



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

Table with facility information including permit # (PR0015408), establishment name (Cafe Moda Restaurant & Lounge), phone # ((702) 220-4488), address (3400 S Jones Blvd Ste 24), risk cat. (3), P.E. code (1003), district (47), location, permit status (ACTIVE), and contact person (Bill Carney).

Table with current service details: EHS (EE7001258), service (Routine Inspection), date (1/27/2021), time in (4:30PM), time out (8:30PM), demerits (18), final grade (Closed), travel min (30), inspection result (Closed with Fees), sewer (M), water (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

Table for Imminent Health Hazards-Notify SNHD and Cease Operations as Directed. Lists hazards A through J with checkboxes for IN, OUT, COS, NO, NA, R.

SECTION 1 - The Critical Violations listed below are to be assessed 5 demerits for each violation. Table with 7 columns (IN, OUT, COS, NO, NA, R) and 9 rows of violations.

SECTION 2 - The Major Violations listed below are to be assessed 3 demerits for each violation. Table with 7 columns (IN, OUT, COS, NO, NA, R) and 13 rows of violations.



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"/>
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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 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 checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input 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.

Item	Location	Measurement	Comment
Raw Chicken		40.00 F	CH
Shrimp		39.00 F	CH
Rice		39.00 F	CH
Pork		38.00 F	CH
Calamari		40.00 F	CH



VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS

Item No	Observations & Corrective Actions
C	<p>Inspector Observation: Rodent droppings and rodent urine noted throughout establishment. Droppings were found in a bus tub and on clean glass ware. Droppings were also noted in the following areas: on shelving, next to plastic cups and utensils, on floor under equipment on hot line, along back wall, in dry storage room, in liquor store room, behind hot water heater, behind washer and dryer, and near coils inside of non-operable make table.</p>
11	<p>Violation: Food improperly stored.</p> <p>Inspector Observation: Raw beef stored over cooked pork and raw chicken stored over calamari and beef. COS: Food items were properly stored in order of cooking temperature during inspection.</p> <p>Corrective Action: Protect food from contamination. Store raw animal products under or away from ready to eat foods and raw foods in order of cooking temperature. (3-302; 3-303; 3-304; 3-30)</p>
12	<p>Violation: Container of chemical not labeled.</p> <p>Inspector Observation: Spray bottle full of degreaser not labeled with contents.</p> <p>Corrective Action: Protect food from contamination. Label properly. (Chapter 7; 4-201.15; 4-30)</p>
13	<p>Violation: Employee open drinks or food stored on or over food or food contact surfaces.</p> <p>Inspector Observation: Open employee water bottle stored above food in make table cooler and employee food stored above food for establishment in both walk in coolers. COS: Items were relocated below establishment food during inspection.</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>
15	<p>Violation: Hand sink being used for something other than hand washing.</p> <p>Inspector Observation: Hand sink in service station had ice in the basin.</p> <p>Corrective Action: Hand sinks are for hand washing only, no other purpose. (5-202)</p>
16	<p>Violation: Evidence of pests observed in facility.</p> <p>Inspector Observation: Rodent droppings and rodent urine noted throughout establishment. Droppings were found in a bus tub and on clean glass ware. Droppings were also noted in the following areas: on shelving, next to plastic cups and utensils, on floor under equipment on hot line, along back wall, in dry storage room, in liquor store room, behind hot water heater, behind washer and dryer, and near coils inside of non-operable make table.</p> <p>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> <p>Violation: Conditions that allow the harboring or feeding of pests observed.</p> <p>Inspector Observation: Multiple holes in walls throughout establishment including: large holes around pipes in liquor store room, dry wall is missing behind hot water heater and washer and dryer allowing wall access for pests, dry wall missing in room inside of employee restroom leaving wall easily accessible, and multiple ceiling tiles in disrepair and/or missing.</p> <p>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>
23	<p>Violation: Refrigerated, ready-to-eat, PHF (TCS) food not properly labeled for a 7 day use by date.</p> <p>Inspector Observation: The following cooked and cooled items were not date labeled: pork, ground chicken, intestines, in-house made shrimp paste, and multiple containers of rice. COS: Food items were date labeled during inspection.</p> <p>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>

Overall Inspection Comments:

Joint inspection with EHS Saba Wube.

Note: A compliance schedule for facility repairs will be completed during reinspection with either Senior EHS Valerie Cohen or EH Supervisor Tamara Giannini.

SNHD Closure sign posted. Do not move, remove, or block closure sign. Facility is to remain closed and all food activities must remain suspended until corrective action has been taken and the imminent health hazard has been eliminated and this has been verified by SNHD. Contact inspector or call (702)759-1110 to schedule a re-inspection. A facility closure fee of \$1,400 must be paid at the 280 S. Decatur Blvd SNHD office prior to re-inspection. You may also pay online by visiting <http://www.snhd.info/eh/payment> and using the invoice number. Call SNHD at (702) 759-1110 to obtain an invoice number to pay online. Invoice will be emailed to facility on 1/28/2021.



Note: Facility must be thoroughly cleaned and all food contact surfaces sanitized prior to reinspection. Treatment for rodents with a detailed observational report from the pest control company must be provided prior to reinspection.

The Imminent health hazard must be corrected and the inspection must result in 10 demerits or less with all critical and major violations corrected. Failure on the reinspection may result in additional fees, continued closed status, and/or further administrative action.

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

Section 1 Demerits	0	<p>0 to 10 demerits = A (Identical consecutive critical or major violations shall be downgraded to next lower grade.)</p> <p>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.</p> <p>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.</p> <p>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	18	
Total Demerits	18	
Initial Inspection Grade	Closed	
<input type="checkbox"/> This grade resulted from a repeat critical or major violation.		
Reinspection Fee:	\$1,400.00	
Fee required to be paid within 10 business days or prior to reinspection	Inspector name: Kevin Pontius	

Received by (signature)	Received by (printed)	EHS (signature)
	Bill Carney Owner	 Kevin Pontius

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



The Southern Nevada Health District's

FOOD HANDLER SAFETY TRAINING PROGRAM

is now open for **first-time card applicants.**

All first-time Food Handler Safety Training Card applicants must complete testing in person at a Health District location. An appointment is required.

TRAINING MATERIALS

Free training books and videos are available at the link below.



TO SCHEDULE AN APPOINTMENT, CALL 702-759-0595 OR VISIT
www.SNHD.info/foodhandler

[NOTICE OF BUSINESS CLOSURE FORM](#)

[ESTABLISHMENT FILE UPDATE FORM](#)