



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: PR0127222, ROBERTO'S TACO SHOP, (702) 806-5683, 1822, EE7001275.

Table with 6 columns: ADDRESS, RISK CAT., P.E. CODE, DISTRICT, LOCATION, PERMIT STATUS. Values: 2207 E WINDMILL LN, Las Vegas, NV 89123, 3, 1007, 55, ACTIVE.

NEVADA CLEAN INDOOR AIR ACT: [] COMPLIANCE REQUIRED [] EXEMPT CONTACT PERSON: maria mijangos

Table with 12 columns: EHS, SERVICE, DATE, TIME IN, TIME OUT, DEMERITS, FINAL GRADE, TRAVEL MIN, INSPECTION RESULT, SEWER, WATER. Values: EE7001311, Routine Inspection, 1/25/2021, 10:30AM, 1:15PM, 35, C, 10, "C" Downgrade, M, M.

SPECIAL NOTES: USM- RPZ (2)- Jun 2018

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 12 columns: Hazard description, IN, OUT, COS, NO, NA, R. Rows A-J include hazards like interruption of electrical service, no potable water, pest infestation, 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, 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 type="checkbox"/>	<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 type="checkbox"/>	<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"/>	<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
Chicken tacos at 11:07 AM		82.40 F	COOL
pooled eggs in prep cooler		38.00 F	CH
Chicken tacos at 12:08 PM		50.10 F	COOL
Cooked beans		176.00 F	HH



VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS

Item No	Observations & Corrective Actions
4	<p>Violation: Hot water not available or less than 120 degrees F (as measured at 3-compartment sink faucet). Inspector Observation: Water temperature in 3-compartment sink was fluctuating between 112 degrees F and 117 degrees F. Corrected on-site: Water temperature in the heater display was raised to 125 degrees F. Water temperature in 3-compartment sink was able to reach 120 degrees F. Corrective Action: Provide minimum of 120 degrees F water at 3-compartment sink(s). (5-101; 5-102; 5-103)</p>
6	<p>Violation: Ready-to-eat or packaged raw PHF (TCS) held past shelf life of product. Inspector Observation: A tub of sauce was date labeled 1-13-21 still in use. Corrected on-site: PIC voluntarily discarded expired food. 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>
8	<p>Violation: PHF (TCS) food appears to be cooled improperly and the Person In Charge is not able to confirm the amount of time in the cooling process. PHF (TCS) food in the cooling process is not being actively monitored to ensure two and six hour milestones. Inspector Observation: One uncovered pan and multiple covered pans of cooked beans in the walk-in cooler date labeled 1-25-21 without a cooling start time, temperatures were measured ranging from 55 to 67 degrees F. Corrected on-site: PIC voluntarily discarded the improperly cooled beans. Corrective Action: Rapidly cool PHF (TCS) from 135-70 degrees F within 2 hours and from 70-41 degrees F within an additional 4 hours. Actively monitor food in the cooling process. (3-501.14; 3-501.15; 3-502)</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. Inspector Observation: The following foods were observed between 135 and 40 degrees F:</p> <ol style="list-style-type: none"> 1) Pooled eggs in a bucket on the prep table cooler across from the flat grill stored at room temperature was measured at 57.6 degrees F. 2) Cooked sausages and cooked potatoes next to the flat grill stored at room temperature was measured at 77.6 degrees F and 77.2 degrees F. 3) Guacamoles, diced tomatoes, sour cream and lettuce in the top compartment of the prep table cooler across from the fryer was measured at temperatures ranging from 45.9 to 50.6 degrees F. <p>Corrected on-site: 1) 2) Person in charge decided to use 4 hour control which was voluntarily discarded after 4 hours. EHS advised to use time as control. Emailed SOP. 3) Lettuce, sour cream, salsa was replaced with new tubs of them. The unit was found at 34 degree F. The tubs were overstocked initially. EHS advised not to overstock the reach in.</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: Storing raw animal products next to or over cooked or ready-to-eat foods. Inspector Observation: a metal container of uncovered raw shrimp was stored over pre-portioned salsas in the reach-in cooler across from the hand-sink. Plastic tub wrapped raw beef in a metal pan was stored on top of ready to eat tortillas. Corrected on-site: Reordered the food storage location. 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)</p> <p>**REPEAT VIOLATION FROM LAST INSPECTION**</p>
13	<p>Violation: Employee or customer personal food stored intermingled with food for establishment. Inspector Observation: Employee lettuce was stored with pre-portioned salsas in the reach-in cooler across from the hand sink. Coffee creamer was stored intermingled with garlic in water inside the walk-in cooler. Corrected on-site: PIC voluntarily discarded employee lettuce salad and rearranged the coffee creamer. 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)</p>
14	<p>Violation: Sanitizer bucket(s) or in use sanitizer spray bottle(s) found to have no or low concentration of sanitizer. Inspector Observation: Sanitizer solution in the back prep line is measured less than 50 ppm. Corrective Action: Provide sanitizer at proper concentration. (4.4; 3-304; 4-201.16)</p> <p>**REPEAT VIOLATION FROM LAST INSPECTION**</p>
22	<p>Violation: RPZ backflow prevention device on soda machine carbonators missing or overdue for yearly certification (greater than 12 months). Inspector Observation: Backflow prevention device was tested on June 2018 and no updated testing record available. 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: Prepared foods in facility not labeled with a use by date consistent with the shortest expiration date on ingredients not to exceed 7 days from the date of product preparation. Observation: 3 metal pans of 'Colorado' was date labeled Saturday 1-16-21 but PIC claims it was prepped on Saturday 1-23-21. Corrected on-site: Foods were relabeled. 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>
30	<p>Violation: Portions of equipment such as equipment doors, handles, covers, and panels are missing, dirty or in disrepair. Inspector Observation: door to the prep table cooler at the end of the hall way was broken(not able to self close/latch) but equipment was able to maintain temperature. Corrective Action: Maintain clean and in good repair. (4-410; 4-2)</p>



31 Violation: Personal items located on, over, or intermingled with food or food contact surfaces.
Inspector Observation: Purses, speakers, closed bottled drinks located over the food prep surfaces.
COS: Person in charge relocated them.
Corrective Action: Protect food from contamination. Store personal items under and away from food and food contact surfaces. (5-204.11; 5-202.12; 6-202)

Overall Inspection Comments:

Joint field inspection with Veena Ramakrishnan

Facility is currently in a C downgrade. Facility can pay the invoice of \$1200 by using www.snhd.info/eh/payment by using IN0262573.

Facility has 10 business days (2/10/2021) to pay the fees and 15 business days (2/12/2021) to schedule the re-inspection with EHS Veena Ramakrishnan.

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

Section 1 Demerits	20
Section 2 Demerits	15
Total Demerits	35
Initial Inspection Grade	C
<input type="checkbox"/> This grade resulted from a repeat critical or major violation.	
Reinspection Fee:	\$1,200.00

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 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.**

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

Inspector name: Yuzhen Feng

Received by (signature)	Received by (printed)	EHS (signature)
-	maria mijangos owner	 Yuzhen Feng

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.



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](#)