





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 checked="" type="checkbox"/>	<input 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 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
Ice Cream		12.00 F	CH
Hot Dog		141.00 F	HH



**VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS**

Item No	Observations & Corrective Actions
F	<p>IMMINENT HEALTH HAZARD: LACK OF HANDWASHING FACILITIES</p> <p>Only hand sink at snack bar observed providing water at 65 degrees F. Per management, new booster for hand sink must be ordered. Sign above hand sink stated, "Employees must wash hands in ice-room until insta-hot is installed." Multiple employees observed washing hands in 3-compartment sink.</p>
2	<p>Violation: Food handler not properly washing hands when required.</p> <p>Inspector observation: Food handler observed donning gloves to handle ready-to-eat hot dogs without washing hands first.</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> <hr/> <p>Violation: Food handler washing their hands in a sink that is not a hand sink.</p> <p>Inspector Observation: Multiple food handlers observed washing hands in 3-compartment sink in room with ice machine. Food handlers not washing hands in only hand sink due to lack of hot water. Sign at hand sink stated, "Employees must wash hands in ice room until insta-hot is installed."</p> <p>Corrective Action: Educate employees on proper hand washing procedures. Only wash hands at a hand sink. (2-2; 2-3; 3-301.11; 3-304)</p>
4	<p>Violation: Water temperature &lt;100 degrees F at hand washing sink(s).</p> <p>Inspector Observation: Only hand sink observed providing water at 65 degrees F. Per management, new booster must be ordered. - THE FACILITY HAS 48 HOURS (JANUARY 22, 2020) TO PROVIDE HOT WATER AT A MINIMUM OF 100 DEGREES F TO HAND SINK.</p> <p>Corrective Action: Provide water at a minimum of 100 degrees F at hand sink(s). (5-101; 5-102; 5-103)</p>
11	<p>Violation: Bag-in-box hoses, equipment or liquor pump room reservoirs left open causing likely contamination such as on the floor.</p> <p>Inspector Observation: Multiple bag-in-box hoses stored uncovered, subject to contamination.</p> <p>Corrective Action: Protect food from contamination. Cover/protect when not in use. (3-302; 3-303; 3-304; 3-30)</p>
32	<p>Violation: RPZ backflow prevention device on soda machine carbonators missing or overdue for yearly certification.</p> <p>Inspector Observation: RPZ backflow prevention device last serviced: January 15, 2019.</p> <p>Corrective Action: Test RPZ valve for backflow prevention within 10 days (January 31, 2020). 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> <hr/> <p>Violation: Dirt and debris accumulated on floors or under equipment. Floor not maintained clean.</p> <p>Inspector Observation: Excessive debris observed below bag-in-boxes in storage room upstairs.</p> <p>Corrective Action: Maintain clean and in good repair. (Chapter 5; 6-1; 6-2; 6-3;)</p> <hr/> <p>Violation: Ceiling is in disrepair and/or water stained.</p> <p>Inspector Observation: Multiple ceiling tiles in upstairs dry storage area observed missing or water stained.</p> <p>Corrective Action: Maintain clean and in good repair. (Chapter 5; 6-1; 6-2; 6-3;)</p>

**Overall Inspection Comments:**

THE FACILITY IS CLOSED. CEASE AND DESIST ALL FOOD OPERATIONS. THE FACILITY MUST DO THE FOLLOWING:

- 1) PAY CLOSURE FEE OF \$716.00 WITHIN 10 BUSINESS DAYS (JANUARY 31, 2020).
- 2) SCHEDULE A REINSPECTION WITHIN 15 BUSINESS DAYS (FEBRUARY 7, 2020).
- 3) CORRECT ALL CRITICAL AND MAJOR VIOLATIONS (REPAIR HAND SINK TO MAINTAIN HOT WATER AT A MINIMUM OF 100 DEGREES F AT ALL TIMES).

4) EARN AN "A" GRADE (0 - 10 DEMERITS) WITH NO REPEATED VIOLATIONS.

**FAILURE TO COMPLY MAY RESULT IN FURTHER ADMINISTRATIVE ACTION INCLUDING: CLOSURE OF FACILITY WITH APPLICABLE FEES.**

Food establishment regulations (2010) and educational materials available at [www.SouthernNevadaHealthDistrict.org/ferl](http://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.) 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> 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> 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>
Section 2 Demerits	3	
<b>Total Demerits</b>	<b>13</b>	
Initial Inspection Grade	Closed	
<input type="checkbox"/> This grade resulted from a repeat critical or major violation.		
<b>Reinspection Fee:</b>	<b>\$716.00</b>	

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

Inspector name: Kristina Moreno

Received by (signature)	Received by (printed)	EHS (signature)
	JAMES BOSTON  MANAGER	  Kristina Moreno

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

# 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).