SOUTHERN NEVADA HEALTH DISTRICT

FOOD ESTABLISHMENT INSPECTION

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
PR0019693	2 SCOOPS OF ALOHA 2 SCOOPS OF ALOHA RESTAURANT	(702) 998-9709	700	EE7001290

ADDRESS	RISK CAT.	P.E. CODE	DISTRICT	LOCATION	PERMIT STATUS
5030 PARADISE RD STE B110 Las Vegas, NV 89119	3	1006	31		ACTIVE

NEVADA CLEAN INDOOR AIR ACT: ☒ COMPLIANCE REQUIRED ☐ EXEMPT

CONTACT PERSON: CHAD WALTER

CURRENT SERVICE	EHS	SERVICE	DATE	TIME IN	TIME OUT	DEMERITS	FINAL GRADE	TRAVEL MIN	INSPECTION RESULT	SEWER	WATER
	EE7001290	Routine Inspection	5/15/2019	8:00AM	12:00PM	38	C	0	"C" Downgrade	M	M

SPECIAL NOTES:

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

	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.	☐	■	■	☐	☐	■
2	Handwashing (as required, when required, proper glove use, no bare hand contact of ready to eat foods). Foodhandler health restrictions as required.	☐	■	■	☐	☐	☐
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.	■	☐	☐	☐	☐	☐
4	Hot and cold running water from approved source as required.	■	☐	☐	☐	☐	☐
5	Imminently dangerous cross connection or backflow. Waste water and sewage disposed into public sewer or approved facility.	■	☐	☐	☐	☐	☐
6	Food wholesome; not spoiled, contaminated, or adulterated.	☐	■	■	☐	☐	■
7	PHF/TCSs cooked and reheated to proper temperatures.	■	☐	☐	☐	☐	☐
8	PHF/TCSs properly cooled.	■	☐	☐	☐	☐	☐
9	PHF/TCSs at proper temperatures during storage, display, service, transport, and holding.	☐	■	■	☐	☐	☐

	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.	■	☐	☐	☐	☐	☐
11	Food protected from potential contamination during storage and preparation.	☐	■	■	☐	☐	☐
12	Food protected from potential contamination by chemicals. Toxic items properly labeled, stored and used.	■	☐	☐	☐	☐	☐
13	Food protected from potential contamination by employees and consumers.	☐	■	■	☐	☐	☐
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.	☐	■	☐	☐	☐	■
15	Handwashing facilities adequate in number, stocked, accessible, and limited to handwashing only.	☐	■	☐	☐	☐	☐
16	Effective pest control measures. Animals restricted as required.	■	☐	☐	☐	☐	☐
17	Hot and cold holding equipment present; properly designed, maintained and operated.	■	☐	☐	☐	☐	☐
18	Accurate thermometers (stem & hot/cold holding) provided and used.	■	☐	☐	☐	☐	☐
19	PHF/TCSs properly thawed. Fruits and vegetables washed prior to preparation or service.	■	☐	☐	☐	☐	☐
20	Single use items not reused or misused.	■	☐	☐	☐	☐	☐
21	Person in charge available and knowledgeable/management certification. Foodhandler card as required. Facility has an effective employee health policy.	☐	■	☐	☐	☐	☐
22	Backflow prevention devices and methods in place and maintained.	■	☐	☐	☐	☐	☐
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.	☐	■	■	☐	☐	☐

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
fried rice		160.00 F	CT
spam		40.00 F	CH
hamburger		165.00 F	CT
chili		157.00 F	HH
cooked sausage		40.00 F	CH
kalua pork		167.00 F	HH
diced tomatoes		40.00 F	CH

VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS

Item No	Observations & Corrective Actions
1	Violation: Time alone used as a public health control without written procedures available on site. REPEAT VIOLATION Inspector Observation: Fried chicken, tempura shrimp, and hot dog measured 103 degrees F in display make table. Per food handler, they use time as a control and discard the items every 4 hours. Food items were not labeled and no written procedure available. COS: Items labeled for a 4 hour discard time and time as a control template provided. 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)
2	Violation: Food handler not properly washing hands as required. Inspector Observation: Two food handlers observed washing hands in the stream of water for approximately 5 seconds. COS: Education and demonstration provided. 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)
6	Violation: Ready-to-eat or packaged raw PHF (TCS) held past shelf life of product. REPEAT VIOLATION Inspector Observation: Several items in refrigerator held past 7 day shelf life: chili 4/5, inari 4/8, manapua 4/5, cooked chicken 5/6, and stew 5/7. COS: All items voluntarily discarded. 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)
9	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: Large pot of rice being hot held at 126-133 degrees F. COS: PIC voluntarily discarded. Inspector Observation: Six misubi's measured 129 degrees F and four chicken, sausage, egg plates measured 118-126 degrees F in front hot holding display case. COS: PIC labeled items for a 4 hour use. 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) Note: Ensure that all foods are at 135 degrees F or above before placing them in the front hot holding unit. Note: Plastic wrapped rice held all day at ambient temperature on display must be labeled "display only" and not served to customers.
11	Violation: Utensil stored in standing water in the temperature danger zone. Inspector Observation: Four containers of in use utensils stored in dirty water ranging from 73-126 degrees F. COS: Education provided. Food handler removed utensils, washed and sanitized them, and will keep them dry. Corrective Action: Store utensils by approved method in a contamination free manner. When using standing water, maintain water at 41 degrees F and below or 135 degrees F and above. (3-304.12; 3-306.13; 4-302) Violation: Storing raw animal products next to or over cooked or ready-to-eat foods. Inspector Observation: Raw shell eggs stored over many ready to eat foods such as sauces, diced tomatoes, and pre-cooked noodles. COS: PIC rearranged items. 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)
13	Violation: Employee open drinks or food stored on or over food or food contact surfaces. Inspector Observation: Open employee cup of coffee stored on shelf over prep surface. COS: PIC removed cup. 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) Violation: Employee or customer personal food stored intermingled with food for establishment. Inspector Observation: Food handler personal food stored in refrigerator next to and over customer food. COS: Food handler relocated food. 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)
14	Violation: Food contact surfaces are dirty or unsanitary. Inspector Observation: Dirty knife stored on magnetic strip with a clean knife next to it. Containers, utensils, and measuring cups in storage observed with food debris. Cutting board observed dirty with dried on food debris and excessive scoring. Corrective Action: Properly clean and sanitize. (4.4; 3-304; 4-201.16) Violation: Sanitizer bucket(s) or in use sanitizer spray bottle(s) found to have no or low concentration of sanitizer. REPEAT VIOLATION Inspector Observation: Two sanitizer buckets tested at 0 ppm chlorine. COS: PIC remade sanitizer. Corrective Action: Provide sanitizer at proper concentration. (4.4; 3-304; 4-201.16) Violation: During manual ware washing, no sanitizer or low concentration of sanitizer. REPEAT VIOLATION Inspector Observation: No sanitizer set up in the 3 compartment sink. Food handler washed and rinsed a knife and attempted to use it without sanitizing. COS: Sink set up and knife sanitized. Corrective Action: Follow proper manual ware washing procedures. Sanitize at proper concentration in third compartment. (4.4; 3-304; 4-201.16) Violation: In use utensil or food equipment at ambient temperature not changed out or washed, rinsed and sanitized every four hours. Inspector Observation: Per food handler, cutting board is cleaned and sanitized once a day and not every 4 hours. Corrective Action: Thoroughly clean and sanitize all in use equipment within 4 hours of use. (4.4; 3-304; 4-201.16)
15	Violation: Tempered water at hand sink <100 degrees F. Inspector Observation: Customer and employee restroom hand sink measured 64 degrees F. Corrective Action: Provide tempered water at 100-110 degrees F. (5-202)

21	Violation: Food handler working without a valid health card when required. Inspector Observation: Food handler Shanice did not have her health card and upon verifying with SNHD her card had expired 8/29/2018. Corrective Action: Food handler must obtain health card within 5 business days (by 5/22/2019) and must maintain valid health card during employment as a food handler. (2-2; 2-404.11; 8-204.12) Violation: Food establishment does not have an employee health policy. Inspector Observation: PIC does not have an employee health policy and is unaware of the symptoms. COS: Provided PIC with employee health. Corrective Action: Food establishments must have an employee health policy that requires food handlers to report information about their health and activities as they relate to symptoms of foodborne illness. (2-2; 2-404.11; 8-204.12)
23	Violation: Refrigerated, ready-to-eat, PHF (TCS) food not properly labeled for a 7 day use by date. Inspector Observation: Several house made items not labeled for a 7 day use by date: diced tomatoes, vienna sausage, cut spam, cut sausage, cooked pork, bean curd, cut lettuce, lau lau, and cooked tuna mix. COS: All items were considered and either labeled or voluntarily discarded. 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) Violation: Reminder (statement) for food requiring consumer advisory missing. Inspector Observation: Printed menu missing reminder statement. Corrective Action: Provide consumer advisory properly with both the disclosure and reminder statement. (8-204.12; 3-306.13; Appen) Violation: Disclosure (asterisk) of foods requiring consumer advisory missing. Inspector Observation: Printed menu missing asterisk near applicable foods such as over easy eggs. Corrective Action: Provide consumer advisory properly with both the disclosure and reminder statement. (8-204.12; 3-306.13; Appen)
25	Violation: Non-PHF (TCS) multi-use food containers not properly labeled (unless the product unmistakably recognizable i.e. rice and beans) with the identity of contents. Corrective Action: Label containers of food and food ingredients with common name of contents. (1-202; 3-305.11; 3-302.12)
26	Violation: Ware wash equipment not maintained clean. Corrective Action: Clean and maintain clean. (4-202.12; 4-202.13; 4-204) Violation: Three-compartment sink is in disrepair. Inspector Observation: Caulking in severe disrepair with heavy food debris and grease build up. Corrective Action: Repair to meet NSF or equivalent standards. (4-202.12; 4-202.13; 4-204)
29	Violation: In-use utensil is improperly stored. Inspector Observation: Knife stored wedged between prep table and make table. COS: PIC removed. Corrective Action: Store utensils by approved method in a contamination free manner. Utensils shall be stored: In food with handle stored above/out of the food; On a clean food contact surface which has been properly cleaned and sanitized at an approved frequency; In water running at sufficient velocity to flush away food particulates; In a container of water, if the water is maintained at a temperature of 41 degrees F or below, or at 135 degrees F or above, and the utensils and container are cleaned at least every four hours. (3-304.12; 3-306.13; 4-302)
30	Violation: Nonfood contact surfaces of equipment are not maintained clean and kept in good repair. Inspector Observation: Exterior of bulk storage container (such as sugar) observed with food debris and grease build up. Interiors of refrigerators are dirty with food debris. Corrective Action: Maintain clean and in good repair. (4-410; 4-2)
32	Violation: Dirt and debris accumulated on floors or under equipment. Floor not maintained clean. Corrective Action: Maintain clean and in good repair. (Chapter 5; 6-1; 6-2; 6-3;) Violation: Walls are dirty. Corrective Action: Maintain clean and in good repair. (Chapter 5; 6-1; 6-2; 6-3;) Violation: Walls are not smooth, durable and easily cleanable. Inspector Observation: Cardboard panel used as a wall covering near the 3-compartment sink. Corrective Action: Walls shall be designed, constructed and installed so they are smooth and easily cleanable. Walls must be of approved material. (Chapter 5; 6-1; 6-2; 6-3;) Violation: Light bulbs are not covered, shielded or of a shatter proof design where food is exposed or where equipment, utensils, linen, unwrapped single service articles or single-use articles are stored. Corrective Action: Cover or shield light bulbs to protect food and food contact surfaces. (Chapter 5; 6-1; 6-2; 6-3;)

Overall Inspection Comments:

NOTE: Ensure to invest in reusable food grade containers that are easily cleanable. Refrain from reusing one time use items such as thin water jugs or spice containers which are not easily cleanable.

NOTE: Freezer went down yesterday is not able to maintain frozen food. Presently operating and maintaining food at 41 degrees F. Cooked food items were relabeled for a 6 day use by date (shrimp, sausage, vegetables, fries, and onion rings).

NOTE: Ensure to store chemicals below and away from food and food contact surfaces.

Facility has been downgraded to a 'C' and must schedule a reinspection within 15 business days. An invoice IN0216504 for $477 must be paid withing 10 business days, before scheduling the reinspection. You can pay in-person or online at https://www.southernnevadahealthdistrict.org/payment/ehinvoice.

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

Section 1 Demerits	20
Section 2 Demerits	18
Total Demerits	**38**
Initial Inspection Grade	C
☐ This grade resulted from a repeat critical or major violation.	
Reinspection Fee:	**$477.00**

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.**

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)
	chad walter 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. 5104

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.

SNHD
Southern Nevada Health District

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.