. (4.4; 3-304; 4-201.16)</p>

16 Violation: Installed air curtains or fly fans have been disconnected or have had the pressure switches bypassed to deactivate units.

Inspector Observation: OBSERVED THE AIR CURTAIN AT THE BACK DOOR INTENTIONALLY BYPASSED. THE AIR CURTAIN HAS BEEN TIED WITH A PLASTIC ROPE TO BYPASS THE AIR CURTAIN.

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)

17 Violation: Refrigerator not able to maintain PHF/TCS food at required temperature due to operational errors.

Inspector Observation: OBSERVED THE ONLY WALK IN COOLER MAINTAINING TCS FOODS AT 48F - 56F. WALK IN THERMOMETER READING AT 47F. (REPEAT)

Corrective Action: FACILITY CLOSED DUE TO LACK OF REFRIGERATION. FACILITY PLACE ON A COMPLIANCE SCHEDULE ON 7/31/18 TO REPAIR THE WALK IN COOLER TO MAINTAIN TCS FOODS AT 41F OR BELOW. FACILITY FOUND OPERATING AND WALK IN COOLER IS FAILING TO MAINTAIN FOODS AT 41F AND BELOW. Repair to maintain cold foods at 41 degrees F or colder. Maintain equipment in good repair and use only as designed. (4-2; 3-501.11; 6-202.11, 8-207.11B)

26 Violation: Caulking is in disrepair around plumbing areas and fixtures.

Inspector Observation: OBSERVED THE CAULKING AROUND THE 3-COMPARTMENT SINK SOILED WITH BLACK SLIME. CAULK ALONG THE HAND SINK IN THE KITCHEN IS MISSING CAULKING. FACILITY HAS NO STOPPER FOR THE 3 COMPARTMENT SINK.

Corrective Action: Repair WITHIN 48 HOURS. (Chapter 5; 6-1; 6-2; 6-3;)

32 Violation: Dirt and debris accumulated on floors or under equipment. Floor not maintained clean.

Inspector Observation: OBSERVED THE FLOORS IN THE KITCHEN SOILED WITH OLD FOOD DEBRIS.

Corrective Action: Maintain clean and in good repair. (Chapter 5; 6-1; 6-2; 6-3;)

Overall Inspection Comments:
 ACCOMPANIED BY MIKKI AND KELSI
 PAY INVOICE IN0203571 PRIOR TO REQUESTING FOR A REINSPECTION

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

Section 1 Demerits	10	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	12	
Total Demerits	22	
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: Kendra Lett
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Received by (signature)	Received by (printed)	EHS (signature)
	Orville Johnson Manager	 Kendra Lett

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.