



**SOUTHERN NEVADA HEALTH DISTRICT
FOOD ESTABLISHMENT INSPECTION**

280 SOUTH DECATUR BLVD • LAS VEGAS, NV • 89107 • 702-759-1258 (DIRECT PLAN REVIEW) • 702-759-1110 (DIRECT FOOD OPS) • 702-759-1000 (24 HOURS)

FACILITY INFORMATION

| | | | | | | | | | | | |
|--|---|--------------------|------------------------------|-------------|---------------|----------|-------------|------------|-------------------|-------|-------|
| PERMIT # | ESTABLISHMENT NAME | PHONE # | EST. SQUARE FOOTAGE | PRIMARY EHS | | | | | | | |
| PR0012480 | Pei Wei Asian Diner Pei Wei Asian Diner Restaurant #97 | (702) 837-0861 | 1300 | EE7001207 | | | | | | | |
| ADDRESS | RISK CAT. | P.E. CODE | DISTRICT | LOCATION | PERMIT STATUS | | | | | | |
| 10575 S Eastern AVE Henderson, NV 89052-5017 | 3 | 1003 | 56 | | ACTIVE | | | | | | |
| NEVADA CLEAN INDOOR AIR ACT: <input checked="" type="checkbox"/> COMPLIANCE REQUIRED <input type="checkbox"/> EXEMPT | | | CONTACT PERSON: Cheryl Ranos | | | | | | | | |
| CURRENT SERVICE | EHS | SERVICE | DATE | TIME IN | TIME OUT | DEMERITS | FINAL GRADE | TRAVEL MIN | INSPECTION RESULT | SEWER | WATER |
| | EE7001351 | Routine Inspection | 8/09/2018 | 2:55PM | 6:00PM | 38 | C | 15 | "C" Downgrade | M | M |

SPECIAL NOTES: RPZ - LEFT OF BIB - 10.15.13
In = In compliance **OUT** = Not In compliance **COS** = Corrected on-site during inspection **N/O** = Not observed **N/A** = Not applicable **R** = Repeat violation

| Imminent Health Hazards-Notify SNHD and Cease Operations as Directed | | OUT | | | | |
|---|---|--------------------------|--|--|--|--|
| A | Interruption of electrical service | <input type="checkbox"/> | | | | |
| B | No potable water or hot water | <input type="checkbox"/> | | | | |
| C | Gross unsanitary occurrences or conditions including pest infestation | <input type="checkbox"/> | | | | |
| D | Sewage or liquid waste not disposed of in an approved manner | <input type="checkbox"/> | | | | |
| E | Lack of adequate refrigeration | <input type="checkbox"/> | | | | |
| F | Lack of adequate employee toilets and handwashing facilities | <input type="checkbox"/> | | | | |
| G | Misuse of poisonous or toxic materials | <input type="checkbox"/> | | | | |
| H | Suspected foodborne illness outbreak | <input type="checkbox"/> | | | | |
| I | Emergency such as fire and/or flood | <input type="checkbox"/> | | | | |
| J | Other condition or circumstance that may endanger public health | <input type="checkbox"/> | | | | |

| SECTION 1 - The Critical Violations listed below are to be assessed 5 demerits for each violation | | IN | OUT | COS | NO | NA | R |
|--|---|-------------------------------------|-------------------------------------|-------------------------------------|--------------------------|--------------------------|--------------------------|
| 1 | Verifiable time as a control with approved procedure when in use. Operational plan, waiver or variance approved and followed when required. Operating within the parameters of the health permit. | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 2 | Handwashing (as required, when required, proper glove use, no bare hand contact of ready to eat foods). Foodhandler health restrictions as required. | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 3 | Commercially manufactured food from approved source with required labels. Parasite destruction as required. Potentially hazardous foods/time temperature control for safety (PHF/TCS) received at proper temperature. | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 4 | Hot and cold running water from approved source as required. | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 5 | Imminently dangerous cross connection or backflow. Waste water and sewage disposed into public sewer or approved facility. | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 6 | Food wholesome; not spoiled, contaminated, or adulterated. | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 7 | PHF/TCSs cooked and reheated to proper temperatures. | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 8 | PHF/TCSs properly cooled. | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 9 | PHF/TCSs at proper temperatures during storage, display, service, transport, and holding. | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

| SECTION 2 - The Major Violations listed below are to be assessed 3 demerits for each violation | | IN | OUT | COS | NO | NA | R |
|---|---|-------------------------------------|-------------------------------------|-------------------------------------|--------------------------|--------------------------|-------------------------------------|
| 10 | Food and warewashing equipment approved, properly designed, constructed and installed. | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 11 | Food protected from potential contamination during storage and preparation. | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 12 | Food protected from potential contamination by chemicals. Toxic items properly labeled, stored and used. | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 13 | Food protected from potential contamination by employees and consumers. | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 14 | Kitchenware and food contact surfaces of equipment properly washed, rinsed, sanitized and air dried. Equipment for warewashing operated and maintained. Sanitizer solution provided and maintained as required. | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> |
| 15 | Handwashing facilities adequate in number, stocked, accessible, and limited to handwashing only. | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 16 | Effective pest control measures. Animals restricted as required. | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 17 | Hot and cold holding equipment present; properly designed, maintained and operated. | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 18 | Accurate thermometers (stem & hot/cold holding) provided and used. | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 19 | PHF/TCSs properly thawed. Fruits and vegetables washed prior to preparation or service. | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 20 | Single use items not reused or misused. | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 21 | Person in charge available and knowledgeable/management certification. Foodhandler card as required. Facility has an effective employee health policy. | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 22 | Backflow prevention devices and methods in place and maintained. | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |



| | | | | | | | |
|----|--|-------------------------------------|--------------------------|--------------------------|--------------------------|--------------------------|--------------------------|
| 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"/> |
|----|--|-------------------------------------|--------------------------|--------------------------|--------------------------|--------------------------|--------------------------|

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 checked="" type="checkbox"/> | <input 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.

No Temperature Observations



VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS

| Item No | Observations & Corrective Actions |
|---------|--|
| 2 | <p>Violation: Food handler not properly washing hands as required. Inspector Observation: One of the chefs was prepping raw chicken, then he went to wash his hands. He pumped soap and then starting scrubbing his hands IN the water and not scrubbing his hands OUTSIDE of the water for the required 15 seconds. Corrective Action: Educate employees on proper hand washing procedures. Wash hands as required: rinse under clean, running, warm water; apply liquid soap and rub together vigorously for at least 15 seconds (creating friction on the surfaces of the hands and arms, finger tips, and areas between the fingers); rinse under clean, running, warm water; dry hands and arms with sanitary, disposable towels. To avoid re-contaminating hands, it is recommended that food handlers use disposable paper towels as a barrier when touching faucet handles and the handle of a restroom door. (2-2; 2-3; 3-301.11; 3-304)</p> <p>Violation: Food handler with open or infected wound(s) that is not adequately protected. Inspector Observation: One of the chefs was observed with burn marks on his arm with some of his skin peeling. Corrective Action: Cover properly or restrict food handler. (2-2; 2-3; 3-301.11; 3-304)</p> |
| 6 | <p>Violation: Ready-to-eat or packaged raw PHF (TCS) held past shelf life of product. Inspector Observation: Food items found in the walk-in cooler were held past the self life date: tofu (8-7-18) and crab rangoon mix (8-7-18) COS: The person in charge voluntarily discarded the food. Corrective Action: Do not hold PHF/TCS past use by, sell by or best by date. Remove expired foods from use/storage, return or discard. (1-202; 3-101.11; 3-202.12)</p> |
| 7 | <p>Violation: Poultry (including balut), stuffed foods, casseroles not cooked to 165 degrees F or greater for at least 15 seconds. (See violation #21) Inspector Observation: One of the chefs had cooked a chicken dish for the lettuce wraps and the temperature for that item was 121F degrees. COS: The chef voluntarily discarded the food product and remade it to the correct temperature. Corrective Action: Cook poultry, stuffed foods, casseroles to a minimum internal temperature of 165 degrees F for at least 15 seconds. (3-401; 3-403; Appendix C)</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. (see violation #17) Inspector Observation: Multiple containers of food items in the long prep table and prep cooler at the cook-line were out of temperature and had been there since noon: Chicken 58F, Shrimp 54F, Tofu 54FF, Fried chicken 92F, raw shell eggs 63F. COS: The person in charge voluntarily weighed and discarded the food items. 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: Scoop handles touching ready-to-eat product contaminating foods. Inspector Observation: There were multiple scoop handles touching ready to eat food product: in the chicken, bean mix, and the ice machine. COS: The Food handlers adjusted the handles to be out of the food. Corrective Action: Protect food from contamination. Store scoop handles up and out of contact with ready-to-eat product. (2-401; 3-306; 3-304.11; 3)</p> |
| 14 | <p>Violation: Food contact surfaces are dirty or unsanitary. Inspector Observation: A cubed dicer and a vegetable mandolin were found with food debris on them. COS: The person in charge moved the items to the dirty dish rack. Corrective Action: Properly clean and sanitize. (4.4; 3-304; 4-201.16)</p> <p>Violation: Low temperature ware washing machine not sanitizing properly (no residual or low concentration). Inspector Observation: The person in charge ran the dish machine and it tested low for chlorine, 10ppm. COS: Ecolab came and looked at the machine, and is now at the proper concentration. Corrective Action: Use a properly functioning dish machine. Provide adequate sanitizer. (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. *(REPEAT VIOLATION)* Inspector Observation: 3 sanitizer buckets test low for Quat sanitizer, 0ppm COS: The person in charge changed the sanitizer buckets to meet the required concentration. Corrective Action: Provide sanitizer at proper concentration. (4.4; 3-304; 4-201.16)</p> |
| 17 | <p>Violation: Hot and cold holding equipment with mechanical problems or in obvious disrepair which cannot maintain temperature. Inspector Observation: The long prep table and cooler that is at the cook-line had a minimum temperature of 57F degrees and could not maintain 41F degrees and below. COS: The facility was able to contact their repair service to come out and address the issue, and the units are getting to proper temperatures. 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> |
| 19 | <p>Violation: Fruits and vegetables not washed prior to being cooked, prepared, processed, served, or dispensed. Inspector Observation: There are cut avocados on the prep line that still had the stickers on them. Corrective Action: Wash fruits and vegetables prior to cooking, preparing, processing, serving or dispensing. Stickers must be removed as part of the washing process.</p> |



| | |
|----|--|
| 21 | <p>Violation: When asked about the temperature that chicken needs to be cooked to the chef did not have an answer and did not know that it needed to be cooked to a minimum of 165F degrees Corrective action: Chefs and persons in charge need to know the proper cooking temperatures to which the food they are serving meets the minimum temperatures. (2-1, 2-2)</p> <p>Violation: Food establishment does not have an employee health policy. Inspector Observation: One of the chefs had burns on his forearms and when the inspector asked the person in charge about what the situation, she was not knowledgeable about preventing foodhandlers with cuts and burns handling food. Corrective Action: Food establishments must have an employee health policy that requires food handlers to report information about their health and activities as they relate to symptoms of foodborne illness. (2-2; 2-404.11; 8-204.12)</p> |
| 22 | <p>Violation: RPZ missing date tag and no backflow certificate available. Inspector Observation: RPZ tag on the backflow prevention device is missing and the last documentation that the person in charge could provide was the initial date test form 2014. 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. Test RPZ valve annually and maintain records. (5-205; 5-402.12)</p> |
| 30 | <p>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)</p> |
| 31 | <p>Violation: Personal items located on, over, or intermingled with food or food contact surfaces. Inspector Observation: Portable speakers and cell phones were stored about food contact surfaces. Corrective Action: Protect food from contamination. Store personal items under and away from food and food contact surfaces. (5-204.11; 5-202.12; 6-202)</p> |

Overall Inspection Comments:
Joint field inspection with Diane Umuhoza

Due to a result of today's "C" downgrade, a fee of \$477 must be paid within 10 business days, before a reinspection can be scheduled.

The fee must be paid by 8-23-18
The reinspection must be schedule no later than 8-30-18



The fee can be paid at the health district in person or online; the Invoice number will be sent in a follow up email when it is generated.

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

| | | |
|---|-----------------|---|
| Section 1 Demerits | 20 | <p>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.</p> |
| Section 2 Demerits | 18 | |
| Total Demerits | 38 | |
| Initial Inspection Grade | C | |
| <input type="checkbox"/> This grade resulted from a repeat critical or major violation. | | |
| Reinspection Fee: | \$477.00 | |

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) |
|--|-----------------------------|--|
|  | Cheryl Ramos 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.