



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 type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>			<input type="checkbox"/>
29	Utensils, equipment, and single serve items properly handled, stored, and dispensed.	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" 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
empanadas		39.00 F	CH
french fries		31.00 F	CH
croquetes		153.00 F	HH
soup		156.00 F	HH



VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS

Item No	Observations & Corrective Actions
2	<p>Violation: Food handler not properly washing hands when required. Inspector observation: Food handler with gloved hands was observed picking up fallen sandwiches from the floor, discarded the sandwiches, then proceeded to handle the food items in the hot holding unit with the same gloved hands and no handwashing COS: Food handler 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>
6	<p>Violation: Actual contamination of food observed. Inspector Observation: Pork in walk in freezer that was thawing due to freezer being inoperable was observed leaking onto open box of crab legs, open sausages, and bags of shrimp COS: contaminated items were voluntarily discarded Corrective Action: Protect food from contamination/adulteration. (1-202; 3-101.11; 3-202.12)</p>
8	<p>Violation: PHF (TCS) food appears to be cooled improperly and the Person In Charge is not able to confirm the amount of time in the cooling process. PHF (TCS) food in the cooling process is not being actively monitored to ensure two and six hour milestones. Inspector Observation: -Large metal pan of cooked potatoes covered with plastic wrap at 120deg F in walk in cooler, person in charge states the potatoes were cooked approximately 1 hour prior and placed directly into walk in cooler with no temperature monitoring 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. Actively monitor food in the cooling process. (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: Multiple food items observed in the temperature danger zone including: - Double stacked pan of cooked pork sitting on grill top at 77 deg F -> COS DISCARDED - Pan of croquetas in reach in cooler at 61 deg F -> COS DISCARDED - Pans of food on buffet line including: fish 112 deg F, carnitas 110 deg F, chicken 106 deg F, beans/rice mix 113 deg F - Food in make table at buffet line including: milk 57 degF, ham 56 deg F, pork 58 deg F, prepared sandwiches 57 deg F -> COS DISCARDED * see violation #17 for details **REPEAT VIOLATION 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. Inspector Observation: -In walk in cooler observed raw pork over vegetables, raw chicken over fish and pork, shell eggs over vegetables 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. Inspector Observation: Scoop handle in powdered milk container at drink station, scoop soiled with caked on food debris 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: Foods not covered in storage (except when cooling). Inspector Observation: Open boxes of crab legs and sausages stored uncovered in walk in freezer Corrective Action: Protect food from contamination, cover. (3-302; 3-303; 3-304; 3-30)</p>
12	<p>Violation: Container of chemical not labeled with chemical name. Inspector Observation: Multiple unlabeled spray bottles throughout food prep area, per PIC some bottles contain water other contain chemicals, bottles are all similar in appearance COS: chemical bottles labeled Corrective Action: Protect food from contamination. Label properly, including danger statements. (Chapter 7; 4-201.15; 4-30)</p> <p>Violation: Sanitizer concentration too high during ware washing, in sanitizer buckets or spray bottles. Inspector Observation: Chlorine sanitizer solution in 3 buckets measured greater than 200 ppm chlorine Corrective Action: Protect food from contamination. Provide sanitizer at proper concentration. (Chapter 7; 4-201.15; 4-30)</p>
14	<p>Violation: Food contact surfaces are dirty or unsanitary. Inspector Observation: Multiple items in clean storage soiled with food debris including various utensils, pans, and trays Corrective Action: Properly clean and sanitize. (4.4; 3-304; 4-201.16)</p>



16	<p>Violation: Installed air curtains or fly fans have been disconnected or have had the pressure switches bypassed to deactivate units. Inspector Observation: Air curtain at back door disabled with clamp COS: PIC removed clamp Corrective Action: Provide proper pest control. Provide properly operating air curtain that turns on when door is opened. (6-202.13; 6-202.15; 6-501)</p> <p>Violation: Exterior doors are not tightly fitted, weather proof or are left open, allowing an entry point for vermin. Inspector Observation: Back door has a small gap and light leaking through at threshold; all doors in dining room area have large gaps and light leaking through 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>
17	<p>Violation: Hot and cold holding equipment with mechanical problems or in obvious disrepair which cannot maintain temperature. Inspector Observation: -Make table at buffet line not holding adequate temperature, ambient temperature measured at 56 deg F with min/max thermometer *RED TAGGED -The facility's only walk in freezer not holding adequate temperature, ambient temperature measured at 51 deg F at 11:15 am. PIC stated breaker for the unit had tripped, PIC corrected the breaker but freezer temperature still measured 45 deg F at 12:30 pm. Temperatures of all the food items in the freezer were taken, food items were not in the danger zone and were relocated to the walk in cooler. *RED TAGGED Corrective Action: Equipment red-tagged, remove equipment from service until approved for use by SNHD. 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 missing or improperly installed in enclosed hot and/or cold holding equipment. Inspector Observation: No thermometer observed in reach in cooler near pass through window, in hot holding unit at front counter top, and in reach in cooler/ make table that was red tagged Corrective Action: 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>
24	<p>Violation: Food handler wearing nail polish, artificial nails, or nails that are not neatly trimmed while preparing food without using gloves. Inspector Observation: 2 food handlers at front buffet line observed with artificial nails Corrective Action: Food handlers shall not wear nail polish or artificial nails when working with exposed food unless wearing gloves. Keep nails trimmed and maintained. (2-3; 2-402.11; 3-307.11;)</p>
28	<p>Violation: Equipment is showing signs of disrepair. Inspector Observation: Wooden spoons in clean storage in severe disrepair, wood splintered Corrective Action: Remove/replace. Equipment must be NSF approved or equivalent. (3-304.13;3-304.14; 4-2; 7)</p> <p>Violation: Non-food grade plastic containers being used for food storage. Inspector Observation: Multiple plastic containers not intended for food storage holding food items Corrective Action: Remove/replace. Food containers must be made of food grade materials. (3-304.13;3-304.14; 4-2; 7)</p>
29	<p>Violation: Plastic grocery ("T-shirt") or garbage bags which are not food grade used for direct food storage. Inspector Observation: -Pork in freezer stored in grocery bag -Tamales stored in 3 trash bags 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>
31	<p>Violation: Unnecessary equipment stored on premises Inspector Observations: multiple pans, a grill, old food items, and various misc. items stored on exterior of property Corrective action: Remove (3-307.11, 6-502.20)</p>
32	<p>Violation: Plumbing fixtures are missing. Inspector Observation: PIC has removed basin of mop sink next to 3 comp sink and has installed a new mop sink outside of facility approximately 1 month ago. Corrective Action: Provide as required. (Chapter 5; 6-1; 6-2; 6-3;) *Cease and desist use of remaining faucet for missing mop sink basin and contact SNHD FDAP at 702-759-1258 within 5 business days of this notice for a remodel or re-install mop sink basin.</p> <p>Violation: Walls are in disrepair. Inspector Observation: Stainless steel backsplash by fryers detached from wall Corrective Action: Maintain clean and in good repair. (Chapter 5; 6-1; 6-2; 6-3;)</p> <p>Violation: Floor/wall junctures are not covered or coving is in disrepair. Inspector Observation: Coving detached from wall underneath hand sink at pass through window Corrective Action: Floor/wall junctures must be covered and sealed. Repair. (Chapter 5; 6-1; 6-2; 6-3;)</p>

Overall Inspection Comments:
Joint inspection w/ M. Knowles
Per EH Supervisor Tanja Baldwin:
 - Cease and desist all food storage/ open food storage in unpermitted bakery area within the facility. Bakery area is currently in plan review status and has not been approved to stock and operate. See service request # SRFCRZNDW for additional details. Contact FDAP at 702-759-1258 to schedule final inspection.
 - PIC unable to verify approved source for 13 large containers of unlabeled cooking oil found in back storage area. Containers appear to be re-used. PIC



states product is purchased from a vendor. Items are placed on hold until PIC is able to verify source.
- Grab and go items at counter including peanut bars and bagged crackers must be labeled with a label approved by SNHD or placed behind the counter.
Leaving items at counter with signage in spanish notifying customer to ask for assistance is deemed insufficient at this time. Contact Nancy Hall at 702-759-1110 for label review.
-Ensure Grade Card is posted conspicuously to the public upon entrance.

-At the end of the inspection, owner became hostile, yelling at inspectors, and directed inspectors to leave the property. Once inspectors exited the building, other staff members came to diffuse the situation and with their approval the inspection report was able to be completed. At this time, owner is required to contact Tanja Baldwin to schedule a Supervisory Conference within 5 business days at 702-759-1110. Failure to comply may result in closure and or further administrative action including any associated fees.

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.)
Section 2 Demerits	18	11 to 20 demerits or identical consecutive critical or major violation = B; Re-inspection after 15 days, or sooner if requested. Inspection must result in 10 demerits or less, with no identical repeat critical or major violations.
Total Demerits	38	Failure on re-inspection will result in a "C" grade with associated fee and may require a supervisory conference.
Initial Inspection Grade	C	21 to 40 demerits = C; Re-inspection after 15 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:	\$477.00	
Fee required to be paid within 10 business days or prior to reinspection		Inspector name: Michelle Guzman

Received by (signature)	Received by (printed)	EHS (signature)
	Lisette Rodriguez Manager	 Michelle Guzman

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

HOW TO SPOT A FAKE RESTAURANT INSPECTOR

Does your health inspector wear an identification badge? Do they have official business cards?

An Environmental Health Specialist (aka "health inspector") with the Southern Nevada Health District wears a picture ID badge. Health District inspectors will identify themselves, state the purpose of their visit, and ask to speak to a Person-In-Charge (PIC). They usually carry official business cards.

Did you receive a phone call to schedule a routine inspection?

Routine inspections are UNANNOUNCED. Scheduled inspections are usually follow-up activities such as re-inspections and surveys. If you are currently in the Plan Review process, our Facility Design Assessment & Permitting (FDAP) inspectors may schedule an on-site inspection.

Did they ask for any personal information including credit card information?

Health District inspectors will NOT ask for credit card information. Personal information requests are limited to a name, email address, and phone number. Email addresses are needed to send inspection reports, and phone numbers are primarily used to contact the PIC of a facility in case of an emergency or to request information.

Did they ask you for money or food?

Health inspectors will NOT ask for money; no financial transactions can be handled by a health inspector. Routine inspections do not have an associated fee. Annual health permit fees, re-inspection fees, verified complaint fees, and closure fees are remitted directly to the Health District, either online or in person, at any of the Health District's Environmental Health service locations. A health inspector can give you information about paying fees online or about locations where payments can be made. Health inspectors will not ask for or accept food.

Did they provide an inspection report?

A health inspection (including follow-up visits) will be documented on an inspection report and be sent to the PIC (or designated recipient) via email, fax, or paper form within 24 hours. If a routine inspection was conducted, an inspector will provide a grade card before leaving.



If you are still in doubt, you can call the Southern Nevada Health District to verify information.

Monday-Friday 8:00 a.m. – 4:30 p.m.
(702) 759-1110

NOTE: Health inspectors from the Southern Nevada Health District may conduct inspections outside of normal Health District business hours.

