



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"/>
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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 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 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 type="checkbox"/>	<input checked="" 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
Egg drop soup		180.00 F	HH
Chicken		42.00 F	COOL
raw beef		40.00 F	CH



VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS

Item No	Observations & Corrective Actions
C	See Violation #16, closed for multi-generation cockroaches found within the facility.
1	<p>Violation: Facility not following their own written procedures for time alone as a public health control. Inspector Observation: The facility has a time as control procedure for Garlic and oil, chili and oil, and boba; the items in oil were not discard after the labeled time, and the boba was not labeled according to their procedure. COS: The person in charge discarded these items. Corrective Action: Always follow a verifiable, written procedure for time alone as a public health control. (3-501.19; 3-302.13; 3-502)</p>
2	<p>Violation: Food handler using bare hands to handle ready-to-eat food. Inspector Observation: A food handler was prepping a thai salad and grabbed the bean sprouts with ungloved hands. COS: The food handler voluntarily discarded the plate and made a new one. Corrective Action: Eliminate bare hand contact with ready-to-eat foods, except when washing fruits and vegetables. (2-2; 2-3; 3-301.11; 3-304)</p>
6	<p>Violation: Food spoiled, adulterated or not wholesome. Inspector Observation: A container of strawberries and sauce was found with a white microbial growth in it. COS: The food handler voluntarily discarded the item. Corrective Action: Adulterated foods shall not be offered for sale or human consumption. The Person In Charge is responsible for ensuring the destruction of adulterated foods. (1-202; 3-101.11; 3-202.12)</p> <p>Violation: Ready-to-eat or packaged raw PHF (TCS) held past shelf life of product. Inspector Observation: A container of meat was held past 7 days, made 8-15. COS: The person in charge voluntarily discarded the expired product. 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>
11	<p>Violation: Foods not covered in storage (except when cooling). *(REPEAT VIOLATION)* Inspector Observation: a large pot of chicken broth was in the freezer, frozen and uncovered. Corrective Action: Protect food from contamination, cover. (3-302; 3-303; 3-304; 3-30)</p> <p>Violation: In use utensils and container used to store utensils in water outside the danger zone not cleaned and replaced every 4 hours. Inspector Observation: Utensils found in standing standing water at 59 F degrees. COS: The person in changed the water and added ice. Corrective Action: Clean and sanitize utensils and containers or replace with clean equipment every four hours. (3-304.12; 3-306.13; 4-302)</p>
12	<p>Violation: Container of chemical not labeled Inspector Observation: A bottle of degreaser was found without the label. Corrective Action: Protect food from contamination. Label properly. (Chapter 7; 4-201.15; 4-30)</p>
13	<p>Violation: Employee open drinks or food stored on or over food or food contact surfaces. Inspector Observation: One of the food handlers had an open drink on a shelving rack over food. COS: Drink was moved to a location below and away from the food. Corrective Action: Protect food from contamination. Store all employee food or drink under and away from food and food contact surfaces. Provide drinks in containers that prevent mouth/hand contamination such as a cup with lid and straw. (2-401; 3-306; 3-304.11; 3)</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: two of three sanitizer buckets were less than 50ppm for chlorine sanitizer. 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: The meat slicer, knives and the magnetic knife bar was food debris on them. Corrective Action: Properly clean and sanitize. (4.4; 3-304; 4-201.16)</p>
15	<p>Violation: Hand sink not operational due to disrepair. Inspector Observation: The hand sink, closest to the kitchen entrance near the cook line, is not working, the hot water facet will not turn off and the facility was to turn the knob underneath the sink to turn it off. Corrective Action: Repair and maintain all hand sinks functional when facility is in operation. (5-202)</p>
16	<p>Violation: Exterior doors are not tightly fitted, weather proof or are left open, allowing an entry point for vermin. Corrective Action: Institute effective pest control measures to prevent the entry of pests and eliminate the presence of any observed pest activity. (6-202.13; 6-202.15; 6-501)</p> <p>Violation: Conditions that allow the harboring or feeding of pests observed. Inspector Observation: Lots of grease accumulated under in the floor sinks and drains. Corrective Action: Institute effective pest control measures to prevent the entry of pests and eliminate the presence of any observed pest activity. (6-202.13; 6-202.15; 6-501)</p> <p>Violation: Evidence of pests observed in facility. Inspector Observation: Multi-generational cockroaches were found throughout the facility, in the ground drains, and underneath the grills and fryers. Corrective Action: Institute effective pest control measures to prevent the entry of pests and eliminate the presence of any observed pest activity. (6-202.13; 6-202.15; 6-501)</p>



31	<p>Violation: Employee or customer personal food stored intermingled with food for establishment. Inspector Observation: There were personal speaker and phone set up over food. COS: The person in charge moved the food to a new location. 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>
32	<p>Violation: Floor/wall junctures are not covered or coving is in disrepair. Inspector Observation: In the mop storage room there is disrepair in the tile/wall junctures. Corrective Action: Floor/wall junctures must be covered and sealed. Repair. (Chapter 5; 6-1; 6-2; 6-3;)</p> <p>Violation: Dirt and debris accumulated on floors or under equipment. Floor not maintained clean. Inspector Observation: The floors under the grill and in the mop supply room has a lot of debris and dirt Corrective Action: Maintain clean and in good repair. (Chapter 5; 6-1; 6-2; 6-3;)</p> <p>Violation: Light bulbs are missing or burnt out compromising required light levels. Inspector Observation: Two lights under the cook line hood are burnt out. Corrective Action: Replace light bulbs to maintain required light levels. (Chapter 5; 6-1; 6-2; 6-3;)</p>

Overall Inspection Comments:

Joint inspection with Diane Umuhoza



Because of today's closure there is fee associated with today inspection of \$716.

This MUST be paid before a reinspection can occur to reopen the facility, it can be paid online or in person at the health department's website or the decatur office.

The invoice number is IN0204334

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

Section 1 Demerits	15	<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	33	
Initial Inspection Grade	Closed	
<input type="checkbox"/> This grade resulted from a repeat critical or major violation.		
Reinspection Fee:	\$716.00	Inspector name: Shiloh Reeves
Fee required to be paid within 10 business days or prior to reinspection		

Received by (signature)	Received by (printed)	EHS (signature)
	Oscar Menjivar Chef	 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.