



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							
PR0101851	LUIS COCINA #2 LUIS COCINA #2	(702) 240-2170	1000	EE7001290							
ADDRESS 1745 S RAINBOW STE C Las Vegas, NV 89146		RISK CAT. 3	P.E. CODE 1003	DISTRICT 76	LOCATION	PERMIT STATUS ACTIVE					
NEVADA CLEAN INDOOR AIR ACT: <input type="checkbox"/> COMPLIANCE REQUIRED <input type="checkbox"/> EXEMPT		CONTACT PERSON: Luis Contreras									
CURRENT SERVICE	EHS	SERVICE	DATE	TIME IN	TIME OUT	DEMERITS	FINAL GRADE	TRAVEL MIN	INSPECTION RESULT	SEWER	WATER
	EE7001290	Routine Inspection	6/02/2020	11:30AM	4:30PM	36	C	30	"C" Downgrade	M	M

SPECIAL NOTES: RP BIB 10/17

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 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 type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
7	PHF/TCSs cooked and reheated to proper temperatures.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" 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 checked="" type="checkbox"/>	<input 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 checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
20	Single use items not reused or misused.	<input checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input 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 checked="" 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 type="checkbox"/>	<input checked="" 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
ham		41.00 F	CH
flan		41.00 F	CH
pinto beans		41.00 F	CH



VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS

Item No	Observations & Corrective Actions
2	<p>Violation: Food handler not properly washing hands when required.</p> <p>Inspector observation (1): All hand sinks were inappropriately stocked and/or blocked upon arrival. Food handler donned gloves without a hand wash and was instructed to remove gloves and wash his hands. Education provided.</p> <p>Inspector Observation (2): Food handler observed touching a dirty, dry towel with gloved hands and proceeded to continue food handling. Education provided.</p> <p>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> <p>Violation: Food handler not properly washing hands as required.</p> <p>Inspector Observation: Food handler washed his hands in the stream of water with no soap. COS: Provided hand soap and food handler re-washed hands as required.</p> <p>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. To avoid re-contaminating hands, it is recommended that food handlers use disposable paper towels as a barrier when touching faucet handles and the handle of a restroom door. (2-2; 2-3; 3-301.11; 3-304)</p>
6	<p>Violation: Food spoiled, adulterated or not wholesome.</p> <p>Inspector Observation (1): Large carton of tomatillos observed spoiled and moldy. COS: PIC voluntarily discarded.</p> <p>Inspector Observation (2): Large container of bulk sugar observed with unidentifiable black debris in the sugar. COS: PIC voluntarily discarded.</p> <p>Corrective Action: Adulterated foods shall not be offered for sale or human consumption. The Person In Charge is responsible for ensuring the destruction of adulterated foods. (1-202; 3-101.11; 3-202.12)</p> <p>Violation: Ready-to-eat PHF (TCS) held past 7 day shelf life. REPEAT VIOLATION</p> <p>Inspector Observation: Cooked pastor made 5/23, commercial ham opened 5/20, loroco made 5/18, egg batter made 5/21, and flan made 5/26. COS: PIC voluntarily discarded.</p> <p>Corrective Action: Do not hold PHF/TCS past use by, sell by or best by date. Remove expired foods from use/storage, return or discard. (1-202; 3-101.11; 3-202.12)</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: Shredded cheese near stove held at ambient temperature (76 degrees F) and cooked chicken at ambient temperature (68 degrees F). COS: PIC 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: Scoops with dirty handles in contact with dry product.</p> <p>Inspector Observation: Dirty scoop inside of sugar in dry storage with handle touching.</p> <p>Corrective Action: Sore properly. Properly clean and sanitize or replace scoops once soiled. (4.4; 3-304; 4-201.16)</p> <p>Violation: Unapproved scoop in a ready-to-eat product.</p> <p>Inspector Observation: Plastic to-go containers used as scoop in sugar.</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: Scoop handles touching ready-to-eat product contaminating foods.</p> <p>Inspector Observation: Spoon handle in contact with ready-to-eat pico de gallo in make table. COS: Pico voluntarily discarded.</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: Raw animal product contaminating a ready-to-eat food or different type of raw animal product during storage.</p> <p>Inspector Observation: Raw egg batter for french toast stored on top shelf above ready-to-eat salsa. COS: PIC relocated items.</p> <p>Corrective Action: Protect food from contamination/adulteration. Store raw animal products under and away from ready-to-eat foods. Separate different types of raw animal products. (1-202; 3-101.11; 3-202.12)</p>
13	<p>Violation: Employee open drinks or food stored on or over food or food contact surfaces.</p> <p>Inspector Observation: Open bottle of water stored on shelf above clean equipment. Personal food stored in dry storage, commingled with customer food.</p> <p>Corrective Action: Protect food from contamination. Store all employee food or drink under and away from food and food contact surfaces. Provide drinks in containers that prevent mouth/hand contamination such as a cup with lid and straw. (2-401; 3-306; 3-304.11; 3)</p>
14	<p>Violation: Sanitizer bucket(s) or in use sanitizer spray bottle(s) found to have no or low concentration of sanitizer.</p> <p>Inspector Observation: Sanitizer in front area tested below 150 ppm quat.</p> <p>Corrective Action: Provide sanitizer at proper concentration. (4.4; 3-304; 4-201.16)</p> <p>Violation: Food contact surfaces are dirty or unsanitary.</p> <p>Inspector Observation: Several pans in clean storage stored as clean with dried on food debris. Utensils in front container observed stored with dried on food debris. Lids and pots in clean storage with food debris. Soda nozzles in front of house observed with black microbial build up. Can opener in dry storage area observed with heavy food debris.</p> <p>Corrective Action: Properly clean and sanitize. (4.4; 3-304; 4-201.16)</p>



15	<p>Violation: Hand sink blocked inhibiting access. REPEAT VIOLATION Inspector Observation: Back hand sink blocked by black crates. COS: PIC relocated crates. Corrective Action: Keep hand sinks easily accessible at all times. (5-202)</p> <p>Violation: Hand sink is not stocked appropriately. Disposable towels not available or provided as required. REPEAT VIOLATION Inspector Observation: Paper towels not available in front hand sink. Corrective Action: Provide adequately stocked hand sinks. Provide paper towels. (5-202)</p> <p>Violation: Hand sink is not stocked appropriately. Soap not available or provided as required. REPEAT VIOLATION Inspector Observation: No soap available at back hand sink. Portable hand pump soap stored on front hand sink basin. Corrective Action: Provide an adequately stocked hand sinks. Provide soap in fixed dispenser. (5-202)</p> <p>Violation: Water flow not at a sufficient pressure to facilitate proper hand washing. Inspector Observation: Front hand sink hot water not at a sufficient velocity to wash hands. Hand sink faucet is impeding the ability to turn on hot water handle. Corrective Action: Repair and maintain within 48 hours (by 6/4/20) all hand sinks functional when facility is in operation. Provide adequate water pressure for hand washing. (5-202)</p> <p>Violation: Hand sink being used for something other than hand washing. Inspector Observation: Heavy food debris observed in hand sink, evidence of hand sink being used for purpose other than handwashing. Corrective Action: Hand sinks are for hand washing only, no other purpose. (5-202)</p>
16	<p>Violation: Pests observed in facility. Inspector Observation: Two flies observed flying throughout facility. One fly observed on deli cups in dry storage. 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>
22	<p>Violation: Appropriate backflow prevention not installed where required. Inspector Observation: Backflow preventer not installed on mop sink. Corrective Action: Provide appropriate backflow prevention as required. (5-205; 5-402.12)</p> <p>Violation: RPZ backflow prevention device on soda machine carbonators missing or overdue for yearly certification (greater than 12 months). REPEAT VIOLATION Inspector Observation: Last RPZ test conducted 10/2017. Corrective Action: Test RPZ valve for backflow prevention within 10 days. Provide appropriate backflow prevention as required. Maintain all reduced pressure backflow prevention devices in good repair with required annual testing. (5-205; 5-402.12)</p>
23	<p>Violation: Refrigerated, ready-to-eat, PHF (TCS) food not properly labeled for a 7 day use by date. Inspector Observation: Green salsa made Sunday not labeled with prep date. Pastor thawed Sunday with prep date 5/19 not labeled with thaw date. Salsa labeled 5/23, label not changed when container refilled. Corrective Action: Date label foods prepared on site or open food products stored in facility for 24 hours or more. (1-202; 3-305.11; 3-302.12)</p>
28	<p>Violation: Equipment is showing signs of disrepair. Inspector Observation: Cutting boards and back butcher block table scored and in disrepair. Blender in disrepair. Corrective Action: Remove/replace. Equipment must be NSF approved or equivalent. (3-304.13; 3-304.14; 4-2; 7)</p>
30	<p>Violation: Nonfood contact surfaces of equipment are not maintained clean and kept in good repair. Inspector Observation: Handles of make table and oven are sticky. Corrective Action: Maintain clean and in good repair. (4-410; 4-2)</p>
32	<p>Violation: Floor/wall junctures are not coved or coving is in disrepair. Inspector Observation: Base coving in disrepair near make table in front area. Base coving in disrepair beneath 3-compartment sink. Corrective Action: Floor/wall junctures must be coved and sealed. Repair. (Chapter 5; 6-1; 6-2; 6-3;)</p> <p>Violation: Walls are in disrepair. Inspector Observation: FRP separating from wall by make table in front area. Corrective Action: Maintain clean and in good repair. (Chapter 5; 6-1; 6-2; 6-3;)</p> <p>Violation: Condensation heavily accumulated in freezer. Corrective Action: Defrost and repair. (Chapter 5; 6-1; 6-2; 6-3;)</p> <p>Violation: Light bulbs are missing or burnt out compromising required light levels. Inspector Observation: Hood lights burned out. Corrective Action: Replace light bulbs to maintain required light levels. (Chapter 5; 6-1; 6-2; 6-3;)</p>

Overall Inspection Comments:



YAHWEH-YIRED, LLC has been dissolved as of 2018. New LLC AF & RR Group, LLC was filed 12/26/2018.

Facility must contact Plan Review Division at 702-759-1258 within 5 business days to begin the Change of Permit Holder process. Failure to do so may result in further administration action including applicable fees.



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.)
Section 2 Demerits	21	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	36	
Initial Inspection Grade	C	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: \$1,200.00		
Fee required to be paid within 10 business days or prior to reinspection		Inspector name: Victoria Rich

Received by (signature)	Received by (printed)	EHS (signature)
	Araceli Sotelo Owner	 Victoria Rich

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.

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The Health District is working with its health care and community partners to ensure there are strong public health measures in place to respond to COVID-19 in the community. Updates about COVID-19 are also available by calling the Health District's Information Line at 702-759-INFO(4636) or 1-866-767-5038.

The public can help the response:

- Do not go to the emergency department unless it is essential. Emergency departments need to be able to serve those with the most critical needs.
 - If you have a mild cough, fever, or other respiratory symptoms, contact your doctor first.
- Practice everyday preventive actions to help prevent the spread of respiratory viruses:
 - Wash your hands often with soap and water for at least 20 seconds. If soap and water are not available, use an alcohol-based hand sanitizer.
 - Avoid touching your eyes, nose, and mouth.
 - Avoid close contact with people who are sick.
 - Cover your cough and sneeze with a tissue, then throw the tissue in the trash.
 - Clean and disinfect frequently touched objects and surfaces.
- Stay home when you are sick.
- Stay informed. The COVID-19 situation is changing frequently. Up to date information is available on the Health District website at www.southernnevadahealthdistrict.org/coronavirus or the CDC website at www.cdc.gov/coronavirus/2019-ncov/index.html.