



SOUTHERN NEVADA HEALTH DISTRICT
FOOD ESTABLISHMENT INSPECTION

Page 1 of 6

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

PERMIT #	ESTABLISHMENT NAME	PHONE #	EST. SQUARE FOOTAGE	PRIMARY EHS							
PR0019131	FRESH AND LESS MARKET FRESH AND LESS MARKET BAKERY	(702) 835-0840	700	EE7001595							
ADDRESS 1061 W Owens AVE Las Vegas, NV 89106-2523	RISK CAT. 2	P.E. CODE 1215	DISTRICT 13	LOCATION PERMIT STATUS ACTIVE							
NEVADA CLEAN INDOOR AIR ACT: <input checked="" type="checkbox"/> COMPLIANCE REQUIRED <input type="checkbox"/> EXEMPT		CONTACT PERSON: Ricky Carter									
CURRENT SERVICE	EHS	SERVICE	DATE	TIME IN	TIME OUT	DEMERITS	FINAL GRADE	TRAVEL MIN	INSPECTION RESULT	SEWER	WATER
	EE7001464	Routine Inspection	12/16/2020	1:00PM	3:00PM	31	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

OUT

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

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 checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4	Hot and cold running water from approved source as required.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
9	PHF/TCSs at proper temperatures during storage, display, service, transport, and holding.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
13	Food protected from potential contamination by employees and consumers.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
16	Effective pest control measures. Animals restricted as required.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
17	Hot and cold holding equipment present; properly designed, maintained and operated.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
18	Accurate thermometers (stem & hot/cold holding) provided and used.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
22	Backflow prevention devices and methods in place and maintained.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input 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. 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 type="checkbox"/>	<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 type="checkbox"/>	<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"/>	<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 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 type="checkbox"/>	<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
Milk		40.00 F	CH



VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS

Item No	Observations & Corrective Actions
	<p>Violation: Pests observed in facility.</p> <p>Inspector Observation: Approximately ten multi-generational cockroaches observed inside the bakery food prep area. Cockroaches were observed crawling along wall next to speed rack holding open containers of icing. Additional cockroaches observed crawling next to clean cookie sheets and inside the in-use sanitizer bucket below the prep table.</p> <p>Corrective Action: Treat within 24 hours. 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>
6	<p>Violation: Food spoiled, adulterated or not wholesome.</p> <p>Inspector Observation: Approximately twelve expired containers of milk and half and half observed in the walk-in cooler. Several of the containers were dated with an expiration date of March 22, 2020. COS - Voluntarily discarded by the person in charge.</p> <p>Corrective Action: Adulterated foods shall not be offered for sale or human consumption. The Person In Charge is responsible for ensuring the destruction of adulterated foods. (1-202; 3-101.11; 3-202.12)</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.</p> <p>Inspector Observation: Two cartons of eggs observed in the temperature danger zone (71.8 - 73.5 degrees F) while left out at ambient temperature. COS - Voluntarily discarded by the person in charge.</p> <p>The following TCS foods were observed in the temperature danger zone while inside the walk-in cooler (see violation #17):</p> <ol style="list-style-type: none">1) Two boxes of beef feet (54.5 degrees F)2) Several individually packaged bags of beef (58.2 degrees F)3) Four packages of fish (58.3 degrees F) <p>COS - All foods voluntarily discarded by the person in charge.</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: Open food products stored on the floor.</p> <p>Inspector Observation: Open bucket of icing observed on floor. COS - Relocated to pallet.</p> <p>Corrective Action: Protect food from contamination. Store open food on approved surface at least 6 inches off the floor. (3-302; 3-303; 3-304; 3-30)</p> <p>Violation: Foods not covered in storage (except when cooling).</p> <p>Inspector Observation: Several packages of icing and cakes observed not covered while in storage throughout kitchen. COS - Covered or voluntarily discarded by the person in charge.</p> <p>Corrective Action: Protect food from contamination, cover. (3-302; 3-303; 3-304; 3-30)</p> <p>Violation: Preparing raw animal product next to a different type of raw animal product or a ready-to-eat product on same work surface.</p> <p>Inspector Observation: Raw chicken, beef, fish, and ready to eat imitation crab observed in a single box inside the walk-in cooler. All of the packages were observed open. COS- Voluntarily discarded by the person in charge.</p> <p>Corrective Action: Protect food from contamination. Separate raw animal products from other types of raw animal products and ready-to-eat foods. (3-302; 3-303; 3-304; 3-30)</p>
12	<p>Violation: Container of chemical not labeled with name or danger statements.</p> <p>Inspector Observation: Unlabeled container of chemical observed in food prep area. COS - Removed from facility.</p> <p>Corrective Action: Protect food from contamination. Label properly, including danger statements. (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: Several employee foods and drinks stored next to open food in food prep areas and next to/above food for sale. COS - Relocated and stored as required.</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 is not stocked appropriately. Soap not available or provided as required.</p> <p>Inspector Observation: Only available hand sink inside food prep area not stocked with soap. COS - Soap provided.</p> <p>Corrective Action: Provide an adequately stocked hand sinks. Provide soap in fixed dispenser. (5-202)</p> <p>Violation: Item found in or on hand sink.</p> <p>Inspector Observation: Metal pitcher observed inside hand sink. COS - Removed.</p> <p>Corrective Action: Hand sinks are for hand washing only, no other purpose. Do not store anything in or on hand sink. (5-202)</p>



- 16 Violation: Household-only pesticides or bait used in the food establishment.
Inspector Observation: One can of flying insect killer labeled for household use only observed inside bakery. COS - Removed from facility.
Corrective Action: Use only pesticides approved by the Nevada State Department of Agriculture for use in a food establishment. Household use pesticides are not approved. (6-202.13; 6-202.15; 6-501)
- Violation: Pests observed in facility.
Inspector Observation: Approximately ten multi-generational cockroaches observed inside the bakery food prep area. Cockroaches were observed crawling along wall next to speed rack holding open containers of icing. Additional cockroaches observed crawling next to clean cookie sheets and inside the in-use sanitizer bucket below the prep table.
Corrective Action: Treat within 24 hours. 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)
- Violation: Conditions that allow the harboring or feeding of pests observed.
Inspector Observation: The following conditions that promote the harboring or feeding of pests were observed inside the bakery:
1) Excessive amount of dried food debris observed on food containers.
2) Excessive amount of food debris observed on the floor and around equipment.
3) Heavy build-up of food/grease and standing water observed in floor drain next to proofer. Cockroach observed crawling out of this floor drain during inspection.
4) Ceiling tile observed missing.
5) Several gaps, cracks and holes in walls throughout food prep area.
6) Excessive dried food debris observed on speed racks and pallets.
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)
- 17 Violation: Hot and cold holding equipment with mechanical problems or in obvious disrepair which cannot maintain temperature.
Inspector Observation: Walk-in cooler unable to maintain TCS foods at required temperature (see violation #9). Exterior thermometer observed reading 64 degrees F. Min/max thermometer placed inside unit and recorded a minimum temperature of 66.4 degrees F.
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: Food produced onsite and sold for consumption off premises is not labeled or is not labeled properly (in English).
Corrective Action: Several grab and go foods prepared in the bakery for off premises consumption observed without a label. The store manager has been informed several times that an approved label is required for grab and go sales.
Remove products not labeled in English from sale/service. All food must be labeled properly.
- 27 Violation: Wiping cloths (wet or dry) visibly soiled.
Inspector Observation: Several wiping cloths observed black.
Corrective Action: Rinse wiping cloth in sanitizer solution frequently. Remove from service once soiled. (3-304.14; 4-502.11; 4-503)
- 28 Violation: Equipment is not approved by NSF or equivalent certifying agency.
Inspector Observation: Coffee maker labeled as household use only observed next to cash register.
Corrective Action: Remove/replace. Equipment must be NSF approved or equivalent. (3-304.13; 3-304.14; 4-2; 7)
- 30 Violation: Shelves made of unapproved materials or unapproved storage racks in use such as milk crates.
Inspector Observation: Dirty milk crate observed being used as shelf.
Corrective Action: Provide smooth and easily cleanable surfaces.
- 32 Violation: Light bulbs are not covered, shielded or of a shatter proof design above the three-compartment sink.
Corrective Action: Cover or shield light bulbs to protect food and food contact surfaces. (Chapter 5; 6-1; 6-2; 6-3;)
- Violation: Ceiling tiles missing in kitchen.
Corrective Action: Replace. Ceiling shall be designed, constructed and installed so they are smooth and easily cleanable. Ceiling and ceiling tiles must be of approved material. (Chapter 5; 6-1; 6-2; 6-3;)

Overall Inspection Comments:

Facility closed due to pest infestation. SNHD Closure sign posted. Do not move, remove, or block closure sign. Facility is to remain closed until multi-generational cockroaches are no longer present and this has been verified by SNHD.

Reinspection to occur after invoice has been paid, treatment from a licensed pest control company received, and pest control records for the last six months have been given to EHS Kris Kaplan.

Contact EHS Kris Kaplan at kaplan@SNHD.ORG or at (725) 221-2142 to schedule a re-inspection. A facility closure fee of \$1,400 must be paid in full within 10 business days and before the reinspection can occur. Payment may be made in person at our office located on 280 S. Decatur Blvd or you may pay online by using your invoice number and visiting <http://www.southernnevadahealthdistrict.org/eh/payment>.

Your invoice number is IN0258463.

NOTE - Management has 5 business days to provide pest control records to EHS Kris Kaplan.


Joint inspection with EHS Jennifer Sanders.

Due to social distancing requirements of COVID-19, this form was reviewed but not signed by the person in charge. Please provide confirmation upon receipt of this report.



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

Section 1 Demerits	10	0 to 10 demerits = A (Identical consecutive critical or major violations shall be downgraded to next lower grade.)
Section 2 Demerits	21	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.
Total Demerits	31	
Initial Inspection Grade	Closed	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.
<input type="checkbox"/> This grade resulted from a repeat critical or major violation.		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.
Reinspection Fee:	\$1,400.00	
Fee required to be paid within 10 business days or prior to reinspection		Inspector name: Kristopher Kaplan

Received by (signature)	Received by (printed)	EHS (signature)
	Ricky Carter Store Manager	 Kristopher Kaplan

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](#)