



**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 | | | | | | | |
| PR0017059 | Bo Bo China Bo Bo China | (702) 255-1688 | 800 | EE7000333 | | | | | | | |
| ADDRESS 8465 W Sahara AVE Las Vegas, NV 89117-8960 | | RISK CAT. 3 | P.E. CODE 1006 | DISTRICT 43 | LOCATION | PERMIT STATUS ACTIVE | | | | | |
| NEVADA CLEAN INDOOR AIR ACT: <input checked="" type="checkbox"/> COMPLIANCE REQUIRED <input type="checkbox"/> EXEMPT | | | CONTACT PERSON: shelley tsan | | | | | | | | |
| CURRENT SERVICE | EHS | SERVICE | DATE | TIME IN | TIME OUT | DEMERITS | FINAL GRADE | TRAVEL MIN | INSPECTION RESULT | SEWER | WATER |
| | EE7000374 | Routine Inspection | 8/10/2018 | 2:00PM | 4:30PM | 39 | C | 20 | "C" Downgrade | M | M |

SPECIAL NOTES:
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 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 checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 7 | PHF/TCSs cooked and reheated to proper temperatures. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 8 | PHF/TCSs properly cooled. | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input checked="" 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 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 type="checkbox"/> | <input checked="" 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 type="checkbox"/> | <input checked="" 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 type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 15 | Handwashing facilities adequate in number, stocked, accessible, and limited to handwashing only. | <input type="checkbox"/> | <input checked="" 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 checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 18 | Accurate thermometers (stem & hot/cold holding) provided and used. | <input type="checkbox"/> | <input checked="" 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 type="checkbox"/> | <input type="checkbox"/> | <input checked="" 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 checked="" type="checkbox"/> | <input 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 type="checkbox"/> | <input checked="" 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"/> | <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"/> | <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"/> | <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"/> | <input type="checkbox"/> |
| 28 | Small wares and portable appliances approved, properly designed, in good repair. | <input type="checkbox"/> | <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"/> | <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"/> | <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"/> | <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"/> | <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 |
| Rice | | 155.00 F | HH |
| raw shrimp | | 40.00 F | CH |
| shrimp | | 44.00 F | CH |
| Egg drop soup | | 162.00 F | HH |



VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS

| Item No | Observations & Corrective Actions |
|---------|--|
| 2 | <p>Violation: Food handler not properly washing hands as required. Inspector Observation: Food handler went from handling raw pork and then cooked chicken feet without washing hands. food handler went from handling dirty equipment to food prep without washing hands. 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> |
| 8 | <p>Violation: PHF (TCS) not cooled properly. Inspector Observation: Plastic container of cooked noodles in reach-in at 80 degrees F covered. Container of cooked chicken feet at 97 degrees F covered with plastic and placed in reach in cooler. COS: Ice add to noodles and placed in metal pan to cool properly. 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. (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. Inspector Observation: Cooked chicken on prep table at 80 degrees F, Pork chops at 65 degrees F, Noodles on top of make table 66 degrees F, Cut cabbage stored at room temperature, Orange chicken 108 degrees F. COS: Chicken, noodles, cabbage discarded at time of inspection. 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: Food products double-stacked without a barrier. Inspector Observation: Pan of onions on top of another pan of onions no barrier between. Corrective Action: Protect food from contamination. Cover prior to stacking. (3-302; 3-303; 3-304; 3-30)</p> <p>Violation: Foods not covered in storage (except when cooling). Inspector Observation: Egg rolls in freezer stored uncovered. Corrective Action: Protect food from contamination, cover. (3-302; 3-303; 3-304; 3-30)</p> <p>Violation: Using trash receptacle for food or food equipment stand. Inspector Observation: Pan on trash can, used as prep table Corrective Action: Protect food from contamination. Do not use trash can as equipment stand. (3-302; 3-303; 3-304; 3-30)</p> |
| 12 | <p>Violation: Container of chemicals not labeled . Inspector Observation: Chemical spray bottle not labeled. Corrective Action: Protect food from contamination. Label properly. (Chapter 7; 4-201.15; 4-30)</p> <p>Violation: Chemicals stored on, over, next to or with food products or food contact surfaces. Inspector Observation: Rubbing alcohol stored on shelf over prep table. Corrective Action: Protect food from contamination. Store chemicals under and away from food and food contact surfaces. (Chapter 7; 4-201.15; 4-30)</p> |
| 13 | <p>Violation: Scoop handles touching ready-to-eat product contaminating foods. Inspector Observation: Tong handles touching cooked noodles, scoop handle touching fried won tons. 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> <p>Violation: Employee or customer personal food stored intermingled with food for establishment. Inspector Observation: Personal food and items stored through out the kitchen; open bag of chips, containers of personal food on top shelf of cooler, drinks on top shelf in freezer and in cooler. Various items on shelves through out. Corrective Action: Protect food from contamination. Store all employee or customer personal food or drink under and away from food for the establishment. (2-401; 3-306; 3-304.11; 3)</p> <p>Violation: Utensil stored in standing water in the temperature danger zone. Inspector Observation: Rice scoop stored in standing water at 86 degrees F. 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: Sanitizer bucket(s) or in use sanitizer spray bottle(s) found to have no or low concentration of sanitizer. Inspector Observation: No sanitizer in bucket for wiping cloths. Wiping cloth on prep table did not have sanitizer on it. Corrective Action: Provide sanitizer at proper concentration. (4.4; 3-304; 4-201.16)</p> <p>Violation: Food contact surfaces are dirty or unsanitary. Inspector Observation: Most food contact surfaces are dirty, lots of food debris through out. Corrective Action: Properly clean and sanitize. (4.4; 3-304; 4-201.16)</p> |

15 Violation: Hand sink not operational due to disrepair.
 Inspector Observation: Cold water does not turn on and no hot water pressure to hand sink in front
 Corrective Action: Repair and maintain all hand sinks functional when facility is in operation. (5-202)

Violation: Hand sink being used for something other than hand washing.
 Inspector Observation: Container in back handsink.
 Corrective Action: Hand sinks are for hand washing only, no other purpose. (5-202)

18 Violation: Thermometer broken or not accurate to ±2 degrees F.
 Inspector Observation: Stem thermometer not properly calibrated.
 Corrective Action: Replace broken thermometer or provide properly calibrated thermometer accurate to ±2 degrees F. (4-302.13; 4-202.11)

21 Violation: Person In Charge is not aware of employee health policy or is unable to convey employee health policy to the inspector.
 Inspector Observation: No employee health policy.
 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. PIC must be knowledgeable of employee health policy and be able to inform other of the policy. (2-2; 2-404.11; 8-204.12)

23 Violation: Refrigerated, ready-to-eat, PHF (TCS) food not properly labeled for a 7 day use by date.
 Inspector Observation: Prepped ready to eat and cooked foods not dated and labeled.
 Corrective Action: Date label foods prepared on site or open food products stored in facility for 24 hours or more. (1-202; 3-305.11; 3-302.12)

28 Violation: Equipment is not approved by NSF or equivalent certifying agency.
 Inspector Observation: Cardboard covered in foil used as a lid to cover noodles.
 Corrective Action: Remove/replace. Equipment must be NSF approved or equivalent. (3-304.13;3-304.14; 4-2; 7)

30 Violation: Nonfood contact surfaces of equipment are not maintained clean and kept in good repair.
 Inspector Observation: Most non food contact surfaces dirty; racks, shelves
 Corrective Action: Maintain clean and in good repair. (4-410; 4-2)

Violation: Unapproved storage racks in use.
 Inspector Observation: Milk crates, soda crates, and grates used as racks.
 Corrective Action: Provide approved racks. (4-410; 4-2)

32 Violation: Floors and Walls are dirty.
 Corrective Action: Maintain clean and in good repair. (Chapter 5; 6-1; 6-2; 6-3;)

Overall Inspection Comments: No Overall Inspection Comments

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

| | | |
|---|-----------------|--|
| Section 1 Demerits | 15 | 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 | 24 | |
| Total Demerits | 39 | |
| 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: Christy Munaretto |

| | | |
|-------------------------|-------------------------|-------------------|
| Received by (signature) | Received by (printed) | EHS (signature) |
| | shelley tsan own | |
| | | Christy Munaretto |

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.