



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

Table with 5 columns: PERMIT #, ESTABLISHMENT NAME, PHONE #, EST. SQUARE FOOTAGE, PRIMARY EHS. Values: PR0007213, Quality Food Service, (702) 289-5444, EE7001083.

Table with 5 columns: ADDRESS, RISK CAT., P.E. CODE, DISTRICT, LOCATION, PERMIT STATUS. Values: 29 N 30Th ST, Las Vegas, NV 89101-4901, 2, 1083, 04, ACTIVE.

NEVADA CLEAN INDOOR AIR ACT: [X] COMPLIANCE REQUIRED [ ] EXEMPT CONTACT PERSON: JORGE MORALES

Table with 12 columns: EHS, SERVICE, DATE, TIME IN, TIME OUT, DEMERITS, FINAL GRADE, TRAVEL MIN, INSPECTION RESULT, SEWER, WATER. Values: EE7001215, Routine Inspection, 3/24/2021, 7:30AM, 10:45AM, 59, Closed, 30, 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

Table with 12 columns: Hazard description, IN, OUT, COS, NO, NA, R. Rows A-J include hazards like interruption of electrical service, no potable water, pest infestation, etc.

SECTION 1 - The Critical Violations listed below are to be assessed 5 demerits for each violation

Table with 7 columns: Violation description, IN, OUT, COS, NO, NA, R. Rows 1-9 include violations like control procedures, handwashing, food labels, etc.

SECTION 2 - The Major Violations listed below are to be assessed 3 demerits for each violation

Table with 7 columns: Violation description, IN, OUT, COS, NO, NA, R. Rows 10-22 include violations like equipment approval, pest control, thermometers, etc.



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.	<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 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
Chicken		165.00 F	CT
beef patty		39.00 F	ch



**VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS**

Item No	Observations & Corrective Actions
C	<p>Violation: Pests observed in facility.</p> <p>Inspector Observation: Large live cockroach crawling next to 2 containers of cooked food stored on clean landing board of 3 compartment sink</p> <p>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>
D	<p>Violation: Sewage spill within the facility or external of the facility affecting a food establishment.</p> <p>Inspector Observation: Waste water tank on mobile vending unit observed actively leaking onto ground creating pooled waste</p> <p>Corrective Action: Dispose of all waste water into an approved sanitary sewer or a permitted ISDS system. (5-205; 5-403.11)</p>
2	<p>Violation: Food handler using bare hands to handle ready-to-eat food.</p> <p>Inspector Observation: Multiple food handlers observed grabbing ready to eat foods from enclosed hot holding case COS: food was served to customer prior to EHS intervened; educated and hands washed properly</p> <p>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>
5	<p>Violation: Sewage spill within the facility or external of the facility affecting a food establishment.</p> <p>Inspector Observation: Waste water tank on mobile vending unit observed actively leaking onto ground creating pooled waste</p> <p>Corrective Action: Dispose of all waste water into an approved sanitary sewer or a permitted ISDS system. (5-205; 5-403.11)</p>
6	<p>Violation: Food spoiled, adulterated or not wholesome.</p> <p>Inspector Observation: Container of produced observed with molded onions 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>
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: Multiple foods improperly stored and measured in the temperature danger zone such as:</p> <p>Entire steam table storing tcs foods i.e. pork, chicken, beef, beans etc. all measured between 107 degrees F to 130 degrees F NOTE: water for steam table measured at 124 degrees F COS: discarded</p> <p>2 flats and 1 large container of raw shelled eggs stored at ambient measured 50 degrees F and 60 degrees F COS: discarded</p> <p>2 containers of cooked meat stored on clean landing board of 3 compartment sink measured at 54 degrees F and 59 degrees F</p> <p>1 container of cooked pork mixture stored at ambient on counter next to service window measured 54 degrees F COS: discarded</p> <p>Box of raw bacon stored on top of ventilation hood to defrost measured at 57 degrees F COS: discarded</p> <p>Multiple tcs foods stored on middle and top rack of enclosed hot holding case such as chorizo burritos measured at 123 degrees F, hot dogs with peppers measured between 106 degrees F and 112 degrees F NOTE: enclosed hot holding case measured at 115 degrees F COS: discarded</p> <p>Sausages stored at ambient off of fryer station measured at 73 degrees F COS: 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: Cooking grease laden foods while hood turned off COS: hood turned 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 eggs stored above ready to eat sour cream inside reach in unit</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>



12 Violation: Chemicals stored on, over, next to or with food products or food contact surfaces.

Inspector Observation: Food stored under pump hand soap bottle on clean landing board of 3 compartment sink COS: food relocated

Corrective Action: Protect food from contamination. Store chemicals under and away from food and food contact surfaces. (Chapter 7; 4-201.15; 4-30)

Violation: Container of chemical with danger statements not labeled with danger statements.

Inspector Observation: Multiple bottles storing chemicals observed without labels and danger statements

Corrective Action: Protect food from contamination. Label properly, including danger statements. (Chapter 7; 4-201.15; 4-30)

Violation: Container that formerly held food reused for chemicals

Inspector Observations: Multiple food containers stored with chemicals

Corrective Action: Do not reuse food containers to store chemicals. Use approved containers to store chemicals and ensure to label containers with chemical common name. (reg. chapter 7)

Violation: Sanitizer concentration too high during ware washing, in sanitizer buckets or spray bottles.

Inspector Observation: Only sanitizer bucket observed with chlorine solution measured greater than 200ppm concentration COS: adequate sanitizer provided

Corrective Action: Protect food from contamination. Provide sanitizer at proper concentration. (Chapter 7; 4-201.15; 4-30)

13 Violation: Employee or customer personal food stored intermingled with food for establishment.

Inspector Observation: Employee personal foods and coffee stored next to open food intended to be served to the public COS: personal foods relocated

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)

Violation: Food not protected from consumer contamination.

Inspector Observation: Customers observed opening exterior doors for enclosed hot holding unit on outside of mobile vending unit

Corrective Action: Protect food from contamination. Inhibit consumer access to food inside hot holding case such as zip tying doors closed (2-401; 3-306; 3-304.11; 3)



<p>14 Violation: During manual ware washing, 3-compartment is not set up properly.</p> <p>Inspector Observation: Food handler observed washing dishes in middle basin of 3 compartment sink and soaking clean dishes in water without sanitizer in 3rd basin COS: 3 compartment sink setup properly</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> <p>Violation: During manual ware washing, no sanitizer or low concentration of sanitizer.</p> <p>Inspector Observation: Actively manual ware washing without no sanitizer in 3rd basin of 3 compartment sink COS: adequate chlorine sanitizer provided</p> <p>Corrective Action: Follow proper manual ware washing procedures. Sanitize at proper concentration in third compartment. (4.4; 3-304; 4-201.16)</p> <p>Violation: Food contact surfaces are dirty or unsanitary.</p> <p>Inspector Observation: Excessive amount of kitchenwares stored inside container that was visible soiled and food contact surfaces of kitchenwares observed with soiled with debris and build up COS: container and kitchenwares relocated for ware washing</p> <p>Corrective Action: Properly clean and sanitize. (4.4; 3-304; 4-201.16)</p>
<p>15 Violation: Hand sink is not stocked appropriately. Soap not available or provided as required.</p> <p>Inspector Observation: Soap not available at hand sink for hand washing COS: hand soap dispenser refilled</p> <p>Corrective Action: Provide an adequately stocked hand sinks. Provide soap in fixed dispenser. (5-202)</p> <p>Violation: Item found in or on hand sink.</p> <p>Inspector Observation: Rubbish observed inside basin for only hand sink COS: rubbish removed</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>
<p>16 Violation: Pests observed in facility.</p> <p>Inspector Observation: Large live cockroach crawling next to 2 containers of cooked food stored on clean landing board of 3 compartment sink</p> <p>COMPLIANCE SCHEDULE: DEEP CLEAN UNIT, CONTACT CERTIFIED PEST CONTROL PROVIDER, AND PROVIDE INVOICE TO HEALTH AUTHORITY PRIOR TO APPOINTMENT FOR REINSPECTION</p> <p>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>17 Violation: Hot holding equipment not maintained or used as designed.</p> <p>Inspector Observation: 1) Steam table used for hot holding TCS foods with insufficient hot water and measured at 124 degrees F</p> <p>2) Enclose hot holding unit measured 115 degrees F per min/max thermometer NOTE: bottom shelf of unit measured above 135 degrees F</p> <p>Corrective Action: Remove equipment from service. Repair equipment to maintain foods at required temperatures (= 135 degrees F). (8-208.11). (4-2; 3-501.11; 6-202.11)</p>



18	<p>Violation: Thermometer broken or not accurate to ±2 degrees F.</p> <p>Inspector Observation: 1) Thermometer for enclosed hot holding unit observed inaccurate and reading at 87 degrees F while EHS min/max thermometer read 115 degrees F</p> <p>Corrective Action: Replace broken thermometer or provide properly calibrated thermometer accurate to ±2 degrees F. (4-302.13; 4-202.11)</p> <p>Violation: Thermometer missing or improperly installed in enclosed hot and/or cold holding equipment.</p> <p>Inspector Observation: Digital probe thermometer being used for enclosed reach in refrigerator</p> <p>Corrective Action: Remove digital probe thermometer from reach in unit. Provide appropriate thermometers accurate to ±2 degrees F properly located and permanently affixed inside hot and cold holding equipment. (4-302.13; 4-202.11)</p>
19	<p>Violation: Foods not thawed by an approved method.</p> <p>Inspector Observation: Raw pork bacon placed on top of ventilation hood for defrosting</p> <p>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>
20	<p>Violation: Food containers not constructed of a durable material or cleanable design being reused.</p> <p>Inspector Observation: Single use food containers observed being reused and refilled with something different than the original product that container was designed for such as refilling juice bottle with clarified butter and reusing bulk seasoning containers that are not designed for reusing because it cannot be washed in between uses</p> <p>Corrective Action: Do not reuse single-use items; discard after initial use. (4-302.15; 4-302.17; 4-604)</p>
21	<p>Violation: Person In Charge does is not aware of employee health policy or is unable to convey employee health policy and food safety knowledge to the inspector.</p> <p>Inspector Observation: Person in charge is unable to convey food sufficient safety knowledge and control risk factors that can prevent food borne illnesses such as lack of proper food storage, protecting food and food equipment from contamination, poor personal hand hygiene, etc.</p> <p>Corrective Action: Please review Chapter 2 of the new food regulations for more information regarding the duties and knowledge required for the person in charge. Please note that there must be a knowledgeable and qualified person in charge of the facility at all times. (2-2; 2-404.11; 8-204.12)</p>
23	<p>Violation: Food establishment is not posting the "A" grade card conspicuously and in view of public upon entering the facility.</p> <p>Inspector Observation: Mobile unit operating to the public and grade card is not posted conspicuously to the public as required</p> <p>Corrective Action: Post all current grade cards related to a food establishment that serves the public conspicuously in view of public. (2-2; 2-404.11; 8-204.12)</p>
30	<p>Violation: Nonfood contact surfaces of equipment are not maintained clean and kept in good repair.</p> <p>Inspector Observation: Gaskets around reach in unit observed in severe disrepair</p> <p>Corrective Action: Repair or replace gaskets. Maintain clean and in good repair. (4-410; 4-2)</p>
32	<p>Violation: Plumbing is not properly draining or is slow to drain.</p> <p>Inspector Observation: Drain pipe under 3 compartment sink observed with leak with catch bucket underneath pipe</p> <p>Corrective Action: Investigate leak. Remove bucket and repair leak so that plumbing is draining properly. Maintain clean and in good repair. (Chapter 5; 6-1; 6-2; 6-3;)</p>

**Overall Inspection Comments:**

Joint routine inspection with EHS Y. Feng

**ACTION AT RESORT WORLD CONSTRUCTION SITE BEHIND CIRCUS CIRCUS OFF OF SAMMY DAVIS JR. DRIVE**

This facility is closed as a result of Imminent Health Hazard(s) described above (Items C and D). ALL FOOD OPERATIONS MUST CEASE & DESIST. SNHD Closure sign is posted. Do not move, remove, or block closure sign. Facility is to remain closed and all food activities must remain suspended until corrective action has been taken and the imminent health hazard has been eliminated and this has been verified by SNHD. Contact EHS Rabea via email at sharif@snhd.org or call 702-759-0639 to schedule a re-inspection. A facility closure fee of \$1,400 must be paid at the 280 S. Decatur Blvd SNHD office prior to re-inspection. You may also pay online by visiting <http://www.snhd.info/eh/payment> and using the invoice number IN0263936.



The Imminent health hazard and all violations must be corrected, and the inspection must result in 10 demerits or less with all critical and major violations corrected. Failure on the reinspection may result in additional fees, continued closed status, and/or further administrative action.

Owner of QUALITY FOOD SERVICE MOBILE UNITS WILL BE REQUIRED TO ATTEND MANDATORY CONFERENCE WITH HEALTH AUTHORITY. HEALTH AUTHORITY WILL CONTACT OWNER TO DETERMINE AVAILABILITY FOR CONFERENCE.

Route sheets must be provided to the Health Authority every month. Any changes to the route sheet must be submitted in writing to the Health Authority within five business days of the change. Route sheets may be provided directly to your assigned health inspector or by Fax: (702) 759-1426, email:

EHFoodOpsAdmin@snhd.org, or in-person at:

Southern Nevada Health District

Environmental Health Division

280 S. Decatur Blvd.

Las Vegas, NV 89107

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

Section 1 Demerits	20	<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. <b>Failure on re-inspection will result in a "C" grade with associated fee and may require a supervisory conference.</b></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. <b>Failure on re-inspection will result in a closure of the facility with associated fee and may require a supervisory conference.</b></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. <b>Failure on re-inspection will result in continued closed status with associated fee and may require a supervisory conference.</b></p>
Section 2 Demerits	39	
Total Demerits	59	
Initial Inspection Grade	Closed	
<input type="checkbox"/> This grade resulted from a repeat critical or major violation.		
Reinspection Fee:	\$1,400.00	Inspector name: Rabea Sharif
Fee required to be paid within 10 business days or prior to reinspection		

Received by (signature)	Received by (printed)	EHS (signature)
	THERESA RAMOS  PIC	  Rabea Sharif

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.



The Southern Nevada Health District's

# FOOD HANDLER SAFETY TRAINING PROGRAM

is now open for **first-time card applicants.**

All first-time Food Handler Safety Training Card applicants must complete testing in person at a Health District location. An appointment is required.

## TRAINING MATERIALS

Free training books and videos are available at the link below.



TO SCHEDULE AN APPOINTMENT, CALL 702-759-0595 OR VISIT

[www.SNHD.info/foodhandler](http://www.SNHD.info/foodhandler)

[NOTICE OF BUSINESS CLOSURE FORM](#)

[ESTABLISHMENT FILE UPDATE FORM](#)