

SECTION 3 - Good 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 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 type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
26	Facilities for washing and sanitizing kitchenware approved, adequate, properly constructed, maintained and operated.	<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 type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
28	Small wares and portable appliances approved, properly designed, in good repair.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
29	Utensils, equipment, and single serve items properly handled, stored, and dispensed.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
30	Nonfood contact surfaces and equipment properly constructed, installed, maintained and clean.	<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 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 type="checkbox"/>	<input type="checkbox"/>

Observations and Corrective Actions	
Violation	Corrective Action
(25) Food handler washing hands at 3-comp sink. Hands removed at designated hand sink. Reg 2-301.14	Wash hands at designated hand sink ONLY.
(25) Change tray of cooked asada still in use while dated 9/11 to 9/18/19. 105-volume only discarded. 7 days prep on site. Reg 3-301.17 Use only within the 7 days. Discard.	PHF/TCS shelf life is 7 days. Prepare on site.
(25/113) PHF/TCS in the temperature danger zone while stored in steam table that is being used improperly. Asada 121.6°F Beans 125°F Rice 121-125°F. Water level low in steam table. Water not touching containers. PIC unsure on how long food has been out of temperature. 105-water level set after addition of water is enough to maintain foods at temperature. Foods voluntarily discarded.	Use equipment as designed to maintain food at proper temperatures. All foods must be kept at 41°F or below and/or 135°F or above. Reg 3-501.16 4-204.11

Comments

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

Section 1 Demerits	15	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 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 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	12	
Total Demerits	27	
Inspection Grade	C	
<input type="checkbox"/> This grade resulted from a repeat critical or major violation.		Inspector name and phone number: <u>Bianca 702-757-1112 / 702-757-1110</u>
Fee required to be paid within 10 business days or prior to <u>7/16</u>		

Received by (signature) [Signature] Received by (printed) Arabel Segovia EHS (signature) [Signature]

SOUTHERN NEVADA HEALTH DISTRICT
SUPPLEMENTAL INSPECTION REPORT
 280 SOUTH DECATUR • LAS VEGAS, NV 89107 • 702-759-1110 (DIRECT) • 702-759-1000 (24 HOURS)

FACILITY INFORMATION		
PERMIT #	ESTABLISHMENT NAME	DATE
PH 0129492	El Buen Pastor Puff	525 E. Bonanza
		9/18/19

Violation	Observations and Corrective Actions
<p>123 Tray of cooked tripp left at room temperature measured at 95°F. 105 - Voluntarily discarded. No information on how long food has been out.</p>	<p>Maintain foods at 135°F or above 41°F or below. Reg 3-501.16.</p>
<p>103 Ventilation hood not working. Not enough ventilation. Fans moving slowly causing insufficient mechanical ventilation. ELLS put upkins against hood, not enough ventilation observed. Marking rapidly detecting from the hood.</p>	<p>Repair to provide mechanical ventilation as required. Reg Chapter 6</p>
<p>143 No detectable chlorine at 2 1/2 buckets. 105 - chlorine added measured at 100ppm.</p>	<p>Maintain chlorine at 50-100ppm at all times. Reg 4-4</p>
<p>153 Stainless steel cleaner and dirty panels left in hand sink inhibiting access. Food handler observed washing hands at 3-comp. (see #12) 105 - items removed.</p>	<p>Maintain hand sink fully accessible at all times! Do not store items in/on hand sink. Reg 5-202.</p>
<p>*Operations ceased/paused during inspection due to ventilation hood not working as required. This condition is considered an imminent health hazard due to the potential danger to the public and food handlers. By the end of inspection and report writing, operator unable to fix ventilation hood.</p>	
<p>*Facility is closed with applicable fees * Per food handlers this failure of the ventilation hood was known. Operator decided to continue operations * Closure with applicable fees *</p>	

Accompanied by EHS K. Kipku.
 Spanish Translation provided by EHS Ramirez hrs.