



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: PR0139280, KOLOBOK, (), , EE7001083

Table with 6 columns: ADDRESS, RISK CAT., P.E. CODE, DISTRICT, LOCATION, PERMIT STATUS. Values: 4181 PIONEER AVE, Las Vegas, NV 89102, , 1083, 07, ACTIVE

NEVADA CLEAN INDOOR AIR ACT: [] COMPLIANCE REQUIRED [] EXEMPT CONTACT PERSON: ELLEN DOREN AND BULAT NASYBULIN

Table with 12 columns: EHS, SERVICE, DATE, TIME IN, TIME OUT, DEMERITS, FINAL GRADE, TRAVEL MIN, INSPECTION RESULT, SEWER, WATER. Values: EE7001215, Routine Inspection, 8/25/2021, 5:50PM, 8:15PM, 39, Closed, 50, 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 7 columns: Hazard description, IN, OUT, COS, NO, NA, R. Rows A-J with various health hazard descriptions.

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 with critical violation descriptions.

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 with major violation descriptions.



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"/>
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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"/>	<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"/>	<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"/>	<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"/>	<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"/>	<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"/>	<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"/>	<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"/>	<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"/>	<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.

No Temperature Observations



VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS

Item No	Observations & Corrective Actions
E	Failure to provide adequate refrigeration for only make-table/reach-in unit below 41 degrees F while storing TCS foods
2	<p>Violation: Food handler using bare hands to handle ready-to-eat food.</p> <p>Inspector Observation: PIC Ellen observed using bare hand to handle ready to eat garnish on top of customer's order COS: customer order and garnish was voluntarily discarded</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>
8	<p>Violation: PHF (TCS) not cooled properly.</p> <p>Inspector Observation: Fresh crepes made with eggs prepared onsite and stored inside reach-in unit measured at 101 degrees F; Vegetable soup = 73 degrees F; pulled pork = 81 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: Multiple TCS foods stored in the temperature danger zone at the make-table/reach-in unit: shredded cheese = 48 degrees F; cole slaw with cabbage = 52 - 54 degrees F; tomato paste dip = 47 - 50 degrees F; crab salad = 47 degrees F; sour cream = 59 degree F COS: all TCS foods voluntarily discarded</p> <p>NOTE: See violation #17</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: Ventilation hood turned off while cooking grease laden foods COS: hood turned</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: Scoop handles touching ready-to-eat product contaminating foods.</p> <p>Inspector Observation: Spoon handles directly stored in ready to eat tomato paste COS: spoon removed from food</p> <p>Corrective Action: Protect food from contamination. Store scoop handles up and out of contact with ready-to-eat product. (2-401; 3-306; 3-304.11;)</p> <p>Violation: Contamination of food observed.</p> <p>Inspector Observation: Unsanitized point of sale iPad stored directly on top of ready to eat food containers inside reach-in unit COS: iPad removed from unit</p> <p>Corrective Action: Protect food from contamination. Store all non-food items separate and away from food and food equipment (1-202; 3-101.11; 3-202.12)</p>
14	<p>Violation: Complete absence of sanitizer solution in open food areas during active food preparation.</p> <p>Inspector Observation: Actively preparing foods in absence of sanitizer solution NOTE: unit closed due to imminent health hazard conditions and no sanitizer was made</p> <p>Corrective Action: Provide and maintain approved sanitizer solution in all work areas with open food. (4.4; 3-304; 4-201.16)</p>
16	<p>Violation: Pass through windows are not self-closing or do not have air curtain installed.</p> <p>Inspector Observation: Pass through window left open when not being used allowing entry point for vermin COS: screen window closed</p> <p>Corrective Action: Keep pass through windows closed when not in use. Provide proper pest control. Provide self-closing window or required air curtain. Use as designed. (6-202.13; 6-202.15; 6-501)</p>
17	<p>Violation: Hot and cold holding equipment with mechanical problems or in obvious disrepair which cannot maintain temperature.</p> <p>Inspector Observation: Only source of refrigeration measured at 47 degree F per min/max thermometer</p> <p>NOTE: Built in thermometer for unit measured at 50 degrees F; thermometer inside unit measured at 54 degrees F</p> <p>Corrective Action: Repair equipment to maintain foods at required temperatures (= 41 degrees F). If placed back in service without Health Authority approval, the facility may be downgraded to the next lower grade and applicable fees assessed (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: Dial stem thermometer used for hot water at the 3 compartment sink measured no greater than 100 degrees F while hot water for 3 compartment sink measured at 120 degrees F per EHS thermometer</p> <p>NOTE: Dial stem thermometer not sufficient to measure cold TCS foods - thermometer lowest temperature is 50 degrees F</p> <p>Corrective Action: Replace broken thermometer or provide properly calibrated thermometer accurate to ±2 degrees F. Ensure to provide an accurate thermometer that is used to measured cold TCS foods at 41 degrees F or below (4-302.13; 4-202.11)</p>
21	<p>Violation: Food establishment does not have an employee health policy.</p> <p>Inspector Observation: Mobile unit does not have employee health policy that includes reporting foodborne illness symptoms as required or when to return to work once symptoms are gone</p> <p>Corrective Action: Food establishments must have an employee health policy that requires food handlers to report information about their health and activities as they relate to symptoms of foodborne illness. (2-2; 2-404.11; 8-204.12)</p>
23	<p>Violation: Mobile route sheets required by SNHD as a condition of the permit not maintained and submitted as required.</p> <p>Inspector Observation: No mobile route sheet submitted to Health Authority as required</p> <p>NOTE: Mobile has started to operate and serve throughout the valley since approved plan review</p> <p>Corrective Action: Email mobile route sheet(s) once per month to Health Authority via email at specializedfood@snhd.org (8-204.12; 3-306.13, 10-704)</p>
32	<p>Violation: Dirt and debris accumulated on floors or under equipment. Floor not maintained clean.</p> <p>Inspector Observation: Floors are excessively soiled with heavy food and grease build up</p> <p>Corrective Action: DEEP CLEAN PRIOR TO REINSPECTION. Maintain clean and in good repair. (Chapter 5; 6-1; 6-2; 6-3;)</p>

Overall Inspection Comments:
Action at SerVehZah Tap Room 1301 S. Commerce St. #130

It is a condition of your permit that you notify SNHD when and where you intend to operate (10-704). Please provide a completed copy of the attached Mobile Unit Route Sheet by EMAIL to SPECIALIZEDFOOD@SNHD.ORG.

Failure to submit monthly route sheets may result in a major violation and assessed 3 demerits on the inspection report.

Mobile/Portable food operations are not permitted to have permanent utility connections. As a condition of your health permit, it is required to have the support of at least one APPROVED (a) SERVICING DEPOT, or (b) COMMISSARY, or (c) PERMITTED support kitchen (11-102; 11-201.11; 11-406.11).

Establishment closed. A closure fee of \$1400 has been assessed. Facility is closed and SHALL REMAIN CLOSED until approved to operate by the Health Authority, fee of \$1400 is paid, and repairs are made for the following:

- ~ Repair and provide refrigeration below 41 degrees F
- ~ Attend scheduled FSAM
- ~ Correct all violations marked out of compliance on this report


All food activities must remain suspended until corrective action has been taken to eliminate/correct the hazard. The invoice (IN0280957) may be paid in person or online at: <https://www.southernnevadahealthdistrict.org/payment/ehinvoice>. Contact EHS Rabea at 702.759.0639 to schedule an appointment for a reinspection once fee has been paid and violations are corrected.



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

Section 1 Demerits	15	<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	24	
Total Demerits	39	
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: Rabea Sharif

Received by (signature)	Received by (printed)	EHS (signature)
		 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. 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](#)