



SECTION 3 - Good 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 checked="" 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 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"/>

Observations and Corrective Actions	
Violation	Corrective Action
8 Panacotto (made with milk per PIC) made in the morning (on 7-31-18) observed at 50°F, not cooling properly (item in walk-in with ambient temperature of 48-50°F)	Ensure PHFs are cooled from 135 to 70°F within the last 2 hours and from 70-40°F within 4 hours (total 6 hours). O/S: Voluntarily discarded
9. multiple PHFs in walk in and reach in refrigerator > 41°F for cold holding: tuna at 55°F; cheese at 48°F; mussels at 49°F; Crab at 48°F	ensure refrigeration equipment is able to maintain PHFs at ≤ 41°F for cold holding. O/S: Voluntarily discarded.

**Comments**  
 Joint inspection w/ Kebi Sullivan & Larry Navarette (MK)

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

Section 1 Demerits	<u>10</u>	0 to 10 demerits = A (Identical consecutive critical or major violations shall be downgraded to next lower grade.)
Section 2 Demerits	<u>912</u>	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.
Total Demerits	<u>1922</u>	Failure on re-inspection will result in a "C" grade with associated fee and may require a supervisory
Inspection Grade	<u>BC</u>	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.
<input type="checkbox"/> This grade resulted from a repeat critical or major violation.		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		Inspector name and phone number: <u>Michelle Knoves 7022591110</u>
Received by (signature)	Received by (printed)	EHS (signature)
	<u>Drville Johnson</u>	

SOUTHERN NEVADA HEALTH DISTRICT  
**SUPPLEMENTAL INSPECTION REPORT**

330 SOUTH VALLEY VIEW • LAS VEGAS, NV 89107 • 702-759-1110 (DIRECT) • 702-759-1000 (24 HOURS)

**FACILITY INFORMATION**

PERMIT #	ESTABLISHMENT NAME	DATE
P0009338	Sakana Restaurant	7-31-18

Violation	Observations and Corrective Actions	Corrective Action
11. Scoop without handle stored in edamame - (Ready to eat. Food) PIC state edamame is microwave to less than 170°F only prior to service.		Provide a scoop with handle. COS: handleless scoop removed.
14. black buildup observed on chute of ice machine.		Wash rinse Sanitize COS: Washed, rinsed, sanitized
21. Observed No person in charge within the facility during inspection. PIC arrived after inspection was complete.		ENSURE PIC is available onsite during operation COS: arrived after inspection
Repeat Violation		
32. Caulking on <del>PHFS</del> , sealed on equipment and walls in dis repair.		repair
17. Walkin observed at 50°F COS: 17. Make table observed at 55°F Redtagged. Compliance schedule: make tables repaired within 48 hours		Ensure Walkin/refrigeration IS able to maintain PHFS ≤ 41°F. COS: walk L in repaired
Report amended to reflect all documented observations, changing final demerits from 19 to 22, resulting in a Final C down grade. Amended on 8-6-18 (MK) No fee for C grade assessed. (MK)		
Note: ambient temp inside restaurant 87-95°F during inspection.		