



SOUTHERN NEVADA HEALTH DISTRICT
FOOD ESTABLISHMENT INSPECTION

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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

PERMIT #	ESTABLISHMENT NAME	PHONE #	EST. SQUARE FOOTAGE	PRIMARY EHS							
PR0015005	Little Dumpling Restaurant Little Dumpling Restaurant	(702) 251-9828	632	EE7001215							
ADDRESS	RISK CAT.	P.E. CODE	DISTRICT	LOCATION	PERMIT STATUS						
6430 Sky Pointe DR STE 110 Las Vegas, NV 89131	3	1003	28		ACTIVE						
NEVADA CLEAN INDOOR AIR ACT: <input checked="" type="checkbox"/> COMPLIANCE REQUIRED <input type="checkbox"/> EXEMPT		CONTACT PERSON: HUA JUN "JOHN" ZHU,									
CURRENT SERVICE	EHS	SERVICE	DATE	TIME IN	TIME OUT	DEMERITS	FINAL GRADE	TRAVEL MIN	INSPECTION RESULT	SEWER	WATER
	EE7001215	Routine Inspection	9/27/2019	12:00PM	2:30PM	29	Closed	0	Closed with Fees	M	M

SPECIAL NOTES: CFPM required -Manager current until 2020: RPZ BIM July 2019

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

OUT

A	Interruption of electrical service		<input type="checkbox"/>				
B	No potable water or hot water		<input type="checkbox"/>				
C	Gross unsanitary occurrences or conditions including pest infestation		<input checked="" type="checkbox"/>				
D	Sewage or liquid waste not disposed of in an approved manner		<input type="checkbox"/>				
E	Lack of adequate refrigeration		<input type="checkbox"/>				
F	Lack of adequate employee toilets and handwashing facilities		<input type="checkbox"/>				
G	Misuse of poisonous or toxic materials		<input type="checkbox"/>				
H	Suspected foodborne illness outbreak		<input type="checkbox"/>				
I	Emergency such as fire and/or flood		<input type="checkbox"/>				
J	Other condition or circumstance that may endanger public health		<input type="checkbox"/>				

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

IN OUT COS NO NA R

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.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2	Handwashing (as required, when required, proper glove use, no bare hand contact of ready to eat foods). Foodhandler health restrictions as required.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3	Commercially manufactured food from approved source with required labels. Parasite destruction as required. Potentially hazardous foods/time temperature control for safety (PHF/TCS) received at proper temperature.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4	Hot and cold running water from approved source as required.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5	Imminently dangerous cross connection or backflow. Waste water and sewage disposed into public sewer or approved facility.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6	Food wholesome; not spoiled, contaminated, or adulterated.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7	PHF/TCSs cooked and reheated to proper temperatures.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8	PHF/TCSs properly cooled.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
9	PHF/TCSs at proper temperatures during storage, display, service, transport, and holding.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

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

IN OUT COS NO NA R

10	Food and warewashing equipment approved, properly designed, constructed and installed.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11	Food protected from potential contamination during storage and preparation.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12	Food protected from potential contamination by chemicals. Toxic items properly labeled, stored and used.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
13	Food protected from potential contamination by employees and consumers.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14	Kitchenware and food contact surfaces of equipment properly washed, rinsed, sanitized and air dried. Equipment for warewashing operated and maintained. Sanitizer solution provided and maintained as required.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
15	Handwashing facilities adequate in number, stocked, accessible, and limited to handwashing only.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
16	Effective pest control measures. Animals restricted as required.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
17	Hot and cold holding equipment present; properly designed, maintained and operated.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
18	Accurate thermometers (stem & hot/cold holding) provided and used.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
19	PHF/TCSs properly thawed. Fruits and vegetables washed prior to preparation or service.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
20	Single use items not reused or misused.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
21	Person in charge available and knowledgeable/management certification. Foodhandler card as required. Facility has an effective employee health policy.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
22	Backflow prevention devices and methods in place and maintained.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
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"/>



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.	■	□			□	
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.	■	□			□	
26	Facilities for washing and sanitizing kitchenware approved, adequate, properly constructed, maintained and operated.	■	□			□	
27	Appropriate sanitizer test kits provided and used. Equipment and ware washing thermometer(s) are required. Wiping cloths and linens stored and used properly.	■	□			□	
28	Small wares and portable appliances approved, properly designed, in good repair.	□	■			□	
29	Utensils, equipment, and single serve items properly handled, stored, and dispensed.	■	□			□	
30	Nonfood contact surfaces and equipment properly constructed, installed, maintained and clean.	□	■			□	
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.	■	□			□	
32	Facility in sound condition and maintained (floors, walls, ceilings, plumbing, lighting, ventilation, etc.).	□	■			□	

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
soup	warmer	169.00 F	hh
grilled chicken	make table	39.00 F	ch
fried chicken	walk in cooler	36.00 F	ch



VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS

Item No	Observations & Corrective Actions
C	All food activities must remain suspended until thorough and substantial improvement has been made to the facility. A fee of \$716 must be paid prior to scheduling a re-inspection during regular business hours (Monday-Friday 8am-4:30pm excluding holiday) NOTE: Facility observed with multi-generational live cockroaches in addition to gross and unsanitary conditions that provide harboring and feeding of pests.
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: Large container of crispy wontons with cream cheese measured at 54 degrees F inside reach in unit NOTE: other tcs foods inside unit measured 41 degrees F and below COS: voluntarily discarded</p> <p>2) Large bus tub of raw shrimp thawing under running water at 3 compartment sink measured 76 degrees F COS: voluntarily 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>
11	<p>Violation: Storing raw animal products next to or over cooked or ready-to-eat foods.</p> <p>Inspector Observation: Uncovered bowl of raw beef stored inside reach in unit on cook's line above 2 containers of ready to eat curry sauces COS: reorganized</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> <p>Violation: Scoop handles touching ready-to-eat product contaminating foods.</p> <p>Inspector Observation: 1) Spoon directly stored inside container of ready to eat sesame seeds used as topping for prepared order of chicken sesame COS: removed</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; 3)</p> <p>Violation: Unapproved scoop in a ready-to-eat product.</p> <p>Inspector Observation: Bowl used as scoop for ready to eat crispy wontons COS: bowl removed</p> <p>Corrective Action: Protect food from contamination. Provide food grade scoop with a handle and store scoop handles up and out of contact with ready-to-eat product. (2-401; 3-306; 3-304.11; 3)</p> <p>Violation: Storing raw animal product next to or above a different type of raw animal product.</p> <p>Inspector Observation: Large tray of raw chicken skewers stored above multiple containers of raw beef</p> <p>Corrective Action: Protect food from contamination. Separate raw animal products from other types of raw animal products according to minimal internal cooking temperatures (3-302; 3-303; 3-304)</p> <p>Violation: Foods not covered in storage (except when cooling).</p> <p>Inspector Observation: Multiple containers of food inside walk in cooler observed on shelf uncovered</p> <p>Corrective Action: Protect food from contamination, cover. (3-302; 3-303; 3-304;)</p>
12	<p>Violation: Container of chemical with danger statements not labeled with danger statements.</p> <p>Inspector Observation: Several spray bottles for variety of chemicals observed unlabeled</p> <p>Corrective Action: Protect food from contamination. Label properly, including danger statements. (Chapter 7; 4-201.15; 4-30)</p>
13	<p>Violation: Employee or customer personal food stored intermingled with food for establishment.</p> <p>Inspector Observation: Employee personal styrofoam plate of rice stored on top of cooked noodles for customers inside make table COS: personal food voluntarily discarded</p> <p>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)</p>



14	<p>Violation: Food contact surfaces are dirty or unsanitary.</p> <p>Inspector Observation: 1) Blade for can opener stored clean inside holster at prep table observed with excessive build up and old food debris</p> <p>2) In use spoon used for ready to eat peanuts observed excessively soiled with build up and food debris COS: spoon relocated for ware washing</p> <p>3) In use cutting board observed stained, deeply grooved, no longer smooth and easily cleanable</p> <p>Corrective Action: Resurface or replace. Properly clean and sanitize. (4.4; 3-304; 4-201.16)</p> <p>Violation: Ice machine interiors dirty, moldy or slimy.</p> <p>Inspector Observation: Interior surfaces around chute for ice machine observed with excessive build up and microbial growth</p> <p>Corrective Action: Properly clean and sanitize. (4.4; 3-304; 4-201.16)</p> <p>Violation: Complete absence of sanitizer solution in open food areas during active food preparation.</p> <p>Inspector Observation: No sanitizer provided during active food preparation COS: adequate chlorine solution provided</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: Pests observed in facility.</p> <p>Inspector Observation: Multigenerational and different live species of multiple cockroaches inside kitchen area. Severe unsanitary conditions observed as contributing factor to harboring and feeding pests observed inside facility.</p> <p>NOTE: Facility will be required to maintain pest control records for the next 2 years and made available upon request to Health Authority. Failure to comply will result in automatic 3 demerit major violation (#16) on future inspections.</p> <p>Corrective Action: Ensure to thoroughly deep clean facility prior to requesting appointment for reinspection. 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: SEVERE conditions such as excessive amounts of accumulated build up and old food debris and heavy grease deposits observed underneath equipment throughout facility including customer dining areas</p> <p>Corrective Action: THOROUGHLY DEEP CLEAN ENTIRE FACILITY PRIOR TO REINSPECTION. 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>
20	<p>Violation: Plastic grocery ("T-shirt") or garbage bags which are not food grade used for direct food storage.</p> <p>Inspector Observation: Multiple t-shirt bags being used for direct food storage such as noodles, fried chicken, crispy wontons, etc.</p> <p>Corrective Action: Use approved food grade material. Do not reuse single-use items; discard after initial use. (4-302.15; 4-302.17; 4-604)</p> <p>Violation: Item(s) designed for single-use being reused.</p> <p>Inspector Observation: 1) Bamboo skewers used for chicken observed stained and wrapped prepared for reuse inside box commingled with new bamboo skewers COS: discarded 2) Single use plastic containers with handles being reused for storing variety of sauces and containers are not able to be properly cleaned</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: PIC unable to explain proper food storage system, cooking temperatures, cooling parameters, prevention of cross contamination, 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 qualified person in charge of the facility at all times. (Reg. 2-2)</p>
22	<p>Violation: Air gap not provided or inadequate on faucet or water supply.</p> <p>Inspector Observation: Hose attachment to faucet for 3 compartment sink directly submerged inside bus tub thawing raw shrimp COS: hose attachment removed</p> <p>Corrective Action: Provide an approved air gap not less than two times the diameter of the supply pipe. (5-205; 5-402.12)</p>
28	<p>Violation: Non-food grade plastic containers being used for food storage.</p> <p>Inspector Observation: Equipment utility bins being used to store bulk ingredients such as msg, corn starch, rice, sugar, etc...</p> <p>Corrective Action: Remove/replace. Food containers must be made of food grade materials. (3-304.13; 3-304.14; 4-2; 7)</p>



- 30 Violation: Shelving dirty or showing signs of disrepair.
- Inspector Observation: Dry storage shelves observed with excessive dust build up, grease deposits, spider webs
- Corrective Action: Maintain clean and in good repair. (4-410; 4-2)
- Violation: Cooking and hot holding equipment dirty.
- Inspector Observation: Wok station and catch pans observed excessively soiled
- Corrective Action: Maintain clean and in good repair. (4-410; 4-2)
- Violation: Portions of equipment such as equipment doors, handles, covers, and panels are missing, dirty or in disrepair.
- Inspector Observation: Handles and Gaskets for all refrigeration units i.e. reach in, walk in cooler, freezer all observed excessively soiled with build up and food debris
- Corrective Action: DEEP CLEAN. Maintain clean and in good repair. (4-410; 4-2)
- 32 Violation: Walls are dirty.
- Inspector Observation: Walls throughout entire kitchen area observed excessively soiled with build up and debris
- Corrective Action: Maintain clean and in good repair. (Chapter 5; 6-1; 6-2; 6-3;)
- Violation: Ceilings or ceiling tiles are dirty.
- Inspector Observation: Ceiling tiles observed with excessive accumulation of build up and debris.
- Corrective Action: Maintain clean and in good repair. (Chapter 5; 6-1; 6-2; 6-3;)

Overall Inspection Comments:

If you have questions or to schedule a reinspection you may reach Rabea at 702-759-0639

ENSURE TO THOROUGHLY DEEP CLEAN ENTIRE FACILITY AND REMEDY CORRECTIVE ACTIONS LISTED ON REPORT. Provide pest control service report(s) to EHS upon reinspection. Facility will be required to maintain pest control records for the next 2 years and made available upon request to Health Authority. Failure to comply will result in automatic 3 demerit major violation (#16) on future inspections.

A reinspection must be scheduled before 10/18/19. To pass reinspection, facility must earn 10 demerits or less and no repeat critical or major violations. Failure to pass reinspection may result in another Closure and additional fees may apply.

A fee of \$716 shall be paid to SNHD within 10 business days no later than 10/11/19. Failure to pay fee may result in suspension of current health permit and applicable fees may be assessed. Fee can be paid online at www.snhd.info with invoice number IN0233097 or pay at 280 S. Decatur Blvd.

While the facility is closed and prohibited from serving the public, establishment SHALL NOT prepare food. Any prepared food observed during reinspection will be subject to discard. Ensure all food on the line prepared today 9/27/19 is discarded and not held over for service or cooling. Failure to comply may result in further regulatory actions and applicable fees may be assessed.





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

Section 1 Demerits	5	0 to 10 demerits = A (Identical consecutive critical or major violations shall be downgraded to next lower grade.)
Section 2 Demerits	24	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.
Total Demerits	29	
Initial Inspection Grade	Closed	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.
<input type="checkbox"/> This grade resulted from a repeat critical or major violation.		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.
Reinspection Fee:	\$716.00	

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)
	HUA JUN "JOHN" ZHU, Owner	 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

FIGHT the BITE



HELP PREVENT DISEASES THAT CAN BE SPREAD BY MOSQUITOES

Eliminate standing water

Prevent mosquito bites

Report mosquito activity

In August, the Southern Nevada Health District declared an outbreak of West Nile virus. This season, the highest number of human cases have been reported since the disease was first detected in the state in 2004. In addition to the high number of cases, many of those who have been ill have had the more serious neuroinvasive form of the illness.

West Nile virus is transmitted by the bite of an infected mosquito. The illness is not spread person-to-person. The best way to keep from getting sick is to prevent mosquito bites. People can protect themselves and their families by taking the following precautions:

- When outdoors, use [Environmental Protection Agency \(EPA\)-registered](#) insect repellents containing DEET, Picaridin, IR3535, Oil of lemon eucalyptus (OLE), or 2-undecanone.
- Wear pants and long-sleeved shirts when outdoors. Treat clothing and outdoor gear with repellent.
- Make sure doors and windows have tight-fitting screens without tears or holes.
- Prevent mosquito breeding by eliminating areas of standing water around homes, including unmaintained swimming pools.

Additional tips and more information about West Nile virus are available on the Health District website at www.snhd.info/west-nile and on the Centers for Disease Control and Prevention website at www.cdc.gov/westnile/prevention/index.html.

If you think you or your family member have West Nile Virus, please contact your doctor.

Residents can report mosquito activity to the Mosquito Surveillance Program at 702-759-1633. Updated information about the Health District's surveillance activities is available each week at www.snhd.info/wn-updates.