

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 checked="" type="checkbox"/>	<input 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 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 checked="" type="checkbox"/>	<input 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 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 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 checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
19	PHF/TCSs properly thawed. Fruits and vegetables washed prior to preparation or service.	<input checked="" type="checkbox"/>	<input 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. Food handler cards 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

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 childcare 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 checked="" 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
(2) observed food handler use bare hands to put *vegetable garnish on top of cooked fish - veg garnish was discarded, fish was reheated to 181°F and 163°F and food handler used tongs to re-garnish fish	→ eliminate all bare-hand contact with all ready-to-eat food, including garnishes (3.301.11(A))
(3) no parasite destruction for salmon ^{raw} salmon served raw (sushi) (and ebi and orange masago)	→ REPEAT VIOLATION FROM JULY 11, 2018 PROVIDE PARASITE DESTRUCTION FOR EBI, SALMON, ORANGE MASAGO, AND ANY OTHER FISH SERVED RAW OR UNDER-COOKED (3-402.11 E ; 3-402.11)

Comments: *ready-to-eat, raw vegetables joint inspection w/ Diane Pias RETHS

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.)
Section 2 Demerits	3	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.
Total Demerits	18	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.
Inspection Grade	Closure	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.
<input checked="" type="checkbox"/> This grade resulted from a repeat critical or major violation.		Inspector name and phone number: <u>Kim DILLON 702.759.0828</u>
Fee required to be paid within 10 business days or prior to		Reviewed By: <u>CW</u>

Received by (signature)	Received by (printed)	EHS (signature)
<u>[Signature]</u>	<u>Daniel Lee, mgr</u>	<u>[Signature]</u>

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PR0019598

KRAZY BUFFET

8.6.18

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 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.

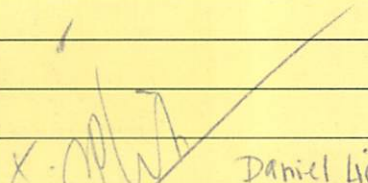
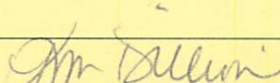
What is an imminent health hazard? Examples include, but are not limited to:

- 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
- **Jackie Reszetar - Environmental Health Director**
 - 702-759-0590 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

Violation	Corrective Action
	→ • KRAZY BUFFET RESTAURANT + BUFFET ARE CLOSED
FACILITY IS POSTED CLOSED FOR REPEAT MAJOR VIOLATIONS + CRITICAL VIOLATIONS	
• NO FOOD PREP, COOKING, CATERING, SALES, OR SERVICE	+ 18 demerits on a re-inspection that was requested by PIC
• SEVERAL THINGS NEED TO BE DONE BEFORE KRAZY BUFFET + RESTAURANT WILL BE ABLE TO RE-OPEN	
1) KRAZY BUFFET MUST PROVIDE PROOF OF A CONTRACT WITH A FOOD SAFETY CONSULTANT (FSC) + CONTACT INFO	email to fowler@snhd.org
2) THE FSC MUST BE ABLE TO ASSIST KRAZY BUFFET + RESTAURANT TO PUT ACTIONS INTO PLACE TO ASSURE ACTIVE MANAGERIAL CONTROL OF THE RISK FACTORS THAT CAUSE FOODBORNE ILLNESS.	email fowler@snhd.org
3) OWNERS, MANAGERS, AND THE FSC WILL PROVIDE WRITTEN STANDARD OPERATING PROCEDURES (SOP) FOR CONTROLLING THE RISK FACTORS THAT CAUSE FOODBORNE ILLNESS	email fowler@snhd.org
4) OWNERS, MANAGERS, AND THE FSC WILL PROVIDE PROOF OF EMPLOYEE TRAINING (ATTENDANCE LOGS) + TRAINING TOPICS	email fowler@snhd.org
• EMPLOYEES MUST BE TAUGHT + TRAINED ON	
5) THE FOLLOWING ACTIONS MUST BE TAKEN	
SEE PAGE 6	
	
Daniel Lie	Mr. Sullivan

• time + temperature control for safety (cs)