



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)

FACILITY INFORMATION

PERMIT # <i>PH0126407</i>	ESTABLISHMENT NAME <i>Dots Southern Cuisine</i>	PHONE #	EST. SQUARE FOOTAGE	PRIMARY EHS
ADDRESS <i>Adm @ 6151 W Charleston</i>	RISK CAT. <i>2</i>	P.E. Code	DISTRICT	LOCATION
NEVADA CLEAN INDOOR AIR ACT: <input type="checkbox"/> COMPLIANCE REQUIRED <input type="checkbox"/> EXEMPT			CONTACT PERSON:	

CURRENT SERVICE	EHS <i>1083</i>	SERVICE <i>916</i>	DATE <i>5/19/2022</i>	TIME IN <i>16:30</i>	TIME OUT <i>17:45</i>	TRAVEL MIN <i>20</i>	DEMERITS <i>19</i>	GRADE <i>CL</i>	HEALTH CARDS <i>-</i>	RESULT <i>86</i>
OPEN TIME	CLOSE TIME	CAPACITY	SEWER	WATER	PERMIT STATUS	FUTURE ACTION	ACTION <i>51</i>		DATE <i>8/1/2022</i>	

SPECIAL NOTES
 SPECIAL PROCESSES:

Imminent Health Hazards - Notify SNHD and cease Operations as Directed

- Interruption of electrical service
- No potable water or hot water
- Gross unsanitary occurrence or conditions including pest infestation
- Sewage or liquid waste not disposed of in an approved manner
- Lack of adequate refrigeration
- Lack of adequate employee toilets and handwashing facilities
- Misuse of poisonous and toxic materials
- Suspected foodborne illness outbreak
- Emergency such as fire and/or flood
- Other condition or circumstance that may endanger public health

CT = Cooking temp. HH = Hot Holding temp. CH = Cold Holding temp. RH = ReHeat temp. TC = Time as Control temp. COOL = Cooling temp.

Temperatures

Food	Temperature	Code	Food	Temperature	Code	Food	Temperature	Code
<i>N/A</i>								

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site during inspection R = Repeat violation

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 type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4 Hot and cold running water from approved source as required.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7 PHF/TCSs cooked and reheated to proper temperatures.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12 Food protected from potential contamination by chemicals. Toxic items properly labeled, stored and used.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
13 Food protected from potential contamination by employees and consumers.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
16 Effective pest control measures. Animals restricted as required.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
17 Hot and cold holding equipment present; properly designed, maintained and operated.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
18 Accurate thermometers (stem & hot/cold holding) provided and used.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
22 Backflow prevention devices and methods in place and maintained.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
23 Grade card and required signs posted conspicuously. Consumer advisory as required. Records/logs maintained and available when required. NCI/AA 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"/>



108022407 - Dot's Southern Cuisine

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 checked="" 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 checked="" type="checkbox"/>
26	Facilities for washing and sanitizing kitchenware approved, adequate, properly constructed, maintained and operated.	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>
28	Small wares and portable appliances approved, properly designed, in good repair.	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
29	Utensils, equipment, and single serve items properly handled, stored, and dispensed.	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
30	Nonfood contact surfaces and equipment properly constructed, installed, maintained and clean.	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>
32	Facility in sound condition and maintained (floors, walls, ceilings, plumbing, lighting, ventilation, etc.).	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>

Observations and Corrective Actions

Violation	Corrective Action
1) Barbecue equipment being used to cook meat outside of permitted mobile unit. Barbecue not permitted	Use only permitted equipment (3-501.19, 3-502-13, 3-502)
5) mobile unit discharge waste water directly into ground and not at approved community	Facility closed for improper waste disposal. Dispose of wastewater in approved manner (5-205; 5-403.11; 10-501.11)
10) liquid petroleum (propane) system not inspected and approved	Have system inspected by NVLP Gas Board licensed inspector to meet all applicable fire codes (10-203.18)
13) Barbecue operated in an area accessible by customers no full handle covering the cutaway section	Provide adequate setbacks as suggested (3-306.11-14)
23) no mobile unit sheet provided for mobile unit	Provide mobile unit sheet as required (10-704.11)
23) no grade and posted	Post consequences (8-204.14)

Comments

4 joint inspection with EHS Braden Bucher

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

Section 1 Demerits	10
Section 2 Demerits	9
Total Demerits	19
Inspection Grade	C

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.

This grade resulted from a repeat critical or major violation.

Fee required to be paid within 10 business days or prior to

\$1400

Inspector name and phone number: Jacob Billys 759-0605 Reviewed By:

Received by (signature) Received by (printed) EHS (signature)
 Owner left area, did not sign

SOUTHERN NEVADA HEALTH DISTRICT
SUPPLEMENTAL INSPECTION REPORT

280 S. DECATUR BLVD • LAS VEGAS, NV 89107 • 702-759-1110 (DIRECT) • 702-759-1000 (24 HOURS)

FACILITY INFORMATION

PERMIT # PR0126407	ESTABLISHMENT NAME Dot's Southern Cuisine	DATE 5/17/2022
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Observations and Corrective Actions

Violation	Corrective Action
* Owner left area after CHS Border Patrol identified himself and stated a routine inspection needed to be conducted.	
- Food prep occurring at start of inspection while facility was operating under Temporary Health Order for improper disposal of waste water.	
* Facility is closed - no food activities may occur until all outstanding invoices and closure fee of \$1400 has been paid. Do not cover or remove and posted signs of notices.	
↓ Facility owner must contact SNHD for meeting of non-compliance prior to scheduling reopening inspection.	
* SNHD 8-102.12 requires facilities to allow access to food establishments to conduct inspections. Owner is hereby notified that if access is denied contact with local enforcement agency will be made in accordance with NRS 446.940-945 to assist with entrance to facility (8-102.13)	
* Refusing access on future inspections may result in suspension of permit, applicable fees and revocation of permit.	