



**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							
PR0015631	T C's World Famous Rib Crib TC's World Famous Rib Crib	(702) 363-1122	500	EE7001292							
ADDRESS	RISK CAT.	P.E. CODE	DISTRICT	LOCATION	PERMIT STATUS						
3655 S Durango DR STE 18 Las Vegas, NV 89147-4104	3	1003	43		ACTIVE						
NEVADA CLEAN INDOOR AIR ACT: <input checked="" type="checkbox"/> COMPLIANCE REQUIRED <input type="checkbox"/> EXEMPT			CONTACT PERSON: Sharon Harrell								
CURRENT SERVICE	EHS	SERVICE	DATE	TIME IN	TIME OUT	DEMERITS	FINAL GRADE	TRAVEL MIN	INSPECTION RESULT	SEWER	WATER
	EE7001292	Routine Inspection	5/06/2019	2:00PM	6:00PM	39	C	30	"C" Downgrade	M	M

SPECIAL NOTES: RPZ behind SD 5/17

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 checked="" type="checkbox"/>	<input 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 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 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 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 type="checkbox"/>	<input checked="" 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 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 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. 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 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.	■	□			□	
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.	□	■			□	
26	Facilities for washing and sanitizing kitchenware approved, adequate, properly constructed, maintained and operated.	■	□			□	
27	Appropriate sanitizer test kits provided and used. Equipment and ware washing thermometer(s) are required. Wiping cloths and linens stored and used properly.	■	□			□	
28	Small wares and portable appliances approved, properly designed, in good repair.	■	□			□	
29	Utensils, equipment, and single serve items properly handled, stored, and dispensed.	■	□			□	
30	Nonfood contact surfaces and equipment properly constructed, installed, maintained and clean.	□	■			□	
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.	□	■			□	
32	Facility in sound condition and maintained (floors, walls, ceilings, plumbing, lighting, ventilation, etc.).	□	■			□	

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
6	<p>Violation: Food spoiled, adulterated or not wholesome. Inspector Observation: Several unopened containers of butter milk held past manufacturer's best buy date of March 25, 2019 and April 18, 2019. COS: Person in charge voluntarily discarded. 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>
7	<p>Violation: Food prepared at facility not reheated within 2 hours for hot holding to 165 degrees F or greater for at least 15 seconds. Inspector Observation: Large sheet pan of BBQ ribs inside hot holding box being used to reheat previously made ribs for hot holding. Person in charge states that they started reheating around 11am. Ribs were between 87-95 degrees F at 2:12pm. COS: Food was voluntarily discarded. Corrective Action: Reheat food prepared at facility for hot holding to minimum internal temperature of 165 degrees F for at least 15 seconds within 2 hours. (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. Inspector Observation: Several items were found in the temperature danger zone: sweet potato pies inside front display cooler at 45 degrees F; refried beans were between 124 - 128 degrees F. COS: Sweet potato pies were given a 72 hour shelf life. Beans were made one hour ago and were allowed to be reheated to 165 degrees F for 15 seconds. 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: Ventilation hoods and/or filters are not properly maintained clean, allowing grease, dust, or condensate to accumulate and/or drip. Inspector Observation: Heavy grease build up on hood filters and catch pan. Heavy dust observed in right corner of hood filter with small gap in filters. Corrective Action: Protect food from contamination. Cover products and repair hood. (3-302; 3-303; 3-304; 3-30)</p>
13	<p>Violation: Employee open drinks or food stored on or over food or food contact surfaces. Inspector Observation: Previously opened gatorade bottle intermingled with food inside reach in freezer. Inspector Observation: To go coffee cup stored on food contact surface near food for customers. 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: Food contact surfaces are dirty or unsanitary. Inspector Observation: Several food contact surfaces with heavy, old food debris: can opener blade, meat slicer, utensils in clean storage area, Corrective Action: Properly clean and sanitize. (4.4; 3-304; 4-201.16)</p> <p>Violation: Ice machine interiors dirty, moldy or slimy. Inspector Observation: Ice machine observed with microbial build up. Corrective Action: Properly clean and sanitize. (4.4; 3-304; 4-201.16)</p> <p>Violation: No sanitizer at ware washing machine or ware washing machine not dispensing sanitizer. Inspector Observation: Empty sanitizer container at ware washing machine. No chlorine sanitizer available. No chlorine sanitizer test strips available upon request. Person in charge provided chlorine sanitizer at end of inspection. Corrective Action: Use a properly functioning dish machine. Provide sanitizer. (4.4; 3-304; 4-201.16)</p> <p>Violation: Wiping cloth used without sanitizer residual on the cloth or dry cloth used when sanitizer is required. Inspector Observation: Dirty, dry wiping cloth used to wipe down counters. Corrective Action: Use wiping cloth with approved sanitizer concentration. (4.4; 3-304; 4-201.16)</p>
15	<p>Violation: Hand sink being used for something other than hand washing. Inspector Observation: Chemical bottle stored in back hand sink near hot water heater. Corrective Action: Hand sinks are for hand washing only, no other purpose. (5-202)</p> <p>Violation: Hand sink is not stocked appropriately. No trash receptacle conveniently located by hand sink. Inspector Observation: Large trash can being used for multiple purposes not easily accessible for back hand sink. COS: Person in charge provided small trash can. Corrective Action: Provide adequately stocked hand sinks. Provide trash can conveniently located by hand sink. (5-202)</p> <p>Violation: Hand sink blocked inhibiting access. Inspector Observation: Several cleaning products stored on floor in front of hand sink and mop sink. Corrective Action: Keep hand sinks easily accessible at all times. (5-202)</p>
16	<p>Violation: Exterior doors are not tightly fitted, weather proof or are left open, allowing an entry point for vermin. Inspector Observation: Weather strip on back door worn out. Small gaps observed in corners of door. 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: Heavy dirt and debris observed throughout kitchen. Underneath and behind equipment on hot line in need of deep cleaning; several nonfood and food contact surfaces in need of deep cleaning (walls, floors, ceilings, drains). See violation #14. 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>



21	Violation: Food handler found working with a counterfeit health card. Inspector Observation: Food handler working with counterfeit health card. Corrective Action: Food handler must obtain health card issued by SNHD prior to being employment in a food establishment and must maintain valid health card during employment as a food handler. Send employee home immediately and do not allow them to return until a valid health card is provided. (2-2; 2-404.11; 8-204.12) Violation: Food handler working without a valid health card when required. Inspector Observation: Foodhandler (chef) working with expired health card as of 3/10/2019. Corrective Action: Food handler must obtain health card issued by SNHD prior to being employment in a food establishment and must maintain valid health card during employment as a food handler. (2-2; 2-404.11; 8-204.12)
22	Violation: Appropriate backflow prevention not installed where required. Inspector Observation: Backflow prevention device cap missing on mop sink. Pressurized hose attached on splitter on mop sink. Corrective Action: Provide appropriate backflow prevention as required. (5-205; 5-402.12)
23	Violation: Refrigerated, ready-to-eat, PHF (TCS) food not properly labeled for a 7 day use by date. Inspector Observation: Several cakes and desserts not labeled with date of prep in front display cooler. Inspector Observation: Large container of chicken inside walk in cooler not labeled with date of prep. 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)
25	Violation: Storage of food and nonfood items on the floor (long-term storage) impeding cleaning. Corrective Action: Store food on approved surface at least 6 inches above the floor or move/relocate to allow for cleaning. (1-202; 3-305.11; 3-302.12)
30	Violation: Shelving dirty or showing signs of disrepair. Inspector Observation: Shelving in walk in cooler and shelving for storing clean kitchenware dirty. Corrective Action: Maintain clean and in good repair. (4-410; 4-2)
31	Violation: Equipment or items not needed for operation of facility stored on the premises. Inspector Observation: Excessive equipment in establishment near ware wash and dry storage not needed for facility. Corrective Action: Remove unnecessary equipment. (5-204.11; 5-202.12; 6-202)
32	Violation: Leaks observed in plumbing and fixtures. Inspector Observation: Front hand sink near ware wash machine leaking. Catch bucket used to contain water. Corrective Action: Repair. (Chapter 5; 6-1; 6-2; 6-3;) Violation: Ceiling is in disrepair and/or water stained. Inspector Observation: Gaps observed in ceiling and ceiling tiles stained. Corrective Action: Maintain clean and in good repair. (Chapter 5; 6-1; 6-2; 6-3;) Violation: Plumbing is not properly draining or is slow to drain. Inspector Observation: Sheet pan used to direct drainage to a drain in front soda machine. Corrective Action: Repair. (Chapter 5; 6-1; 6-2; 6-3;)

Overall Inspection Comments:
 Joint inspection with EHS Kevin Pontius.
 Your inspection report resulted in a "C" downgrade of your facility. A \$477 fee assessed.
 Your invoice number is IN0216195. You may pay your invoice online or in person.
 Please contact SNHD within 15 business days to schedule a reinspection of your facility. Fee must be paid prior to reinspection and facility must pass reinspection with 10 demerits or less (no repeats) or facility may be closed with applicable fees. A deep cleaning of entire facility must be performed prior to reinspection.

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: Kristine Vasilevsky

Received by (signature)	Received by (printed)	EHS (signature)
	Sharon Harrell Owner	 Kristine Vasilevsky

HOW TO SPOT A FAKE RESTAURANT INSPECTOR

Does your health inspector wear an identification badge? Do they have official business cards?

An Environmental Health Specialist (aka "health inspector") with the Southern Nevada Health District wears a picture ID badge. Health District inspectors will identify themselves, state the purpose of their visit, and ask to speak to a Person-In-Charge (PIC). They usually carry official business cards.

Did you receive a phone call to schedule a routine inspection?

Routine inspections are UNANNOUNCED. Scheduled inspections are usually follow-up activities such as re-inspections and surveys. If you are currently in the Plan Review process, our Facility Design Assessment & Permitting (FDAP) inspectors may schedule an on-site inspection.

Did they ask for any personal information including credit card information?

Health District inspectors will NOT ask for credit card information. Personal information requests are limited to a name, email address, and phone number. Email addresses are needed to send inspection reports, and phone numbers are primarily used to contact the PIC of a facility in case of an emergency or to request information.

Did they ask you for money or food?

Health inspectors will NOT ask for money; no financial transactions can be handled by a health inspector. Routine inspections do not have an associated fee. Annual health permit fees, re-inspection fees, verified complaint fees, and closure fees are remitted directly to the Health District, either online or in person, at any of the Health District's Environmental Health service locations. A health inspector can give you information about paying fees online or about locations where payments can be made. Health inspectors will not ask for or accept food.

Did they provide an inspection report?

A health inspection (including follow-up visits) will be documented on an inspection report and be sent to the PIC (or designated recipient) via email, fax, or paper form within 24 hours. If a routine inspection was conducted, an inspector will provide a grade card before leaving.



If you are still in doubt, you can call the Southern Nevada Health District to verify information.

Monday-Friday 8:00 a.m. – 4:30 p.m.
(702) 759-1110

NOTE: Health inspectors from the Southern Nevada Health District may conduct inspections outside of normal Health District business hours.

