



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: PR0016969, PALAZZO HOTEL & CASINO PALAZZO PRODUCTION KITCHEN, (702) 607-0753, 3062, EE7001208

Table with 6 columns: ADDRESS, RISK CAT., P.E. CODE, DISTRICT, LOCATION, PERMIT STATUS. Values: 3325 S Las Vegas BLVD Las Vegas, NV 89109-1414, 2, 1030, 94, [blank], ACTIVE

NEVADA CLEAN INDOOR AIR ACT: [X] COMPLIANCE REQUIRED [] EXEMPT CONTACT PERSON: CHEF STEFAN

Table with 12 columns: EHS, SERVICE, DATE, TIME IN, TIME OUT, DEMERITS, FINAL GRADE, TRAVEL MIN, INSPECTION RESULT, SEWER, WATER. Values: EE7001208, Routine Inspection, 9/23/2021, 1:15PM, 2:15PM, 3, Closed, 0, Closed with Fees, M, M

SPECIAL NOTES: INCLUDES WARE WASH. FRONT & BACK PREP. BLAST CHILLER. 2 WALK INS: 24/7

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: Interruption of electrical service, No potable water, Gross unsanitary occurrences, Sewage or liquid waste, Lack of adequate refrigeration, Lack of adequate employee toilets, Misuse of poisonous or toxic materials, Suspected foodborne illness outbreak, Emergency such as fire and/or flood, Other condition or circumstance that may endanger public health

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. Rows 1-9: Verifiable time as a control, Handwashing, Commercially manufactured food, Hot and cold running water, Imminently dangerous cross connection, Food wholesome, PHF/TCSs cooked and reheated, PHF/TCSs properly cooled, PHF/TCSs at proper temperatures

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. Rows 10-22: Food and warewashing equipment, Food protected from potential contamination, Kitchenware and food contact surfaces, Handwashing facilities, Effective pest control, Hot and cold holding equipment, Accurate thermometers, PHF/TCSs properly thawed, Single use items, Person in charge, Backflow prevention devices



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 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 checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input 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
tomato sauce		34.00 F	CH
mixed vegetables		41.00 F	CH
new castle soup		35.00 F	CH



VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS

Item No	Observations & Corrective Actions
C	<p>Violation: Pests observed in facility</p> <p>Inspector observations: Mutigenerational roach infestation (>15 roaches) observed at single floor drain beneath table across from kettles *Imminent Health Hazard Closure*</p> <p>Corrective action: (see violation #16 for detailed required corrective actions) Institute effective pest control measures to prevent the entry of pests and eliminate the presence of any observed pest activity. Self close facility during an Imminent Health Hazard (6-202.13; 6-202.15; 6-501)</p>
16	<p>Violation: Pests observed in facility.</p> <p>Inspector Observation: Multigerational roaches (>15) observed at soiled floor drain beneath table across from kettles. Other floor drains and areas within permitted kitchens with no observed pest activity *IMMINENT HEALTH HAZARD CLOSURE*</p> <p>Note: Facility receives pest control from Ecolab. Records not available on site. Although pest control personnel arrived on site, there was no indication of when last pest control service occurred.</p> <p>Corrective Action: Facility must complete the following tasks prior to scheduling facility re-inspection:</p> <ul style="list-style-type: none"> - Deep clean all floor drains in permitted area and change drain filter style as not to allow residual water and food debris at base of drain - Provide escutcheons around pipes or seal with expanding foam (smoothed finish) - seal all holes and gaps in walls if applicable, ceiling and surrounding pipes (permanently such as with expanding foam, caulking/silicone, impermeable materials) - deep clean all possibly effected equipment, utensils, cookware, tables and food containers (deep clean fryers on adjacent health permit- Palazzo Banquet Plating Kitchen PR0016971) - discard all open single use items - cover all open bulk food items (potatoes, onions etc) with impermeable containers - obtain intensive pest control (after deep cleaning facility) to fumigate pests. - eliminate all live roach activity - Monitor pest activity daily, removing dead roaches and monitoring for new roach activity and record on pest sighting log provided by REHS via log - Following remediation of pests, obtain pest control bi-weekly for 60 days and supply records via email or phone to REHS at whiting@snhd.org or 702-325-3782. -Send photos of progress to prior to scheduling facility re-inspection if needed - Provide pest control records to REHS prior to scheduling facility re-opening inspection (3 months worth of pest control records) - provide re-opening checklist via email - pay closure fee of \$1400 <p>Observation of roaches or if facility fails to complete any of the above requirements at facility re-inspection will result in facility receiving an additional closure with the applicable fee. 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>Violation: Conditions that allow the harboring or feeding of pests observed.</p> <p>Inspector Observation: Floor drains heavily soiled with residual liquid and food debris. Style/ design of filter disallows adequate draining and results in approximately 1 inch of residue settling at the bottom of filter</p> <p>Corrective Action: Remove/ replace filter with adequate design (see above requirements). 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>

Overall Inspection Comments:

Notes: SNHD Closure sign 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 inspector Willandra Whiting at whiting@snhd.org or at (702)325-3782 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 (IN0281915). The Imminent health hazard 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.

Cook chill product from Cook Chill Permit stored in closed permit refrigeration. Facility is being allowed to relocate and remove product for potential use from closed facility area with approval from DT Office Supervisor and Senior, Tanja Baldwin and Mikki Knowles, respectively. However, future closures and instances of an Imminent Health Hazard, will result in facility not being able to relocate or use product in closed permitted area. Facility must log product removal with supervisor verification and provide log to REHS via email at whiting@snhd.org prior to facility re-inspection and must make log available on site during follow-up inspections.



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

Section 1 Demerits	0	<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	3	
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: Willandra Whiting

Received by (signature)	Received by (printed)	EHS (signature)
	Scott Donley Asst. Executive Chef	 Willandra Whiting

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](#)