SOUTHERN NEVADA HEALTH DISTRICT FOOD ESTABLISHMENT INSPECTION

Photos

| 280 SOUTH DECATUR BLVD • LAS VEGAS, NV • 89107 • 702-759-1258 (DIRECT PLAN REVIEW) • 702-759-1110 (DIRECT FOOD OPS) | | | | | | | | | | | | | | | | | | | |
|---|---|--------------|--------------|--------------------------|------------------|---------------------|--|------------------|-------------------------|-------------------|---------------|--------------------|--------------------------|--------------|------------------------|-------------|-----------|-----------|--------|
| | in the last | | | | | The Control | FACILITY I | NFORM | IATION | MAI. | | | THE WALL | | ONE S | 100 | S TO ST | NEST A | 180.35 |
| PERMIT# ESTABLISHMENT NAME | | | | | | | PHONE # EST. SC | | | ST. SQUA | QUARE FOOTAGE | | | PRIMARY EHS | | | | | |
| PRODO9338 Sakana Restourent | | | | | | | | 702-845 2 | | | 20 | 100 | | | | | | | |
| ADDRESS 3949 S. Maryland, PKWY, RISK CAT. P.E. Code DISTRI | | | | | | | | 93 | LO | CATION | | MIL | ES | | | | | | |
| NE | NEVADA CLEAN INDOOR AIR ACT: D'COMPLIANCE REQUIRED EXEMPT CONTACT PERSON: | | | | | | | | | | | | | | | | | | |
| 뱅 | EHS | SERVICE | | DATE | | TIN | ME IN | TIME O | JT TRA | VEL MIN | DEMER | TS G | RADE H | EALTI | H CARD | S RES | ULT | | mk |
| SERVICE | 1166 916 | | 7-31-18 | | 1500 | | PLOT | 901730 D 1922 BC | | | 3C | 5 | | | 20 30 | | | | |
| OPEN TIME CLOSE TIME | | | | CAPACIT | Y | SEWER | WATER | PERMIT | | | | | | | | DATE | | | |
| M M DC | | | | | | STATUS ACTION DATE | | | | | | 0 | | | | | | | |
| 105351745 | PECIAL NOTES PECIAL PROCESSES: | | | | | | | | | | | | | | | | | | |
| SPE | CIAL PROCESSES: | | Immine | nt Healt | h Haz | zards - | Notify SI | JHD at | nd ceas | e O'ne | eratio | ne ac | s Dire | cter | 1 | | | 27 S. N. | |
| | nterruption of electri | | | ile riouit | | | Lack of adequ | | | Ор | ratio | 115 0 | | | | cv such | as fire a | nd/or flo | ood |
| | No potable water or l | | | | | | Lack of adequ | 4 | | and har | ndwashir | ng facili | | | | | r circum | | |
| | Gross unsanitary occ | | onditions in | cluding pest | infestati | | Misuse of poi | | | | | 5 | PIET. | | | | iblic hea | | |
| | Sewage or liquid was | | | | | | Suspected for | | | | | | | | | | | | |
| | CT | = Cooking to | emp HH = | Hot Holding | temp | | d Holding temp | | | | Time as | Control | I temp | COOL | = Coo | ling to | nn. | | |
| | | O SORTING (| W. 1117 | - Total Tolding | Citip. | 311 - 0010 | | eratur | | . 10 - | inic as | John | temp. | 5501 | - 000 | any ten | ip. | 10000 | Q II a |
| F | ood | Ter | nperature | Code | Food | d | Tomp | _ | perature | Code | F | ood | Marie State | and the same | | Temp | eratur | e C | ode |
| MISO SOUP | | | 410 F | | | | | | 10°F OH | | | | | | | Temperature | | Jue | |
| - | hicken | | HOOF | 100 | | | | | | | | | | | | | | | |
| | IN = In | compliance | OUT = Not | In complianc | e N/O | = Not obs | erved N/A = N | Not applic | able COS = | Correc | ted on-s | ite duri | ng inspe | ction | R = R | epeat vi | olation | | |
| SI | ECTION 1 - The | | | | | | | | | | | | | N | The Salar State of the | cos | | NA | R |
| 1 | Verifiable time | as a contro | ol with app | roved proc | edure | when in | use. Opera | tional p | lan, waive | r or va | riance | appro | ved ` | Ø. | | | | | |
| | and followed w | | | | | | | | | | | | | 7 | | | | | |
| 2 | Handwashing Foodhandler h | | | | proper | r glove | use, no bar | e hand | contact o | f read | y to ea | at foo | ds). | À | | | | | |
| 3 | Commercially r Potentially haz | | | | | | | | | | | | | 界 | | | | | |
| 4 | Hot and cold ru | | | | | | | | 4 12 6 6 | 100 | 6 B-36 | 44-55 | | Ø | | | | | |
| 5 | Imminently dar | | oss conne | ection or b | ackflo | w. Was | te water an | d sewa | ge dispose | ed into | public | sewe | | 7 | | | | | |
| 6 | Food wholeson | · | oiled, cont | aminated. | or adu | ulterated | | | A ROBERT | SEVIE | CAN STE | de/Si | - | 4 | | | | | |
| 7 | PHF/TCSs coo | | | | | | | | | | | | | | | | '8 | | |
| 18 | PHF/TCSs proj | | | | ALC: L | 7月75年 | POST TO THE REAL PROPERTY. | | STREETE ! | | 12750 | GE CAS | CONTRACT CO. | | DÍ | | | | 100000 |
| | PHF/TCSs at p | | | during sto | rage. | display | service, trai | nsport | and holdin | ng. | | naviorie | | | M | | | | |
| | CTION 2 - The | | | | | | | | | | violat | ion | I | | | cos | | NA | R |
| | Food and ware | | | | | | | | | | | ALE | and the same of the same | 9 | | | | | |
| 17) | Food protected | | | | | | | | | est of the second | | 100 | | | X | × | | | |
| 12 | | | | | | | | | y labeled. | store | d and i | sed. | - | | | | | | |
| | | | | | | | | | | | | | | | | | | | |
| | Kitchenware an | | | | | | | | nitized an | d air d | ried F | quinm | ent | | × | | | | |
| _ | for warewashin | g operated | d and main | ntained. Sa | anitize | r solutio | n provided | and ma | intained as | s requ | ired. | daibitti | | | 1 | P | | | |
| 15 | Handwashing fa | acilities ad | equate in | number, s | tocked | d, acces | sible, and li | mited to | handwas | shing c | nly. | | 4 | 2 | | | | | |
| 16 | Effective pest of | ontrol mea | asures. Ar | nimals rest | ricted | as requ | ired. | | | | ^ | | | Ø | | | | | |
| O | Hot and cold ho | olding equi | pment pre | esent; prop | erly d | esigned | , maintained | and op | perated. | (| (YL | OUT | - 1 | Ø | × | | | | |
| 18 | Accurate therm | | | | | | AND DESCRIPTION OF THE PERSON NAMED IN | MARK | (19) | N | _ | | | A | T | | | | |
| 19 PHF/TCSs properly thawed. Fruits and vegetables washed prior to prepar | | | | | | paration | or service | е. | | | | Xí. | | | | | | | |
| | Single use item | s not reus | ed or mis | used. | | | | | West His | | | Profes | 4 | d | | | | | |
| 21 | Person in charg | e available | and know | wledgeable | e/mana | agemen | t certification | n. Food | nandler ca | rd as r | equire | d. Fac | | | 刈 | 0 | | | 0 |
| | has an effective | employee | e health p | olicy. | | | | | | | | | | | 14 | 4 | | | 4 |
| 22 | Backflow preve | | | | | | THE RESIDENCE OF THE PERSON NAMED IN | THE R. | | | | | 7 | N. | | | | | |
| 23 | Grade card and and available v | vhen requi | ired. NCIA | ed conspic AA complia | uously ant. P | y. Consu HFs lab | mer advisor eled and d | ry as recated as | quired. Re required. | cords/ Food | logs ma | aintair or offs | ned site | P | | | | | |

| 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. | 77. | | Page 2 | of 3 | | | | | | |
|--|---|--|--|---------|--|--|--|--|--|--|
| SECTION 3 - Good Management Practices to Prevent Unsanitary Conditions 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. | 1 | 31-1 | gage 2 | 01 | | | | | | |
| 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. | | | | | | | | | | |
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| | | | | | | | | | | |
| 26 Facilities for washing and sanitizing kitchenware approved, adequate, properly constructed, maintained and operated. | | | |] | | | | | | |
| 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. | | | E | | | | | | | |
| 29 Utensils, equipment, and single serve items properly handled, stored, and dispensed. | | 100000000 | | | | | | | | |
| 30 Nonfood contact surfaces and equipment properly constructed, installed, maintained and clean. 31 Restrooms man sink and custodial areas maintained and clean. Premises maintained free of litter unnecessary | | | | | | | | | | |
| 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. | | | | 1 | | | | | | |
| 32 Facility in sound condition and maintained (floors, walls, ceilings, plumbing, lighting, ventilation, etc.). | 南 | | |] | | | | | | |
| Observations and Corrective Actions | | No. | SECTION | | | | | | | |
| Violation Corrective Actions Corrective Action | | | | | | | | | | |
| 8 Panacotto (made with Ensure PHFs are con | SIPA | | | | | | | | | |
| milk per Pic) made from 135 to 70°F | WILL | in | | | | | | | | |
| in the morning (on 7.31.18) the 1st 2 hours and | fro | mi | 10-4 | OF | | | | | | |
| The triotimes (and | | | | | | | | | | |
| | car | | | | | | | | | |
| in walkings with ambient | | | | | | | | | | |
| temperature of 48-50°F) | | | | | | | | | | |
| TPM DEPOSITE OF 90-30 F3 | | | - | . 1 | | | | | | |
| a. Multipu Prits in ensure retrigeration | ensure refrigeration equipment | | | | | | | | | |
| walk in and reach 15 able to mounta | Is able to maintain PHFS | | | | | | | | | |
| in retrigerator = 41°F at EHI°F For cold | at Etit For cold holding- | | | | | | | | | |
| tor cold holding | | , | 1 | | | | | | | |
| tuna at 55°F; onecse CIS: Voluntarily of | 1200 | rde | 201 | | | | | | | |
| at 48°F; mussels at 49°F; | | | | | | | | | | |
| Crab at 48°F | | | | • | | | | | | |
| | | | | | | | | | | |
| Comments | 41- | 6 | 05 | | | | | | | |
| doint inspection W/KelsiSollivan & larry Navar | जिंद | (MI) | | | | | | | | |
| | | | | | | | | | | |
| Food establishment regulations (2010) and educational materials available at www.SouthernNevadaHealthDistrict.org/ferl | | | | | | | | | | |
| 0 to 10 demonits = A (Identical consecutive critical or major violations shall be downgraded to next lower grade.) | | | | | | | | | | |
| 0 to 10 demarits = A (Identical consecutive critical or major violations shall be downgrad | fter 15 da | ays, or s | sooner if | | | | | | | |
| Section 1 Demerits 0 to 10 demerits = A (Identical consecutive critical or major violations shall be downgrad | requested. Inspection must result in 10 demerits or less, with no identical repeat critical or major violations. | | | | | | | | | |
| Section 1 Demerits O to 10 demerits = A (Identical consecutive critical or major violations shall be downgrad 11 to 20 demerits or identical consecutive critical or major violation = B; Re-inspection a requested. Inspection must result in 10 demerits or less, with no identical repeat critical | | Total Demerits Failure on re-inspection will result in a "C" grade with associated fee and may require a supervisory | | | | | | | | |
| Section 1 Demerits O to 10 demerits = A (Identical consecutive critical or major violations shall be downgrad 11 to 20 demerits or identical consecutive critical or major violation = B; Re-inspection a requested. Inspection must result in 10 demerits or less, with no identical repeat critical Failure on re-inspection will result in a "C" grade with associated fee and may recommend to the properties of | uire a s | | | r less. | | | | | | |
| Section 1 Demerits Section 2 Demerits Total | uire a s | t in 10 d | lemerits o | | | | | | | |
| Section 1 Demerits Section 2 Demerits Total | uire a s ust resul in a clos | t in 10 d sure of | lemerits o | У | | | | | | |
| Section 1 Demerits Section 2 Demerits Total | ust resulting a close tivities more of the control | t in 10 d | the facilit | nded | | | | | | |
| Section 1 Demerits Section 2 Demerits Total | ust resulting a close tivities more of the control | t in 10 d | the facilit | nded | | | | | | |
| Section 1 Demerits Section 2 Demerits Total | ust resulting a close tivities more of the control | ust remits or les | the facilit | nded | | | | | | |
| Section 1 Demerits Section 2 Demerits Total | ust resulting a close tivities more of the control | ust remits or les | lemerits on the facilit ain suspe ass, with no atus with | nded | | | | | | |
| Section 1 Demerits Section 2 Demerits Total | ust resulting a close tivities more of the control | ust remits or les | lemerits on the facilit ain suspe ass, with no atus with | nded | | | | | | |



SOUTHERN NEVADA HEALTH DISTRICT

SUPPLEMENTAL INSPECTION REPORT
330 SOUTH VALLEY VIEW • LAS VEGAS, NV 89 107 • 702-759-1110 (DIRECT) • 702-759-1000 (24 HOURS)

| FACILITY INFORMATION | | | | | | | |
|----------------------|--------------------|------------|---------|--|--|--|--|
| PERMIT# | ESTABLSIHMENT NAME | | DATE | | | | |
| PP20009338 | Gakana | Bestaurant | 7-31-18 | | | | |

| | Corrective Actions |
|--------------------------------------|-----------------------------|
| 11. Scoop without handle | Provide a scap with |
| | handle. |
| Stored in edamane- | TEN CIU. |
| (Ready to eat. Food) PIC | COS: handleless scoop |
| State edamare is | |
| microwive to loss than 1200F | removed. |
| only prior to service. | |
| the following the statement | 1 1601- 1-1000 0 - 1-100- |
| 14. black buildup observed | wash rinse sanitre |
| on thate of Ice machine. | COS: Washed , rinsed, |
| 21. Observed No person | sanitized |
| | Ensure PIC is available |
| in charge within the | |
| PIC arrived after | |
| inspection was complete. | Cos: arrived after |
| more complete | inspection' |
| Bepeat Violation | |
| Bepart Oliverial, | |
| 32. Caulkins on walks. | repair |
| sealed on equipment and | refer |
| walls in dispersir. | |
| waris in Sistepan | |
| n. Walkin observed at 50°F CUS: | Ensure Walkin refuseration |
| 17. Make table observed at 55° F Red | togged. Is able to maintain |
| ampliance scredule: | PHFS & HIOF. COS: Walk. |
| make tables repaired whi | |
| | |
| Report amended to reflect o | Il documented desenrations |
| changing final demerits fr | |
| in a Final C down avade . F | mended on 8-10-18 MK) |
| No fee for C grade assessed | |
| Note: ambient temp inside re | estaurant 87-95°F |
| | during lispection. |
| | |