



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 type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
30	Nonfood contact surfaces and equipment properly constructed, installed, maintained and clean.	<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input 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
white rice		186.60 F	CT
cooked chicken		41.00 F	CH- cooled from early morning cook.
oysters half shell		39.60 F	CH



VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS

Item No	Observations & Corrective Actions
1	<p>Violation: Food held in temperature danger zone for more than 4 hours where time alone is being used as a public health control for safety. Inspector Observation: sushi rice in container at 1645 70 degrees F since 11 am -directions on wall say they keep for 4 hours Corrective Action: Always follow a verifiable, written procedure for time alone used as a public health control. Limit time in danger zone to 4 hours. (3-501.19; 3-302.13; 3-502)</p>
3	<p>Violation: Shellfish tags not retained properly for 90 days after sold. Inspector Observation: only current oyster tag on unopened box in facility -all others discarded. Must keep tags and write date when last sold. Corrective Action: Maintain tags for 90 days after sale/service. (3-201.11; 3-202; 3-203.11)</p>
8	<p>Violation: PHF (TCS) not cooled properly. Inspector Observation: 8 bus pans filled with cooked chicken balls made early morning range from 40 to 47 degrees F. Center stacked bus pans warm and did not cool down within 6 hours as required. 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>
11	<p>Violation: Storing raw animal products next to or over cooked or ready-to-eat foods. REPEAT MAJOR VIOLATION Inspector Observation: storing raw pork shumai over vegetables and raw eggs over several ready to eat foods in reach in cooler, storing raw shrimp over cooked noodles in walk in cooler. COS placed all foods to protect with chicken on bottom, pork and beef above chicken, seafoods above pork and beef and ready to each or already cooked foods above seafoods in walk in cooler and reach in coolers and make tables 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: Not cleaning and sanitizing equipment or work surfaces between different types of raw animal products. Inspector Observation: prep sink with visible meat or seafood debris inside sink with cleaning equipment inside sink while using sinks for thawing. COS Removed all foods and had manager clean and sanitize sinks properly. Corrective Action: Protect food from contamination, clean and sanitize as required. (3-302; 3-303; 3-304; 3-30)</p>
12	<p>Violation: Sanitizer concentration too high during ware washing, in sanitizer buckets or spray bottles. Inspector Observation: 2 sanitizer buckets in kitchen prep area over 200ppm chlorine - COS remade to 50ppm chlorine Corrective Action: Protect food from contamination. Provide sanitizer at proper concentration. (Chapter 7; 4-201.15; 4-30)</p> <p>Violation: Chemicals stored on, over, next to or with food products or food contact surfaces. Inspector Observation: bathroom air freshener spray stored on shelf above tea prep area in side station COS moved to chemical 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. Inspector Observations: employee open drinks on prep tables in cooking area and prep table. COS moved to bottom shelf 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: Low temperature ware washing machine not sanitizing properly (no residual or low concentration). REPEAT MAJOR VIOLATION Inspector Observation: less than 10 ppm chlorine COS technician came and corrected to 50ppm chlorine Corrective Action: Use a properly functioning dish machine. Provide adequate sanitizer. (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. Inspector Observation: men's and women's restrooms both paper towel dispensers missing and facility installed air blowers. MUST REPLACE PAPER TOWEL DISPENSERS FOR EMPLOYEES IN BATHROOMS. Corrective Action: Provide adequately stocked hand sinks. Provide paper towels. (5-202)</p>
16	<p>Violation: Insect catcher or zapper is unapproved or located above food or food contact surfaces. Inspector Observation: facility using fly strips located over prep sink. COS moved to non-food zone locations. Corrective Action: Remove unapproved device or relocate so not above food or food contact surfaces. (6-202.13; 6-202.15; 6-501)</p>
19	<p>Violation: Foods not thawed by an approved method. Inspector Observation: boxes of shrimp stored on left side drainboard with cleaning equipment inside 2 sinks- 3rd sink has fish thawing at room temperature with boxes of broccoli on right drainboard-draining into fish sink. COS moved all fish/ shrimp thawing into large containers covered with water and put into walk in cooler. Corrective Action: Thaw food by approved method. Approved methods include: under refrigeration; completely submerged under running water having sufficient velocity to agitate and float off loose particles; in a microwave oven if the food will be immediately cooked; under conditions that do not allow any portion of the food to be above 41 degrees F for more than four hours, with temperature logs verifying compliance; as part of the conventional cooking process.</p>
21	<p>Violation: Food handler working without a valid health card when required. Inspector Observation: only one employee with a valid health card all other with expired cards, 4 employees haven't gotten valid health cards yet and manager has prometric manager certificate - all need to get valid health cards within 1 week. 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)</p>
26	<p>Violation: Associated equipment for ware washing machine does not meet NSF standards or equivalent . Inspector Observations: dish washer has hooked up floor hose with sprayer to pre wash dishes- sprayer has been removed. Sprayer used for ware wash must be NSF approved - DO NOT USE FLOOR HOSE Corrective Action: Ware washing machines and all associated equipment must be NSF approved or equivalent. (4-202.12; 4-202.13; 4-204)</p>

29 Violation: In-use utensil is improperly stored.
 Inspector Observation: tongs stored on gas pipe next to wok station.
 Corrective Action: Store utensils by approved method in a contamination free manner. Utensils shall be stored: In food with handle stored above/out of the food; On a clean food contact surface which has been properly cleaned and sanitized at an approved frequency; In water running at sufficient velocity to flush away food particulates; In a container of water, if the water is maintained at a temperature of 41 degrees F or below, or at 135 degrees F or above, and the utensils and container are cleaned at least every four hours. (3-304.12; 3-306.13; 4-302)

30 Violation: Shelves made of unapproved materials or unapproved storage racks in use.
 Inspector Observation: plastic milk crates used as shelves in dry storage area. Use approved shelving
 Corrective Action: Provide smooth and easily cleanable surfaces. (4-410; 4-2)

32 Violation: Ceilings or ceiling tiles are dirty.
 Inspector Observation: ceiling tiles are black and extremely discolored on side between prep wok station hood and main wok station hood. Clean or replace and check hoods for pulling exhaust function.
 Corrective Action: Maintain clean and in good repair. (Chapter 5; 6-1; 6-2; 6-3;)

Violation: Leaks observed in plumbing and fixtures.
 Inspector Observation: freezer fan full of ice on one side and ice build-up inside
 Corrective Action: Repair. (Chapter 5; 6-1; 6-2; 6-3;)

Violation: Walls are in disrepair.
 Inspector Observation: walk in cooler door, walk in freezer door and wall is full of rust and has a wet appearance. Remove all rust and repair or replace all walls/doors.
 Corrective Action: Maintain clean and in good repair. (Chapter 5; 6-1; 6-2; 6-3;)

Overall Inspection Comments:

May be required to attend a supervisory conference with Supervisor Aaron DelCotto or intervention with Alexis Barajas. Inspector will check and get back to facility tomorrow. If a meeting is required, you will need to attend prior to re-inspection and fees must be paid within 10 days.

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 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. 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. 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:	\$1,200.00	

Fee required to be paid within 10 business days or prior to reinspection
 Inspector name: Jodi Brounstein

Received by (signature)	Received by (printed)	EHS (signature)
	Kevin Jiang Manager	 Jodi Brounstein

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



food FOR THOUGHT

ISSUE 1 – JANUARY 2020

At the Southern Nevada Health District, it is a top priority to provide open communication and partner with industry to reach our shared goal of safer food.



Fee schedule changes effective February 1

The Southern Nevada District Board of Health approved the following changes to the Environmental Health (EH) fee schedule effective February 1, 2020:

- C downgrade fee increased to \$1,200
- Closure fee increased to \$1,400
- New fees for expedited plan review inspections (dependent upon staff availability)

For a list of all EH fees, visit www.snhd.info/eh-fees.

HACCP plans to be enforced July 1



Hazard Analysis Critical Control Point (HACCP) plans for all special processes required by regulations will be enforced July 1, 2020. Information about this topic can be found at www.snhd.info/haccp.

EH training office changes name

The EH training office has a new name: Regulatory Support Office. This title better describes the diverse functions it provides the EH Division. In addition to providing internal and external training, staff members in the office review HACCP plans, waivers and labels; provide regulation interpretation; serve as liaison with federal, state and local partners; conduct research on emerging topics; oversee inspector standardization; and much more.

Vaping now prohibited in restaurants and more

The Nevada Clean Indoor Air Act was updated during the 2019 legislative session to include electronic vaping products, preventing their use in public places where cigarette use is not allowed.

For more information, and to download or request free signage, visit www.getthehealthyclarkcounty.org/nciaa.



Food Safety Partnership meetings and trainings are free and open to all

Held quarterly at the Health District's main location (280 S. Decatur Blvd.), Food Safety Partnership (FSP) meetings provide an interactive platform to:

- Meet the EH leadership team
- Get clarification on regulatory requirements
- Get trained on hot topics
- Seek answers to questions

Free food safety training in English and Spanish is available after each FSP meeting.

- Training taught by Health District trainers
- Great refresher for lead staff and new managers
- Opportunity to get trained to train coworkers

For more information and to register for our next meeting and trainings, visit www.snhd.info/ehrcp.

Resources

Food Establishment Resource Library
www.snhd.info/ferl

Food Handler Safety Training Books and Videos
www.snhd.info/food-handler

Food Recall Information
www.snhd.info/food-recalls

Social Media

- Facebook.com/southernnevadahealthdistrict
- Facebook.com/snhdfoodsafety
- Twitter.com/snhdinfo
- Twitter.com/snhdfoodsafety
- Instagram.com/southernnevadahealthdistrict
- Instagram.com/snhdfoodsafety

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