



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. Row 1: PR0011332, MGM GRAND HOTEL & CASINO MGM STARBUCKS @ STUDIO WALK, (702) 891-1111, 800, EE7001272

Table with 6 columns: ADDRESS, RISK CAT., P.E. CODE, DISTRICT, LOCATION, PERMIT STATUS. Row 1: 3799 S Las Vegas BLVD Las Vegas, NV 89109-4319, 2, 1006, 92, , ACTIVE

NEVADA CLEAN INDOOR AIR ACT: [X] COMPLIANCE REQUIRED [] EXEMPT CONTACT PERSON: Ressie Jackson

Table with 12 columns: EHS, SERVICE, DATE, TIME IN, TIME OUT, DEMERITS, FINAL GRADE, TRAVEL MIN, INSPECTION RESULT, SEWER, WATER. Row 1: EE7001272, Routine Inspection, 3/26/2021, 9:40AM, 11:10AM, 5, Closed, 25, 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 12 columns: Hazard description, IN, OUT, COS, NO, NA, R. Rows A-J: Interruption of electrical service, No potable water or hot water, Gross unsanitary occurrences 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 or toxic materials, Suspected foodborne illness outbreak, Emergency such as fire and/or flood, 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

Table with 7 columns: Violation description, IN, OUT, COS, NO, NA, R. Rows 1-9: 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. Handwashing (as required, when required, proper glove use, no bare hand contact of ready to eat foods). Foodhandler health restrictions as required. 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. Hot and cold running water from approved source as required. Imminently dangerous cross connection or backflow. Waste water and sewage disposed into public sewer or approved facility. Food wholesome; not spoiled, contaminated, or adulterated. PHF/TCSs cooked and reheated to proper temperatures. PHF/TCSs properly cooled. 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

Table with 7 columns: Violation description, IN, OUT, COS, NO, NA, R. Rows 10-23: Food and warewashing equipment approved, properly designed, constructed and installed. Food protected from potential contamination during storage and preparation. Food protected from potential contamination by chemicals. Toxic items properly labeled, stored and used. Food protected from potential contamination by employees and consumers. 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. Handwashing facilities adequate in number, stocked, accessible, and limited to handwashing only. Effective pest control measures. Animals restricted as required. Hot and cold holding equipment present; properly designed, maintained and operated. Accurate thermometers (stem & hot/cold holding) provided and used. PHF/TCSs properly thawed. Fruits and vegetables washed prior to preparation or service. Single use items not reused or misused. Person in charge available and knowledgeable/management certification. Foodhandler card as required. Facility has an effective employee health policy. Backflow prevention devices and methods in place and maintained. 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.

No Temperature Observations

VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS

Item No	Observations & Corrective Actions
B	<p>Violation: No hot water to entire facility.</p> <p>Inspector Observation: No hot water available throughout the entire permit. All hand sinks measuring between 62-73 degrees F & the 3-compartment sink is measuring between 60-71 degrees F.</p> <p>Corrective Action: Provide water at a minimum of 120 degrees F at 3-compartment sink(s) and minimum of 100 degrees F at hand sink(s). (5-101; 5-102; 5-103)</p>
4	<p>Violation: No hot water to entire facility.</p> <p>Inspector Observation: No hot water available throughout the entire permit. All hand sinks measuring between 62-73 degrees F & the 3-compartment sink is measuring between 60-71 degrees F.</p> <p>Corrective Action: Provide water at a minimum of 120 degrees F at 3-compartment sink(s) and minimum of 100 degrees F at hand sink(s). (5-101; 5-102; 5-103)</p>

Overall Inspection Comments:

No hot water to entire facility.

Please ensure definitive repairs are made prior to reinspection. Repair and maintain at all times.

Ensure all hot water at hand sinks measure at least 100 degrees F & 3-compartment sink measures 120 degrees F.

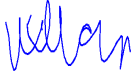

This permit has been closed. A closure fee of \$1400 must be paid at the 280 S Decatur Blvd SNHD office prior to the reinspection or your permit may be subject to suspension. If you have an invoice number, you may pay online by visiting <http://snhd.info/eh/payment>. Call (702)759-1110 if you do not have an invoice number.

Your INVOICE NUMBER is: IN0264032

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

Section 1 Demerits	5	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.
Section 2 Demerits	0	
Total Demerits	5	
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: Brianna Lucas
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Received by (signature)	Received by (printed)	EHS (signature)
	Russ Hurry Executive Chef	 Brianna Lucas

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](#)