SND Southern New Vis Health District

SOUTHERN NEVADA HEALTH DISTRICT FOOD ESTABLISHMENT INSPECTION

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

-	100 SOOTH DECATOR	C DEVD ENG	S VE ONO, IV	V 00107	FACILITY	AND DESCRIPTION OF THE PERSON	NAME AND ADDRESS OF THE OWNER, TH		TAL V		TOZ-1	33-1	110 (D	IIILO	1100	D OF	
PE	RMIT#	ESTABLISH	HMENT NAME		PACILITY	INFORI	PHONE #	# Taggered			EST. SQ	UARE F	OOTAGE		PRIMAR	YEHS	
96	20019598	KR	A34) (BUFFET	- ex	STAL	RAN					-	-		_		
AD	DORESS 8095 Y	m So	chara	Au	e		RISK CAT		P.E. Co	ode	DISTRI	CT LO	CATION	1	MILI	ES _	
NE	NEVADA CLEAN INDOOR AIR ACT. COMPLIANCE REQUIRED EXEMPT CONTACT PERSON:									,							
불병	EHS SERVICE	E/1 1	DATE		EIN	TIME O		AVEL MI	IN DEN	MERITS	GRADE	HEALT	H CARD	S RES	ULT	0	
SERVI	804 91	4 1	17+086	10	10	160	1.	5	18	6	6102	8	5	Clo	Sure	1-41	5
(OPEN TIME CLOSE	ETIME	CAPACITY	SEWER	WATER	PERMIT	STATUS		E S	ACTIO	ON /				DAT	E	
	00 21	00	_	М	M	AC	TIVE		FUTURE		51			8	7.7	18	7
	ECIAL NOTES ECIAL PROCESSES	a deligi	/ -	(1)	USIL	th	177-	18	85	-	-1						
SP	ECIAL PROCESSES	Immine	nt Health I	lazards -	Notify S	NHD a	nd ceas	e Op	era	ions	as Di	recte	d				
	Interruption of electrical service			A COUNTY OF THE PARTY.	Lack of ade		The second second second							cy such	as fire a	nd/or flo	boc
135%	No potable water or hot water					A CONTRACTOR OF THE PARTY OF TH	loyee toilets		andwa	shing				ndition o			hat
	Gross unsanitary occurrence		- The Control of the Control		and the second second second		nd toxic ma					m	ay enda	anger pu	blic hea	ith	
	Sewage or liquid waste not dis	isposed of in an	approved mann	er L;	Suspected f	oodborne i	llness outbr	reak									
NO.	CT = Cookir	ing temp. HH = I	Hot Holding tem	p. CH = Cold				p. TC =	Time	as Conti	rol temp.	COO	L = Coo	ling tem	p.	THE STATE OF	eresine se
	Food	Temperature	Code F	ood	Tem	peratur	es	Cod	10	Food				Tompe	roture		ode
	YICL	TUTE	HH	THE		18	erature	(1	1	Food				Tempe	erature	; (00	ode
	kimchi	408	CH	Salm	WY	1		11	4	WI							
	IN = In complian	nce OUT = Not I	In compliance N	N/O = Not obse	rved N/A =	Not applic	able COS	= Corre	ected o	n-site du	uring ins	pection	R = Re	epeat vid	olation		
S	ECTION 1 - The Critica	al Violation	s listed belo	ow are to b	e asses	sed 5 de	emerits f	or ea	ch vi	iolatio	n	IN	OUT	cos	NO	NA	R
X	Verifiable time as a cont						, waiver or	rvaria	nce a	pprove	dand	X	B.W				
2	followed when required Handwashing(asrequired)						ofreadyto	eatfor	nde) F	Foodha	ndler		*	X			
3	health restrictions as re		uned, propers	giove dec, no	baremane	Contact	meadyto	Cation	Jusj.1	oodiia	ridici	ш					
3	Commercially manufact	ctured food fr	rom approved	source with	n required	labels. F	Parasite d	destruc	ction	as requ	uired.						
4	Potentially hazardous Hot and cold running w					TCS) red	ceived at p	prope	r tem	peratur	e.	8					
5						vagedisp	osedintor	oublics	sewei	rorappi	roved	Y					
	facility.					3					0.00	/					
6	Food wholesome; not	THE PARTY OF THE P		AND DESCRIPTION OF THE PARTY OF								R	旦				
7	PHF/TCSs cooked and PHF/TCSs properly co	THE RESERVE OF THE PERSON NAMED IN COLUMN	proper temp	eratures.	O SHOW THE	E CASONINA	CONTRACTOR	1000000	UKS CE		- Andrews		6		2		
8			during storag	e dienlay e	envice tr	ansport :	and holdin	20									
	ECTION 2 - The Major								n vio	lation	1000	IN	OUT	COS	NO	NA	R
2000	Food and warewashing		AND DESCRIPTION OF THE PARTY OF	LE PROPOSITION STREET	AND CASE OF THE OWNER,			STATE OF THE STATE		N. Color							
11	Food protected from p																
12	Commence of the commence of th						y labeled,	, store	d and	d used.		Ď/					
13												Ď					
14	Kitchenware and food c warewashing operated	contact surface	es of equipme	ent properly v	vashed, ri	nsed, san	itized and	airdri	ed. E	quipme	entfor						
15	Handwashing facilities										A.X. 1819	Ď/					
16				77777								8					
17	Hot and cold holding e	quipment pre	esent properl	ly designed,	maintain	ed and o	perated.					0) 0,	0,	Ω		
18											in the	Y	No.	一个	也		
19				es washed p	orior to pr	eparation	or service	ce.							占		
-	Single use items not re		AND OF SERVICE		416 - 41	- "							0				
21	Personinchargeavailab effective employee hea	alth policy.	ugeable/man	agementcer	uncation.	roodnan	diercarda	srequi	ired.F	acilityh	nasan		A				
22	Backflow prevention de		ethods in pla	ce and mair	ntained.		Telepin av					ď					
23		dsignsposted	conspicuous	ly Consume	eradvisor	yasrequi	red. Recor	rds/log	gsma	intaine	dand	4					
	available when required labeled properly.	a. NCIAA com	apliant. PHFs	labeled and	dated as r	equired.	Food sold	for of	tsite c	consum	ption				1		
	1																

	P. ()
FOOD ESTABLISHMENT INSPECTION Establishment Name:	Date: Page 2 of
SECTION 3 - Good Management Practices to Prevent Unsanitary Conditions	IN OUT NA
24 Acceptablepersonalhygienepractices, cleanoutergarments, properhairrestraintsused. Livingo	the property of the second
completely separated from food service.	
25 Non-PHF and food storage containers properly labeled and dated as required. Food stored off the Non-PHF/TCS not spoiled and within shelf-life. Proper retail storage of chemicals.	nefloorwhenrequired.
26 Facilities for washing and sanitizing kitchenware approved, adequate, properly constructed	
27 Appropriate sanitizer test kits provided and used. Equipment and ware washing thermometer (s	s)are required. Wiping
28 Small wares and portable appliances approved, properly designed, in good repair.	(A) 0
29 Utensils, equipment, and single serve items properly handled, stored, and dispensed.	
30 Nonfood contact surfaces and equipment properly constructed, installed, maintained and of	
31 Restrooms, mop sink, and custodial areas maintained and clean. Premises maintained free equipment, or personal effects. Trash areas adequate, pest proof, and clean.	e of litter, unnecessary
32 Facility in sound condition and maintained (floors, walls, ceilings, plumbing, lighting, ventil	lation, etc.).
Observations and Corrective Acti	ions
Violation	Corrective Action
(2) observed took handler use bare +> eliminate of	all bar-hand
hards to put * recetable garnish contact n	with all ready to out
Total Control of the	luding garnishes (3.301.11(A)
105 - veg gamish was	January (Samuel
discorted fish was	
Discourse of the second of the	
reheated to 18+ 000 163°F	
and toodhardler used tongs to	
re-ganish fish	
(3) no parasite distriction -> X REPENT V	MULATION FROM JULY 11, 2018
for savain salmon PROVIDE PAR	PASITE DESTRUCTION FOR
	IN, ORANGE MASAGO, AND
(and ebi and orange mosago) ANY only on	
COOKED	(3-402/18:3-402.11)
	C 70211 2) D 402.11)
Comments	
* ready to eat, raw vegetables toint inspection	on we Drawe Pray REHS
Food establishment regulations (2010) and educational materials available at www.SouthernNeva	adaHealthDistrict.org/ferl
Section 1 Demerits 5 0 to 10 demerits = A (Identical consecutive critical or major v	iolations shall be downgraded to next lower grade.)
	olation = B; Re-inspection after 15 days, or sooner if requeste
Inspection must result in 10 demerits or less, with no identical	al repeat critical or major violations. ssociated fee and may require a supervisory conference.
Total Bellicitis (1)	
no identical repeat critical or major violations. Failure on re-	inspection will result in a closure of the facility with
repeat critical or major violation.	
approved by Health Authority. Re-inspection upon operator r	equiring closure; All food activities must remain suspended un request must result in 10 demerits or less, with no identical re
Fee required to be paid within 10 business days or prior to critical or major violations. Failure on re-inspection will respect to require a supervisory conference.	sult in continued closed status with associated fee and m
Language and allower would be a second of the second of th	Reviewed By:
Ambillion	N 702.759.0828 Reviewed By:
Received by (signature) Received by (printed) EHS (signature)	
x Min x Daniel Lee, mgr Or	h Million garelee
The state of the s	h Ollin forstes

FOOD ESTABLISHMENT INSPECTION Establishment Name: PRO019598

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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



SOUTHERN NEVADA HEALTH DISTRICT

SUPPLEMENTAL INSPECTION REPORT
280 S. DECATUR BLVD • LAS VEGAS, NV 89107 • 702-759-1110 (DIRECT) • 702-759-1000 (24 HOURS)

FACILITY INFORMATION							
PERMIT #	ESTABLSIHMENT NAME			DATE			
0019598	KRA34	BUFFET	RESTAURANT	8.6.18			

Observations an Violation	d Corrective Actions Corrective Action
(7) undercooked Chicken	· Chicken, fish, and other
panned + put on table	raw animal foods must
for tustometer buffet 14/0	be cooked to proper
1005: Cooked to 181°F	temperatures for food
(9) underwooked Chicken again -s.	eparatebath - Saleth
panned for buffet = 1490	chicken 965° = 15 & cords
	fish 145°f - 15 sconds
(7) underworked fish, garnished	(3.401.11AI)
and panned for buttlet	(3.40111AIA)
115°F	
COS: cooked to 163°F	
	- pronderalid FHL
21) Cuarista Valenzuela	* PEPLAT - dish masher who regumes
without foodhandler card	a toodhandler does not have one (2.404.11)
(FHC)	(See accompanying nortesheet revalid in)
[28] minor buildup inside ice maker	
	(4.204.11)
(32) grout missing in floor files	Trepair + maintain in good repair
in latchen + dishroom.	[4.202.17]
dirty water is pooling between	(6.501.11)
the tiles in the Walkin	(6.501.12)
cooler	
and the second	
the second has been a second to the second t	
- XI NOT	Jon Killer
DanielLie	
	the state of the s



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FACILITY INFORMATION							
PERMIT #	ESTABLSIHMENT NAME		DATE				
0019598	KRABU	BUFFET	8.6118				

Observation Violation	ons and Corrective Actions Corrective Action
and the state of t	- KRAZY BUFFET RESTAURANT +
	BUFFET ARE CLOSED
FACILITY IS POSTED CLOSED FOR	REPEAT MAJOR VIOLATIONS + CRITICAL VIOLATION
· NO FOOD PEEP, (OOKING	+ 18 dements on
CATERING, SALES, OR	a re-inspection that was
SERVICE	requested by pic
· SEVERAL THINGS NEED TO BE DI	DONE BEFORE KRAZY BUFFET + RESTAURANT
MILL BE ABLE TO RE-	-08EN
	OROUDE PROOF OF A CONTRACT WITH A
FOOD SAFETY CONSUL	ILTANT (FSC) & CONTACT INFO
	email to fowler esned org
	TO ASSIST KRAZYBURTET & RESTAURANT
	TE TO ASSURE ACTIVE MANAGERAL CONTROL
OF THE PASK PACTORS THAT	- CAUSE FOODSORNE ILLNESS. small forther esound.org
	E FSC WILL PROMDE MRITTEN STANDARD OPERATURE
	CONTROLLING THE PISK PACTURS THAT CAUSE
FOUDBURNE ILLNESS	email fowler e snhd.org
11) 01/2/2012 14/2/2012 1/2/2012	V. C. C. V. C. C. V. C.
(ATTENDANCE SOLD THE	HE ESC WILL PRODUCE PROOF OF EMPLOYEE TRAVING
(ATTENDANCE LOGS) + TRAININ	
5) THE COLLOWAND ACTION AND	
5) THE FOLLOWING ALTIONS AND	
SEE PAGE 6	
1	
X. MN Daniel Lie	Im Allion



SOUTHERN NEVADA HEALTH DISTRICT SUPPLEMENTAL INSPECTION REPORT

280 S. DECATUR BLVD • LAS VEGAS, NV 89107 • 702-759-1110 (DIRECT) • 702-759-1000 (24 HOURS)

FACILITY INFORMATION					
PERMIT #	ESTABLSIHMENT NAME	DATE			
0019598	KRAZY GUFFET RESTAURANT	8-6-18			

75,00		
Violation	Observations and	Corrective Actions Corrective Action
		BARE HAND CONTACT WITH ANY BEADY-
TO EAT FORD		Applied to the state Constitution of the
5 b) BASIC (000)		APPLIES TO THEIR FOOD HANDLING BEGONSIBLEME
5 c) ALTIVE MONITOR COLD 1	1/10+ 01 LESS)	FOOD THAT IS HELD HOT (135°F OR HILHER)
5 d) ALTIVE MON	MORING OF COOLIN	4 TIS 6000
5 e) proper sto	RAGE OF FOOD,	CHEMICALS, PERSONAL ITEMS
	PLOYEE PRACTICES	TO PREVENT CONTAMINATION OF CUSTOMER SURFACES
		AND STORAGE OF WARES, UTENSILS, AND S AND SURFACES
		DI/1. TO. 9AT *TES FOOD
	OF REPRIBERATION) TEMPERATURES TO ASSURE SAFE STORAGE
OF FOOD Si) TIME AS A C 6) PAY CLOSURE (S-METTEN PLAN - MONTORING THE FOOD INVOICE # IN \$203719
Opmis Custing 1	(C V))	
4)		
x Mariel Lie	imar	An Dilw
a time + temperat	me control for	safety rs)