



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. Row 1: PR0007390, La Michoacana Market, (702) 633-4262, 400, EE7001647.

Table with 6 columns: ADDRESS, RISK CAT., P.E. CODE, DISTRICT, LOCATION, PERMIT STATUS. Row 1: 1424 N Eastern AVE, Las Vegas, NV 89101-1553, 3, 1006, 04, ACTIVE.

NEVADA CLEAN INDOOR AIR ACT: [X] COMPLIANCE REQUIRED [] EXEMPT CONTACT PERSON: Leo McGarvie

Table with 12 columns: EHS, SERVICE, DATE, TIME IN, TIME OUT, DEMERITS, FINAL GRADE, TRAVEL MIN, INSPECTION RESULT, SEWER, WATER. Row 1: EE7001647, Routine Inspection, 8/26/2021, 5:00PM, 7:00PM, 35, 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

Table with 12 columns: Hazard (A-J), IN, OUT, COS, NO, NA, R. Row 1: Interruption of electrical service, IN: [X], OUT: [], COS: [], NO: [], NA: [], R: [].

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

Table with 12 columns: Violation #, Description, IN, OUT, COS, NO, NA, R. Row 1: 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.

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

Table with 12 columns: Violation #, Description, IN, OUT, COS, NO, NA, R. Row 1: 10, Food and warewashing equipment approved, properly designed, constructed and installed.



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"/>
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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"/>
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"/>
26	Facilities for washing and sanitizing kitchenware approved, adequate, properly constructed, maintained and operated.	<input checked="" 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"/>
28	Small wares and portable appliances approved, properly designed, in good repair.	<input checked="" 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"/>
30	Nonfood contact surfaces and equipment properly constructed, installed, maintained and clean.	<input checked="" 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"/>
32	Facility in sound condition and maintained (floors, walls, ceilings, plumbing, lighting, ventilation, etc.).	<input type="checkbox"/>	<input checked="" 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
Rice		170.00 F	HH
Beans		178.00 F	HH
Green Chili		38.00 F	CH
Pork		180.00 F	HH



VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS

Item No	Observations & Corrective Actions
C	<p>FACILITY HAS BEEN FOUND TO BE OPERATING UNDER AN IMMINENT HEALTH HAZARD OF PEST INFESTATION AND GROSS UNSANITARY CONDITIONS.</p> <p>REFER TO ALL NOTED VIOLATIONS #16.</p>
2	<p>Violation: Food handler not properly washing hands when required. Inspector observation: A. Food handler touched trash can with gloves, then proceeded to handle food without removing gloves and washing hands. B. Food handler touching dirty dishes then proceed to don gloves to start food handling. COS: EHS provided education and food handlers washed hands. Corrective Action: Educate employees on proper hand washing procedures. Wash hands when required including: after touching bare human body parts other than clean hands and clean exposed portions of arms; after using the toilet room; after coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking (except for drinking from a closed container handled to prevent contamination as stated in 2-401.11(B)), after handling soiled equipment or utensils, during food preparation as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks, when switching between working with raw animal products and working with ready-to-eat food; when using gloves for working with food hands shall be washed before donning gloves for working with food, after removing gloves when handling raw animal products, and after engaging in other activities that contaminate the hands. (2-2; 2-3; 3-301.11; 3-304)</p> <p>Violation: Food handler not properly washing hands as required. Inspector Observation: Food handler washed hands then used cloth towel to dry hands. COS: EHS educated and food handler used disposable paperwork to dry hands. 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>
6	<p>Violation: Food spoiled, adulterated or not wholesome. Inspector Observation: Celery stalk stored in the reach across from the cook line observed with black slime on the stalk. COS: Person in charge (PIC) 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>
8	<p>Violation: PHF (TCS) not cooled properly. Inspector Observation: 2 containers of tamales stored in clear plastic bags measured between 113-116 degrees F. Food handler stated tamales were made at 14:00pm. COS: Tamales did not reach 70 degrees within 2 hours. PIC voluntarily discarded. 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. Inspector Observation: Chicharone with meat attached measured 81.9 degrees F and raw beef stored on top deli case in ambient temperature measured 50.8 degrees F. COS: PIC voluntarily discarded. 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: Foods not covered in storage (except when cooling). Inspector Observation: Multiple containers of PHF/TCS food stored uncovered in the walk in cooler. COS: PIC provided cover. Corrective Action: Protect food from contamination, cover. (3-302; 3-303; 3-304; 3-30)</p>
14	<p>Violation: Sanitizer bucket(s) or in use sanitizer spray bottle(s) found to have no or low concentration of sanitizer. Inspector Observation: Only sanitizer bucket observed with 0ppm of chlorine. COS: PIC remade the bucket at 100ppm of chlorine. 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. Inspector Observation: Dish washer washing pans did not have the 1st basin set up with hot soapy water, 2nd basin did not have clean water, and 3rd basin did not have sanitizer. All 3 basins were not filled. COS: Dish washer set up 3 compartment sink as required. 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 Violation: Hand sink not operational due to disrepair.
Inspector Observation: Only hand sink pipe not attached to hand sink.
COS: Pipe reattached.
Corrective Action: Repair and maintain all hand sinks functional when facility is in operation. (5-202)

Violation: Hand sink is not stocked appropriately. Soap not available or provided as required.
Inspector Observation: Hand sink was not stocked with soap.
COS: Soap provided.
Corrective Action: Provide an adequately stocked hand sinks. Provide soap in fixed dispenser. (5-202)

Violation: Hand sink is not stocked appropriately. Disposable towels not available or provided as required.
Inspector Observation: Hand sink not stocked with disposable towels.
COS: Disposable towels provided.
Corrective Action: Provide adequately stocked hand sinks. Provide paper towels. (5-202)

Violation: Item found in or on hand sink.
Inspector Observation: Pipe found inside the hand sink basin.
COS: Item removed.
Corrective Action: Hand sinks are for hand washing only, no other purpose. Do not store anything in or on hand sink. (5-202)

16 Violation: Pests observed in facility.
Inspector Observation: Multiple live multi-generational cockroaches observed through out the deli and meat permitted area; underneath prep table behind the hot holding units, underneath the hot holding units, underneath stove on the cook line, on the wall near the hand sink, on food contact surface storing to-go containers, and underneath the 3 compartment sink.
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: Evidence of pests observed in facility.
Inspector Observation: Multiple dead cockroaches found in the dry storage near the water heater.
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: Conditions that allow the harboring or feeding of pests observed.
Inspector Observation: Food/grease debris, build-up, and residual observed; underneath equipment, sides of equipment, behind equipment.
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: Household-only pesticides or bait used in the food establishment.
Inspector Observation: Observed multiple household-only pesticides in the back storage near the water heater.
Corrective Action: Use only pesticides approved by the Nevada State Department of Agriculture for use in a food establishment. Household use pesticides are not approved. (6-202.13; 6-202.15; 6-501)

23 Violation: Refrigerated, ready-to-eat, PHF (TCS) food not properly labeled for a 7 day use by date.
Inspector Observation: Multiple PHF/TCS made in the facility not labeled with a 7 day use by date.
COS: PIC labeled.
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: Food produced onsite and packaged for consumption off premises not labeled or not labeled properly.
Inspector Observation: Bread crumbs offered as grab and go not labeled.
COS: PIC placed items behind counter.
Corrective Action: Food packaged for off-site consumption (grab-and-go) must be labeled properly with labels approved by SNHD. Remove food from customer self-service OR contact SNHD Special Process Team at 702-759-0500 by ___ for label information. (1-202; 3-305.11; 3-302.12)

32 Violation: Walls are in disrepair.
Inspector Observation: Holes on the wall found near the hand sink. FRP in disrepair near the back storage.
Corrective Action: Maintain clean and in good repair. (Chapter 5; 6-1; 6-2; 6-3;)

Overall Inspection Comments:

Facility has been found to be operating under an Imminent Health Hazard of Pest Infestation and gross unsanitary conditions.

Facility is closed. Cease and desist all food operations.

The following must be completed prior to scheduling reinspection:

- 1. Continue to work with certified pest control service providers on all pest concerns to control and remediate pest infestation. Submit pest records to EHS for review.*
- 2. Deep clean and repair through to eliminate all pest entry points and harborage conditions.*
- 3. Pay closure invoice within 10 business days (9/9/2021)*
- 4. Correct all noted violation on report*

Note:



Facility last received pest 8/10/21
 Provided facility Cool Foods Quickly and Safely FERL document.

Complaint investigation conducted at the time. Refer to complaint report for full details.

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

Section 1 Demerits	20	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	15	
Total Demerits	35	
Initial Inspection Grade	Closed	
<input type="checkbox"/> This grade resulted from a repeat critical or major violation.		
Reinspection Fee:	\$1,400.00	

Fee required to be paid within 10 business days or prior to reinspection	Inspector name: Abegail Reyes
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Received by (signature)	Received by (printed)	EHS (signature)
	Leo McGarvie Owner	 Abegail Reyes

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



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

[NOTICE OF BUSINESS CLOSURE FORM](#)

[ESTABLISHMENT FILE UPDATE FORM](#)