



**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) • 702-759-1000 (24 HOURS)

**FACILITY INFORMATION**

PERMIT #	ESTABLISHMENT NAME	PHONE #	EST. SQUARE FOOTAGE	PRIMARY EHS							
PR0128072	CAFE NO FUR CAFE NO FUR	(818) 455-2788	730	EE7001466							
ADDRESS 5115 SPRING MOUNTAIN #225 Las Vegas, NV 89146		RISK CAT. 2	P.E. CODE 1006	DISTRICT 47	LOCATION	PERMIT STATUS ACTIVE					
NEVADA CLEAN INDOOR AIR ACT: <input checked="" type="checkbox"/> COMPLIANCE REQUIRED <input type="checkbox"/> EXEMPT				CONTACT PERSON: Kevin Chan							
CURRENT SERVICE	EHS	SERVICE	DATE	TIME IN	TIME OUT	DEMERITS	FINAL GRADE	TRAVEL MIN	INSPECTION RESULT	SEWER	WATER
	EE7001291	Routine Inspection	11/22/2019	10:50AM	3:10PM	39	C	10	"C" Downgrade	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**

		IN	OUT	COS	NO	NA	R
A	Interruption of electrical service		<input type="checkbox"/>				
B	No potable water or hot water		<input type="checkbox"/>				
C	Gross unsanitary occurrences or conditions including pest infestation		<input type="checkbox"/>				
D	Sewage or liquid waste not disposed of in an approved manner		<input type="checkbox"/>				
E	Lack of adequate refrigeration		<input type="checkbox"/>				
F	Lack of adequate employee toilets and handwashing facilities		<input type="checkbox"/>				
G	Misuse of poisonous or toxic materials		<input type="checkbox"/>				
H	Suspected foodborne illness outbreak		<input type="checkbox"/>				
I	Emergency such as fire and/or flood		<input type="checkbox"/>				
J	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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 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 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 checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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. NCI/AA compliant. PHFs labeled and dated as required. Food sold for offsite consumption labeled properly.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>



**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.

Item	Location	Measurement	Comment
vegan beef product		39.00 F	CH
vegan scramble		38.00 F	CH
sliced tomatoes	make table	37.00 F	CH



**VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS**

Item No	Observations & Corrective Actions
1	<p>Violation: Time alone used as a public health control without written procedures available on site.</p> <p>Inspector Observation: Large metal unlabeled container of cooked tapioca balls "boba" stored on counter in front drink prep area at 73 degrees F. Manager stated that aforementioned food has been stored at room temperature for approximately 2 hours. Facility using time as a control for cooked boba without time labels and written policy available. COS: REHS Roche educated. Manager stated intent to provide time labels foods held under time as a control in lieu of temperature; manager voluntarily discarded aforementioned food. Inspector intends to email Time as a Control template with instructions to owner.</p> <p>Corrective Action: Always follow a verifiable, written procedure for time alone as a public health control. Provide documentation of procedure used at time of inspection. (3-501.19; 3-302.13; 3-502)</p>
2	<p>Violation: Food handler not properly washing hands when required.</p> <p>Inspector observation: Multiple food handlers not washing hands when required: Assistant Manager entered facility from back door, handled equipment stored on storage rack and opened walk in freezer door without washing hands. Server handled dirty dishes at warewashing area prior to handling plated food for service without washing hands. Cook touched face and clothing and handled chemicals without washing hands for food and equipment handling. COS: REHS Roche educated and observed proper handwashing.</p> <p>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)</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: Multiple foods stored at improper temperatures: Covered paper container of cooked rice stored on prep table adjacent to cookline at 69 degrees F, uncovered metal container of multiple cooked 'Impossible' burgers stored on prep table adjacent to cookline at 124 degrees F; multiple enclosed packages of uncooked 'Impossible' burger product stored in large bucket and prep table 67 degrees F. Per food handler, container of rice has been stored on prep table since last night, cooked burgers were cooked approximately 1 hour prior to inspector arrival, uncooked packages of 'Impossible' burger product stored improperly since last night. COS: REHS Roche educated. Staff voluntarily discarded aforementioned improperly stored foods.</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: Foods not covered in storage (except when cooling).</p> <p>Inspector Observation: Multiple foods stored improperly throughout facility: multiple uncovered pans of foods, not in the cooling process, stored on shelves throughout walk in freezer. Multiple commercially packaged foods stored in containers directly on top of uncovered vegan bacon and vegan scramble mix stored in tall refrigerated unit and make table. Multiple uncovered containers of ice cream stored in top loading freezer. COS: REHS Roche educated. Staff covered foods stored in freezer and voluntarily discarded vegan bacon and vegan scramble.</p> <p>Corrective Action: Protect food from contamination, cover. (3-302; 3-303; 3-304; 3-30)</p> <p>Violation: Food products stored on the floor.</p> <p>Inspector Observation: Upon inspector arrival, large uncovered plastic container of enclosed packages of 'Impossible' burger product stored directly on floor of warewashing area. COS: REHS Roche educated. Cook properly relocated improperly stored foods.</p> <p>Corrective Action: Protect food from contamination. Store food on approved surface at least 6 inches off the floor. (3-302; 3-303; 3-304; 3-30)</p> <p>Violation: Items moved from the floor directly to a food contact surface.</p> <p>Inspector Observation: Cook retrieved sanitizer bucket stored on floor and placed directly on in use cutting board at make table. COS: REHS Roche educated. Cook relocated sanitizer bucket to floor for storage and sanitized cutting board.</p> <p>Corrective Action: Protect food from contamination. Do not place dirty items on food contact surface. (3-302; 3-303; 3-304; 3-30)</p> <p>Violation: Scoop handles touching ready-to-eat product contaminating foods.</p> <p>Inspector Observation: Plastic spoon stored in container of ice cream in direct contact with ready to eat food. COS: REHS Roche educated. Staff discarded improperly stored utensil.</p> <p>Corrective Action: Protect food from contamination. Store scoop handles up and out of contact with ready-to-eat product. (2-401; 3- 3-304.11; 3-306)</p> <p>Violation: In-use utensil is improperly stored.</p> <p>Inspector Observation: Ice cream scoop stored in standing, cloudy water at 80 degrees F. COS: REHS Roche educated. Staff provided container of ice water for utensil storage.</p> <p>Corrective Action: Store utensils by approved method in a contamination free manner. Utensils shall be stored: In food with handle stored above/out of the food; On a clean food contact surface which has been properly cleaned and sanitized at an approved frequency; In water running at sufficient velocity to flush away food particulates; In a container of water, if the water is maintained at a temperature of 41 degrees F or below, or at 135 degrees F or above, and the utensils and container are cleaned at least every four hours. (3-304.12; 3-306.13; 4-302)</p>
12	<p>Violation: Chemicals stored on, over, next to or with food products or food contact surfaces.</p> <p>Inspector Observation: Uncovered can of '3M' multipurpose liquid adhesive stored horizontally on shelf directly above and next to multiple enclosed containers of consumer foods. COS: REHS Roche educated. Staff properly relocated improperly stored chemical.</p> <p>Corrective Action: Protect food from contamination. Store chemicals under and away from food and food contact surfaces. (Chapter 7; 4-201.15; 4-30)</p>
13	<p>Violation: Employee or customer personal food or personal items stored intermingled with consumer food for establishment. REPEAT VIOLATION</p> <p>Inspector Observation: Employee open bag of 'Doritos' and cell phone stored on prep table directly next to deli slicer; employee purse stored directly on top of lid of freezer storing consumer foods. COS: REHS Roche educated. Staff properly relocated improperly stored personal items.</p> <p>Corrective Action: Protect food and food contact surfaces from contamination. Store all employee or customer personal food, drink and personal items under and away from food for the establishment. (2-401; 3-306; 3-304.11; 3)</p>



14	<p>Violation: Food contact surfaces are dirty or unsanitary. Inspector Observation: Deli slicer stored on prep table adjacent to cookline with excessive accumulation of dried red food debris covering majority of food contact surfaces, per cook equipment was wiped down approximately one week ago. Multiple containers and utensils stored as clean with dried food and grease accumulation on storage rack located adjacent to three compartment sink. COS: REHS Roche educated. Staff actively warewashing unclean equipment while inspector on site. Corrective Action: Properly clean and sanitize. (4.4; 3-304; 4-201.16)</p> <p>Violation: During manual ware washing, 3-compartment is not set up properly. Inspector Observation: Employee actively washing and rinsing equipment without sanitize solution in "Sanitize" basin. COS: Inspector intervened and educated. Staff properly set up three compartment sink for warewashing. Corrective Action: Follow proper manual ware washing procedures. Set up 3-compartment sink properly, wash with hot soapy water (minimum 110 degrees F) in first compartment; Rinse in clean water in second compartment; Sanitize at proper concentration in third compartment. (4.4; 3-304; 4-201.16)</p>
15	<p>Violation: Hand sink is not stocked appropriately. Soap not available or provided as required. Inspector Observation: Hand soap unavailable at hand sink located in kitchen area during active food prep. Affixed soap dispenser missing from wall above handsink. COS: REHS Roche educated. Staff provided detergent for hand washing until hand soap is available. Corrective Action: Provide an adequately stocked hand sinks. Provide soap in fixed dispenser. (5-202)</p>
16	<p>Violation: Pests observed in facility. Inspector Observation: One live Nymph roach observed in basin of not in use, unclean prep sink with standing water and debris located in back storage area. Not additional observations of pests within facility while inspector on site. 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)</p> <p>Violation: Conditions that allow the harboring or feeding of pests observed. Inspector Observation: Excessive accumulation of unorganized, unclean equipment stored throughout facility, specifically back area storage area of facility: not in use refrigerated equipment and swamp cooler, cleaning supplies, chemicals, paint, bicycle parts, orange street cones and other equipment stored directly on floors under and around shelving in a manner impeding assessment and cleaning of area and an environment allowing for potential harborage of pests. 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)</p> <p>Violation: Exterior doors are not tightly fitted, weather proof or are left open, allowing an entry point for vermin. Inspector Observation: Multiple exterior doors throughout facility with significant light gaps allowing for potential entry points for pests. 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)</p> <p>Violation: Installed air curtains or fly fans are not operating properly. Inspector Observation: Air curtain above rear exterior door used for delivery non operational. Cook stated that aforementioned equipment hasn't been operational for a while. Corrective Action: Provide proper pest control. Provide properly operating air curtain that turns on when door is opened. (6-202.13; 6-202.15; 6-501)</p>
21	<p>Violation: Food handler working without a valid health card when required. REPEAT VIOLATION Inspector Observation: Cook W. Thung working with expired SNHD food handler safety training card 5/5/19. FOOD HANDLER HAS 5 BUSINESS DAYS FROM THIS NOTICE TO OBTAIN A VALID SNHD FOOD HANDLER SAFETY TRAINING CARD. Corrective Action: Food handler must obtain health card issued by SNHD prior to being employment in a food establishment and must maintain valid health card during employment as a food handler. (2-2; 2-404.11; 8-204.12)</p>
23	<p>Violation: Refrigerated, ready-to-eat, PHF (TCS) food not properly labeled for a 7 day use by date. Inspector Observation: Multiple containers of unlabeled foods (tofu scramble, tofu "beef", vegan "shrimp") stored in tall refrigerated unit. COS: REHS Roche educated. Per cook, aforementioned foods were prepared 2 days ago, staff labeled foods for 7 days discard. 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>
25	<p>Violation: Non-PHF (TCS) spoiled. Inspector Observation: Container of mustard with utensil stored in product with strong malodors and dark colored build up throughout food stored on shelf in back storage area. Staff discarded spoiled food. Corrective Action: Remove from service/sale or discard. (1-202; 3-305.11; 3-302.12)</p>
30	<p>Violation: Nonfood contact surfaces of equipment are not maintained clean and kept in good repair. Inspector Observation: Grease and food accumulation on shelving, cooking equipment, interior surfaces of refrigerated equipment and ware washing area. Corrective Action: Maintain clean and in good repair. (4-410; 4-2)</p>
32	<p>Violation: Dirt and debris accumulated on floors, under equipment, walls, shelves, ceiling; not maintained clean. Inspector Observation: Excessive food debris, grease, paper and dust accumulation on floors, walls and ceilings throughout facility: Cooking and refrigerated equipment, storage shelving, warewashing area, hand sinks and other equipment. Corrective Action: Maintain clean and in good repair. (Chapter 5; 6-1; 6-2; 6-3;)</p> <p>Violation: Floor sink or floor drains are dirty, clogged, or in disrepair. Inspector Observation: Multiple floor sinks throughout facility with malodors and excessive wet food and grease debris. Corrective Action: Maintain clean and in good repair. Evaporation pan must be on when refrigeration is in operation. (Chapter 5; 6-1; 6-2; 6-3;)</p>

**Overall Inspection Comments:**  
*Inspection accompanied by C. Munaretto and L. Navarrete*  
*Refer to C. Munaretto report for Foodborne Illness investigation findings.*

*Multiple enclosed cans of 'Gold Goat CBD infused' energy drink stored in tall refrigerated unit located adjacent to front counter area.*  
*The presence of CBD in a food or beverage is considered an adulterant. Southern Nevada Health District Regulations Governing The Sanitation of Food Establishments prohibit adulterants in food as specified in the excerpt below. Due to the presence of the adulterant, CBD, any consumable product containing CBD (tincture, infused candy, etc...) may not be sold, served, sampled, or distributed in any manner in a food establishment. Remove all products from food establishment.*



Your facility is currently on a C downgrade . A fee of \$477 must be paid to SNHD within 10 business days or prior to re-inspection. All critical and major violations must be corrected for the re-inspection. Any repeat critical or major violations observed during the re-inspection, or over 10 demerits will result in a closure with a fee of \$716 assessed. You can pay at the Health District, 280 S. Decatur Blvd., Las Vegas, NV 89107 or online at: <https://www.southernnevadahealthdistrict.org/payment/ehinvoice> Your invoice # is: IN0234860

**NOTE: STAFF AT FACILITY VOLUNTARILY CEASED FOOD PREPARATION AND SELF CLOSED WHILE INSPECTOR ON SITE. REHS ROCHE SPOKE TO STAFF UPON OBSERVATION OF CLOSED FACILITY STATING THAT CLOSURE WAS NOT DIRECTED OR SUGGESTED BY SNHD.**

Food establishment regulations (2010) and educational materials available at [www.SouthernNevadaHealthDistrict.org/ferl](http://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.)</p> <p>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. <b>Failure on re-inspection will result in a "C" grade with associated fee and may require a supervisory conference.</b></p> <p>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. <b>Failure on re-inspection will result in a closure of the facility with associated fee and may require a supervisory conference.</b></p> <p>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. <b>Failure on re-inspection will result in continued closed status with associated fee and may require a supervisory conference.</b></p>
Section 2 Demerits	24	
Total Demerits	39	
Initial Inspection Grade	C	
<input checked="" type="checkbox"/> This grade resulted from a repeat critical or major violation.		
Reinspection Fee:	\$477.00	
Fee required to be paid within 10 business days or prior to reinspection	Inspector name: Pamela Roche	

Received by (signature)	Received by (printed)	EHS (signature)
	josue temix  cook / waiter	  Pamela Roche

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

# FIGHT the BITE



HELP PREVENT DISEASES THAT CAN BE SPREAD BY MOSQUITOES

**Eliminate standing water**

**Prevent mosquito bites**

**Report mosquito activity**

In August, the Southern Nevada Health District declared an outbreak of West Nile virus. This season, the highest number of human cases have been reported since the disease was first detected in the state in 2004. In addition to the high number of cases, many of those who have been ill have had the more serious neuroinvasive form of the illness.

West Nile virus is transmitted by the bite of an infected mosquito. The illness is not spread person-to-person. The best way to keep from getting sick is to prevent mosquito bites. People can protect themselves and their families by taking the following precautions:

- When outdoors, use [Environmental Protection Agency \(EPA\)-registered](#) insect repellents containing DEET, Picaridin, IR3535, Oil of lemon eucalyptus (OLE), or 2-undecanone.
- Wear pants and long-sleeved shirts when outdoors. Treat clothing and outdoor gear with repellent.
- Make sure doors and windows have tight-fitting screens without tears or holes.
- Prevent mosquito breeding by eliminating areas of standing water around homes, including unmaintained swimming pools.

Additional tips and more information about West Nile virus are available on the Health District website at [www.snhd.info/west-nile](http://www.snhd.info/west-nile) and on the Centers for Disease Control and Prevention website at [www.cdc.gov/westnile/prevention/index.html](http://www.cdc.gov/westnile/prevention/index.html).

If you think you or your family member have West Nile Virus, please contact your doctor.

Residents can report mosquito activity to the Mosquito Surveillance Program at 702-759-1633. Updated information about the Health District's surveillance activities is available each week at [www.snhd.info/wn-updates](http://www.snhd.info/wn-updates).