



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 5 columns: PERMIT #, ESTABLISHMENT NAME, PHONE #, EST. SQUARE FOOTAGE, PRIMARY EHS. Values: PR0097254, CUKIS Cukis, (), , EE7001083

Table with 5 columns: ADDRESS, RISK CAT., P.E. CODE, DISTRICT, LOCATION, PERMIT STATUS. Values: 439 Rock Quarry WAY, North Las Vegas, NV 89030, 2, 1083, 35, ACTIVE

NEVADA CLEAN INDOOR AIR ACT: [] COMPLIANCE REQUIRED [] EXEMPT CONTACT PERSON: HUMBERTO GUZMAN

Table with 12 columns: EHS, SERVICE, DATE, TIME IN, TIME OUT, DEMERITS, FINAL GRADE, TRAVEL MIN, INSPECTION RESULT, SEWER, WATER. Values: EE7001667, Routine Inspection, 8/25/2021, 10:30AM, 12:00PM, 30, Closed, 10, Closed with Fees, 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

Table with 7 columns: Hazard description, IN, OUT, COS, NO, NA, R. Rows A-J include hazards like electrical service, water, pest infestation, sewage, refrigeration, etc.

SECTION 1 - The Critical Violations listed below are to be assessed 5 demerits for each violation

Table with 7 columns: Violation description, IN, OUT, COS, NO, NA, R. Rows 1-9 include violations like control procedures, handwashing, food labels, hot/cold water, etc.

SECTION 2 - The Major Violations listed below are to be assessed 3 demerits for each violation

Table with 7 columns: Violation description, IN, OUT, COS, NO, NA, R. Rows 10-22 include violations like equipment approval, pest control, handwashing facilities, etc.



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"/>	<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"/>	<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"/>	<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"/>	<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"/>	<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"/>	<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"/>	<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"/>	<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"/>	<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
Rice		146.00 F	HH



VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS

Item No	Observations & Corrective Actions
E	ONLY REFRIGERATOR UNABLE TO HOLD TCS FOODS AT 41 DEGREES F OR BELOW (refer to violation #9 & #17)
1	Violation: Facility operating outside of the bounds of the approved operational permit. Inspector Observation: Facility operates at dirt lot and in excess of 30 minutes at a single location COS: Facility left location Corrective Action: Cease and desist operations, follow guidelines for operational permit. In order to operate longer than 30 minutes in one location, unit must obtain a waiver or apply for a Portable Unit for Service of Food (PUSF) permit with the Southern Nevada Health District (10-304.11)
2	Violation: Food handler not properly washing hands when required. Inspector observation: Food handler dropped object on floor, picked it up, and continued prepping food. COS: Educated and food handler washed hands. 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)
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: Numerous TCS foods in found in the temperature danger zone: - Sliced tomatoes at 69 degrees F - Cooked peppers at 119 degrees F - Salsas at 73 degrees F - Shrimp at 127 degrees F - Cheese at 61 degrees F - Tomato salad at 54 degrees F COS: All foods voluntarily discarded 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)
11	Violation: Food products double-stacked without a barrier. Inspector Observation: Container of sliced tomatoes stored directly over cut sliced tomatoes at make table refrigerator. Corrective Action: Protect food from contamination. Cover prior to stacking. (3-302; 3-303; 3-304; 3-30)
13	Violation: Employee or customer personal food stored intermingled with food for establishment. Inspector Observation: Employee open beverages stored next to food for customers. COS: Removed. 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: Complete absence of sanitizer solution in open food areas during active food preparation. Inspector Observation: No sanitizer bucket prepared during active food preparation. COS: PIC prepared bucket at adequate levels. Corrective Action: Provide and maintain approved sanitizer solution in all work areas with open food. (4.4; 3-304; 4-201.16)
17	Violation: Ice used to supplement mechanical refrigeration, except as allowed. Inspector Observation: Facility using house hold cooler to store TCS foods. Corrective Action: Mechanical refrigeration must be capable of maintaining foods within required temperature limits (41 degrees F) by design. Maintain equipment in good repair and use only as designed. (4-2; 3-501.11; 6-202.11, 10-303.11, 10-203.18, 10-203.16) Violation: Hot and cold holding equipment with mechanical problems or in obvious disrepair which cannot maintain temperature. Inspector Observation: Only refrigerator with ambient temperature of 67 degrees F. Refrigerator is a cold plate unit Corrective Action: Equipment red-tagged, remove equipment from service until approved for use by SNHD. Repair equipment to maintain foods at required temperatures (=41 degrees F). If placed back in service without Health Authority approval, the facility may be downgraded to the next lower grade and applicable fees assessed (8-208.11). (4-2; 3-501.11; 6-202.11)
23	Violation: No route sheets provided Inspector Observation: Facility has not provided route sheets to SNHD as required of permit every month. Corrective Action: Provide route sheets monthly {10-704.11}

Overall Inspection Comments:
Action at Blue Diamond/Decatur behind Dignity Health
Facility Closed due to the imminent health hazard of inadequate refrigeration.
 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 Bradon Bucher at bucherb@snhd.org or at (702)994-6657 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.
 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.
 * Note cold plate refrigerator not properly operated during active food services; ambient temperatures measured at 67 degrees F resulting in an imminent health hazard as no foods in refrigerator were measured at the proper temperature. If future inspections result in closure due to mechanical operational



Issues (such as cold plate blower turned off during food service) operator will be required to replace unit with a non cold plate NSF certified or equivalent refrigerator.

NOTE: 10-304.11 Operational RESTRICTIONS

- (A) Except when operating at a special event, a MOBILE UNIT shall not operate from any single location for more than half an hour.
- (B) A MOBILE UNIT may not operate later than 7:00 p.m. or half an hour after sunset, whichever occurs first, unless they are at a special event.
- (C) A MOBILE UNIT may not sell products on a street where the posted speed limit is above 25 mph.
- (D) A MOBILE UNIT may not operate within 250 ft. of another vendor.
- (E) A MOBILE UNIT may not operate within 1,000 ft. of a school less than one hour after the school's dismissal time.
- (F) A MOBILE UNIT may not play music when parked.

Facility must follow above operational restrictions for a mobile unit permit. If facility wishes to park in one location longer than 30 minutes a waiver must be filled out and approved by SNHD OR a Portable Unit for Service of Food (PUSF) permit must be applied for with SNHD and all regulations outlined in Chapter 11 must be followed. Complete and send, along with any supporting documents (business approval and restroom access), to Specialized Food Office at SPECIALIZEDFOOD@SNHD.ORG

Following closure/downgrade, a Food Safety Assessment Meeting (FSAM) is required of the facility. Prior to re-opening and/or re-inspection, an FSAM must be scheduled with the Specialized Foods Office. Contact EHS B. Bucher at bucherb@snhd.org or 702.994.6657 to schedule meeting. A missed appointment will result in a \$239 fee.

Joint inspection with EHS J. Wilson

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

Section 1 Demerits	15	<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 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. 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. 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	30	
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: Bradon Bucher	

Received by (signature)	Received by (printed)	EHS (signature)
	HUMBERTO GUZMAN owner	 Bradon Bucher

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](#)