



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.	<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 type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" 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
1	<p>Violation: Time alone used as a public health control without written procedures available on site. Inspector Observation: SUSHI RICE NOT pH TESTED, FACILITY USING TIME AS A CONTROL WITHOUT A WRITTEN PROCEDURE AND VERIFICATION METHOD. SUSHI RICE AT 114 DEG F IN HOLDERS. Corrective Action: Always follow a verifiable, written procedure for time alone as a public health control. Provide documentation of procedure used at time of inspection. (3-501.19; 3-302.13; 3-502)</p>
2	<p>Violation: Food handler not properly washing hands as required. Inspector Observation: COOK CHANGED GLOVES WITHOUT WASHING HANDS BETWEEN. Corrective Action: Educate employees on proper hand washing procedures. Wash hands as required: rinse under clean, running, warm water; apply liquid soap and rub together vigorously for at least 15 seconds (creating friction on the surfaces of the hands and arms, finger tips, and areas between the fingers); rinse under clean, running, warm water; dry hands and arms with sanitary, disposable towels. (2-2; 2-3; 3-301.11; 3-304)</p>
3	<p>Violation: Containers of un-shucked (live) shellfish in storage without approved tag available. Inspector Observation: OYSTERS STORED IN IGLOO-TYPE COOLERS IN BAGS BUT WITHOUT TAGS. Corrective Action: Ensure that all foods have proper labels/tags. Keep tags with live shellfish while in storage then file in chronological order and keep for at least 90 days. Food placed on hold for investigation. (3-201.11; 3-202; 3-203.11)</p> <p>Violation: Shellfish tags incomplete, missing information or falsified. Inspector Observation: FACILITY UNABLE TO PRODUCE ALL OYSTER TAGS. Corrective Action: Ensure that all foods have proper labels/tags. Food placed on hold for investigation. (3-201.11; 3-202; 3-203.11)</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 FOODS OUT OF TEMPERATURE: SHRIMP TEMPURA 118 DEG F; SOFTSHELL CRAB TEMPURA - 109 DEG F; SOFT SHELL MIX 108 IN HOT HOLDING ON BACK COUNTER. 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: Unapproved equipment; missing NSF or equivalent certification. Inspector Observation: RAW OYSTERS; FISH STORED IN IGLOO-TYPE CONTAINERS. Corrective Action: YOU ARE CEASE AND DESISTED FROM USING "ICE BOXES" FOR FOOD STORAGE. Provide approved COLD HOLDING EQUIPMENT. (4-2; 3-501.11; 6-202.11)</p> <p>Violation: Faucet(s) in disrepair. Inspector Observation: FAUCET IS SEVERELY LEAKING Corrective Action: REPAIR. (4-202.12; 4-202.13; 4-204)</p>
11	<p>Violation: Dirty and/or unapproved material used to cover food or line a food contact surface. Inspector Observation: CLOTH TOWELS USED TO COVER SUSHI RICE Corrective Action: Protect food from contamination. Use clean approved food contact surface. (3-302; 3-303; 3-304; 3-30)</p> <p>Violation: Scoop handle touching ready-to-eat foods. Inspector Observation: SCOOP HANDLE TOUCHING MINCED GARLIC; BOWLS USED AS SCOOPS Corrective Action: Protect food from contamination. Do not let handles touch food. USE APPROVED SCOOPS WITH HANDLES. (3-302; 3-303; 3-304; 3-30)</p> <p>Violation: Utensil stored in manner that can cause potential contamination. Inspector Observation: ICE CREAM SCOOP STORED IN STANDING WATER. Corrective Action: Protect food from contamination. Store on a clean surface or in ice water or under running water. (3-302; 3-303; 3-304; 3-30)</p> <p>Violation: Food or food contact surfaces located in the splash zone of a sink or dispensers. Inspector Observation: FOOD STORED UNDER THE PAPER TOWEL DISPENSER. Corrective Action: Protect food from contamination. Do not store food within splash zone of a sink or dispensers. MOVE PAPER TOWEL DISPENSER (3-302; 3-303; 3-304; 3-30)</p>
13	<p>Violation: Employee or customer personal food stored intermingled with food for establishment. Inspector Observation: PERSONAL DRINKS STORED WITH FOOD; PERSONAL VAPE STORED WITH CLEAN DISHES. 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; 3)</p>
14	<p>Violation: Complete absence of sanitizer solution in open food areas during active food preparation. Inspector Observation: NO SANITIZER AVAILABLE, 2 EMPTY BUCKETS UNDER THE 3-COMP SINK; INSPECTOR HAD TO ASK 2 SEPARATE TIMES TO PROVIDE. Corrective Action: Provide and maintain approved sanitizer solution in all work areas with open food. (4.4; 3-304; 4-201.16)</p>
21	<p>Violation: Person in Charge (PIC) not present or available during all hours of operation. Inspector Observation: UPON ARRIVAL, SUSHI CHEF IN CHARGE COULD NOT ANSWER QUESTIONS, THEN RESTAURANT MANAGER ARRIVED AFTER BEING CALLED IN. Corrective Action: A designated Person In Charge must be present at all times facility is in operation. (40210)</p>



28	VIOLATION: FOOD-CONTACT SURFACES of EQUIPMENT shall be: SMOOTH and EASILY CLEANABLE, Free of rough welds or joints, breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections, Free of "V" type threads, and sharp internal angles, corners, and crevices. INSPECTOR OBSERVATION: SUSHI MIXING BOWL IS WARPED AND CHIPPING INSIDE. CORRECTIVE ACTION: REPLACE (4-201.11)
30	Violation: Portions of equipment such as equipment doors, handles, covers, and panels are missing, dirty or in disrepair. Inspector Observation: HANDLE MISSING OFF OF OYSTER MAKE TABLE; TAPE AND RESIDUE ON SUSHI DISPLAY COOLER DOORS. Corrective Action: PROVIDE AND REPAIR. (4-410; 4-2)
32	Violation: Floors are dirty. Inspector Observation: POOLING WATER ON THE FLOOR UNDER THE OYSTER DISPLAY Corrective Action: Maintain clean and in good repair. (Chapter 5; 6-1; 6-2; 6-3;)

Overall Inspection Comments:

NOTE: DISCUSSED THE OYSTER DISPLAY. AT ARRIVAL, OYSTERS WERE STOOD UP IN ICE FOR DISPLAY, THE TEMPERATURES RANGED FROM 33-57 DEGREES F FROM THE BASE TO THE EDGE. FACILITY MUST KEEP THE WHOLE OYSTER IN CONTACT WITH THE ICE TO MAINTAIN IT COLD.

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

Section 1 Demerits	20	<p>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.</p>
Section 2 Demerits	15	
Total Demerits	35	
Initial Inspection Grade	C	
<input type="checkbox"/> This grade resulted from a repeat critical or major violation.		
Reinspection Fee:	\$477.00	

Fee required to be paid within 10 business days or prior to reinspection
Inspector name: Miki Sakamura-Low

Received by (signature)	Received by (printed)	EHS (signature)
	DAVID LEE CEO	 Miki Sakamura-Low

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.

