

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.			
Item	Location	Measurement	Comment
Ribs		41.00 F	CH
Pasta		40.00 F	CH

VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS

Item No	Observations & Corrective Actions
B	Violation: No hot water at facility. Corrective Action: Provide hot water and cold water at adequate pressure at all sinks in facility. (5-101; 5-102; 5-103)
4	Violation: No hot water to entire facility. Inspector Observation: No hot water available at any hand sink on 3rd floor kitchen during active food prep. All hand sinks measuring between 69- 74 degrees F. Three compartment sink measuring at 69.3 degrees F. NOTE: Area cease and desisted at the time of inspection. Corrective Action: Provide water at a minimum of 120 degrees F at 3-compartment sink(s) and minimum of 100 degrees F at hand sink(s). (5-101; 5-102; 5-103)
16	Violation: Pests observed in facility. Inspector Observation: Large flies observed throughout permitted area. 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) Violation: Exterior doors and windows opening directly into food preparation area do not have an air curtain or fly fan installed as required. Inspector Observation: Doors from outside patio area left propped open (doors leading directly into the kitchen). COS: Operator closed doors. Corrective Action: Provide proper pest control. Provide required air curtain. (6-202.13; 6-202.15; 6-501)

Overall Inspection Comments:

NOTES:

- Per Senior EHS Valerie Cohen, permitted area has been closed with fees (\$716); invoice number for fee: IN0230955. All food handling is suspended until facility has been re-inspected and approved to restock by SNHD.

- Accompanied by EHS Brianna Lucas.





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

Section 1 Demerits	5	<p>0 to 10 demerits = A (Identical consecutive critical or major violations shall be downgraded to next lower grade.)</p> <p>11 to 20 demerits or identical consecutive critical or major violation = B; Re-inspection after 15 business 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.</p> <p>21 to 40 demerits = C; Re-inspection after 15 business 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.</p> <p>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	3	
Total Demerits	8	
Initial Inspection Grade	Closed	
<input type="checkbox"/> This grade resulted from a repeat critical or major violation.		
Reinspection Fee:	\$716.00	

Fee required to be paid within 10 business days or prior to reinspection

Inspector name: Vanessa Ortiz Rivera

Received by (signature)	Received by (printed)	EHS (signature)
	Valentin Rodriguez Exec Chef	 Vanessa Ortiz Rivera

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



SOUTHERN NEVADA HEALTH DISTRICT'S THIRD ANNUAL

ENVIRONMENTAL HEALTH EXPO

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AUG. 9**

10AM-2PM

**SOUTHERN NEVADA
HEALTH DISTRICT**

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-  Trash, recycling, the landfill, and you
-  Big 8 food allergens
-  Mosquito fish, equipment, microscopes, and more
-  Air quality
-  Packing a safe lunch
-  A working model of a milking cow
-  Who's FAT TOM?
-  Lenny Legionella

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MUCH MORE!*

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