



SOUTHERN NEVADA HEALTH DISTRICT
FOOD ESTABLISHMENT INSPECTION

Page 1 of 5

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 | | | | | | | |
| PR0116767 | MARISCOS EL TAPATIO MARISCOS EL TAPATIO | (702) 713-9047 | 150 | EE7001296 | | | | | | | |
| ADDRESS 1195 E PYLE AVE Las Vegas, NV 89183 | RISK CAT. 3 | P.E. CODE 1003 | DISTRICT 34 | LOCATION PERMIT STATUS ACTIVE | | | | | | | |
| NEVADA CLEAN INDOOR AIR ACT: <input checked="" type="checkbox"/> COMPLIANCE REQUIRED <input type="checkbox"/> EXEMPT | | CONTACT PERSON: Sergio Valencia (702) 713-9044 / (702) 713-9047 | | | | | | | | | |
| CURRENT SERVICE | EHS | SERVICE | DATE | TIME IN | TIME OUT | DEMERITS | FINAL GRADE | TRAVEL MIN | INSPECTION RESULT | SEWER | WATER |
| | EE7000691 | Routine Inspection | 5/14/2019 | 9:00AM | 12:50PM | 55 | Closed | 0 | Closed with Fees | M | M |

SPECIAL NOTES:

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 type="checkbox"/> | <input checked="" type="checkbox"/> | <input checked="" 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 type="checkbox"/> | <input checked="" 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 checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 8 | PHF/TCSs properly cooled. | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input checked="" 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

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|----|--|-------------------------------------|-------------------------------------|-------------------------------------|--------------------------|--------------------------|--------------------------|
| 10 | Food and warewashing equipment approved, properly designed, constructed and installed. | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input checked="" 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 checked="" 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 type="checkbox"/> | <input checked="" type="checkbox"/> | <input checked="" 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 checked="" 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 checked="" 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 checked="" 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 type="checkbox"/> | <input checked="" type="checkbox"/> | <input checked="" 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 type="checkbox"/> | <input checked="" type="checkbox"/> | <input checked="" 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 checked="" 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 type="checkbox"/> | <input checked="" type="checkbox"/> | <input checked="" 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.

| Item | Location | Measurement | Comment |
|-----------|----------|-------------|---------|
| Beef Stew | | 205.00 F | RH |
| Octopus | | 43.00 F | CH |
| Shrimp | | 42.00 F | CH |



VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS

| Item No | Observations & Corrective Actions |
|---------|---|
| 2 | <p>Violation: Food handler not properly washing hands as required.</p> <p>Inspector Observation: Food handler did not wash hand before putting on gloves. Food handler did not wash hands when changing gloves. COS-directed him to wash hands first</p> <p>Corrective Action: Educate employees on proper hand washing procedures. Wash hands as required: rinse under clean, running, warm water; apply liquid soap and rub together vigorously for at least 15 seconds (creating friction on the surfaces of the hands and arms, finger tips, and areas between the fingers); rinse under clean, running, warm water; dry hands and arms with sanitary, disposable towels. To avoid re-contaminating hands, it is recommended that food handlers use disposable paper towels as a barrier when touching faucet handles and the handle of a restroom door. (2-2; 2-3; 3-301.11; 3-304)</p> <p>Violation: Food handler washing their hands in a sink that is not a hand sink.</p> <p>Inspector Observation: Food handler went to wash hands at the 3 comp sink. COS-directed him to wash at the hand sink</p> <p>Corrective Action: Educate employees on proper hand washing procedures. Only wash hands at a hand sink. (2-2; 2-3; 3-301.11; 3-304)</p> |
| 3 | <p>Violation: Shellfish tags not retained properly for 90 days after sold.</p> <p>Inspector Observation: Operator does not keep shellfish tags.</p> <p>Corrective Action: Maintain tags for 90 days after sale/service. (3-201.11; 3-202; 3-203.11)</p> |
| 6 | <p>Violation: Food spoiled, adulterated or not wholesome.</p> <p>Inspector Observation: Cooked carrots are covered in mold. Hominy expired on 5/8/19. Chorizo and ham expired 5/13/19. COS-voluntarily discarded</p> <p>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> |
| 8 | <p>Violation: PHF (TCS) not cooled properly.</p> <p>Inspector Observation: Carnitas (57 degrees F) and Beans (69 degrees F) cooked yesterday not cooled to 41 degrees F. COS-voluntarily discarded</p> <p>Corrective Action: Rapidly cool PHF (TCS) from 135-70 degrees F within 2 hours and from 70-41 degrees F within an additional 4 hours. (3-501.14; 3-501.15; 3-502)</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.</p> <p>Inspector Observation: Several food in make table held at improper temperatures: carnitas 49 degrees F, chorizo 47 degrees F, ham degrees F, sausage 50 degrees F, broth 48 degrees F, salsa 51 degrees F, queso 57 degrees F. Several food in walk in cooler held at improper temperatures: broth 48 degrees F, homeny 51 degrees F, pozole 52 degrees F, raw beef 53 degrees F, el pastor 51 degrees F, beef 52 degrees F, raw chicken 51 degrees F, fish 51 degrees F. COS-voluntarily discarded</p> <p>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> |
| 10 | <p>Violation: Cooking under hood when hood is turned off or not operational.</p> <p>Inspector Observation: Food handler reheating food under hood that is turned off. COS-he turned hood on</p> <p>Corrective Action: Cease and desist using equipment that requires hood and cooking food with grease laden vapors until hood is operational. (Chapter 5; 6-1; 6-2; 6-3;)</p> |
| 11 | <p>Violation: Storing raw animal products next to or over cooked or ready-to-eat foods.</p> <p>Inspector Observation: Raw shrimp stored behind vegetables in make table. Raw beef stored over cooked beans and pozole in walk in cooler. COS-foods moved to proper storage</p> <p>Corrective Action: Protect food from contamination. Store raw animal products under or away from ready to eat foods. (3-302; 3-303; 3-304; 3-30)</p> <p>Violation: Foods not covered in storage (except when cooling).</p> <p>Inspector Observation: Bags of bulk food open in dry storage. COS-bags closed</p> <p>Corrective Action: Protect food from contamination, cover. (3-302; 3-303; 3-304; 3-30)</p> |
| 12 | <p>Violation: Chemicals stored on, over, next to or with food products or food contact surfaces.</p> <p>Inspector Observation: Chemical spray bottles stored hanging on shelf around utensils and equipment, one unlabeled. COS-chemicals moved to proper storage</p> <p>Corrective Action: Protect food from contamination. Store chemicals under and away from food and food contact surfaces. (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.</p> <p>Inspector Observation: Food handlers pizza stored in make table on top shelf. COS-moved pizza to bottom shelf of walk in cooler</p> <p>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.</p> <p>Inspector Observation: Fryer baskets are extremely soiled with food debris and built up grease.</p> <p>Corrective Action: Properly clean and sanitize. (4.4; 3-304; 4-201.16)</p> <p>Violation: Sanitizer bucket(s) or in use sanitizer spray bottle(s) found to have no or low concentration of sanitizer.</p> <p>Inspector Observation: No sanitizer bucket prepared in facility. COS-sanitizer prepared at 50 ppm chlorine</p> <p>Corrective Action: Provide sanitizer at proper concentration. (4.4; 3-304; 4-201.16)</p> <p>Violation: During manual ware washing, 3-compartment is not set up properly.</p> <p>Inspector Observation: Food handler washing dish ware in middle vat of 3 comp sink over already cleaned equipment. No sanitizer set up in 3rd vat. Box of coffee cup sleeves drain board. COS-Directed food handler on proper set up of 3 comp sink.</p> <p>Corrective Action: Follow proper manual ware washing procedures. Set up 3-compartment sink properly, wash with hot soapy water (minimum 110 degrees F) in first compartment; Rinse in clean water in second compartment; Sanitize at proper concentration in third compartment. (4.4; 3-304; 4-201.16)</p> |
| 15 | <p>Violation: Hand sink is not stocked appropriately. Disposable towels not available or provided as required.</p> <p>Inspector Observation: No paper towels at hand sink. COS-paper towels provided</p> <p>Corrective Action: Provide adequately stocked hand sinks. Provide paper towels. (5-202)</p> <p>Violation: Item found in or on hand sink.</p> <p>Inspector Observation: Sauce pan and utensils stored in hand sink. COS-food handler moved it to the 3 comp sink</p> <p>Corrective Action: Hand sinks are for hand washing only, no other purpose. Do not store anything in or on hand sink. (5-202)</p> |



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| 17 | Violation: Refrigerator not able to maintain PHF/TCS food at required temperature. Inspector Observation: Walk in cooler at 50 degrees F (food temps range from 51-52 degrees F); Make table at 44 degrees F (food temps range from 47-50 degrees F). COS-walk in cooler Corrective Action: Repair to maintain cold foods at 41 degrees F or colder. Maintain equipment in good repair and use only as designed. (4-2; 3-501.11; 6-202.11) |
| 19 | Violation: Fruits and vegetables not washed prior to being cooked, prepared, processed, served, or dispensed. Inspector Observation: Sticker still on cut avocado COS-advised food handler to removed sticker when washing produce Corrective Action: Wash fruits and vegetables prior to cooking, preparing, processing, serving or dispensing. Stickers must be removed as part of the washing process. |
| 21 | Violation: Food handler working without a valid health card when required. Inspector Observation: Food handler does not have a 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. (2-2; 2-404.11; 8-204.12) |
| 23 | Violation: Refrigerated, ready-to-eat, PHF (TCS) food not properly labeled for a 7 day use by date. Inspector Observation: Several prepared foods not date labeled. COS-voluntarily discarded 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) Violation: Reminder (statement) for food requiring consumer advisory missing. Inspector Observation: Consumer advisory on menu board lacks required information. Corrective Action: Provide consumer advisory properly with both the disclosure and reminder statement. (8-204.12; 3-306.13; Appen) |
| 30 | Violation: Surfaces not intended for food contact not smooth, washable and free from unnecessary ledges, projections or crevices. Inspector Observation: Small laminate table on cookline. Corrective Action: Provide smooth and easily cleanable surfaces. (4-410; 4-2) Violation: Nonfood contact surfaces of equipment are not maintained clean and kept in good repair. Inspector Observation: Steam table well dirty. Make table pooling water and gaskets in disrepair. Corrective Action: Maintain clean and in good repair. (4-410; 4-2) |
| 32 | Violation: Light bulbs are missing or burnt out compromising required light levels. Inspector Observation: 2 of 3 light bulbs out in hood. Corrective Action: Replace light bulbs to maintain required light levels. (Chapter 5; 6-1; 6-2; 6-3;) Violation: Dirt and debris accumulated on floors or under equipment. Floor not maintained clean. Inspector Observation: Cook line soiled with food debris. Corrective Action: Maintain clean and in good repair. (Chapter 5; 6-1; 6-2; 6-3;) |

Overall Inspection Comments:



Joint inspection with Jacque Raiche-Curl

<https://www.southernnevadahealthdistrict.org/permits-and-regulations/environmental-health-invoice-payment/>

Invoice: IN216450

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

| | | |
|---|------------------------------|--|
| Section 1 Demerits | 25 | 0 to 10 demerits = A (Identical consecutive critical or major violations shall be downgraded to next lower grade.) |
| Section 2 Demerits | 30 | 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. |
| Total Demerits | 55 | Failure on re-inspection will result in a "C" grade with associated fee and may require a supervisory conference. |
| Initial Inspection Grade | Closed | 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. |
| <input type="checkbox"/> This grade resulted from a repeat critical or major violation. | | 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. |
| Reinspection Fee: | \$716.00 | |
| Fee required to be paid within 10 business days or prior to reinspection | Inspector name: Brenda Welch | |

| Received by (signature) | Received by (printed) | EHS (signature) |
|---|------------------------------|---|
|  | Sergio Valencia Owner |  Brenda Welch |

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.

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.

