



**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							
PR0014362	Famous Dave's Famous Dave's - Restaurant	(702) 633-7427	1500	EE7001077							
ADDRESS	RISK CAT.	P.E. CODE	DISTRICT	LOCATION	PERMIT STATUS						
4390 Blue Diamond RD Las Vegas, NV 89139-7702	3	1003	49		ACTIVE						
NEVADA CLEAN INDOOR AIR ACT: <input checked="" type="checkbox"/> COMPLIANCE REQUIRED <input type="checkbox"/> EXEMPT			CONTACT PERSON: Mark MacFauln								
<b>CURRENT SERVICE</b>	EHS	SERVICE	DATE	TIME IN	TIME OUT	DEMERITS	FINAL GRADE	TRAVEL MIN	INSPECTION RESULT	SEWER	WATER
	EE7001077	Routine Inspection	3/09/2020	11:40AM	12:30PM	5	Closed	15	Closed with Fees	M	M

SPECIAL NOTES: RPZ 03/18 above BIB

**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 checked="" 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 checked="" 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"/>
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"/>
4	Hot and cold running water from approved source as required.	<input type="checkbox"/>	<input checked="" 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"/>
6	Food wholesome; not spoiled, contaminated, or adulterated.		<input checked="" 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 checked="" type="checkbox"/>	<input 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"/>
11	Food protected from potential contamination during storage and preparation.		<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
13	Food protected from potential contamination by employees and consumers.		<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"/>
15	Handwashing facilities adequate in number, stocked, accessible, and limited to handwashing only.		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
16	Effective pest control measures. Animals restricted as required.		<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"/>
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"/>
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"/>
20	Single use items not reused or misused.		<input checked="" 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"/>
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"/>
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 checked="" type="checkbox"/>	<input 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
walk in ambient		38.00 F	CH

**VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS**

Item No	Observations & Corrective Actions
B	Violation: No hot water to entire facility. Inspector Observation: - upon inspector's arrival no hot water was available in the entire facility, hot water at the 3 compartment sink measured 59 deg F and at the hand sinks 62-69 deg F - the PIC indicated repairs were currently being done to the hot water system - the PIC states 1 of 2 hot water tanks exploded Friday 3/6/20 at which time the facility self closed until the following day when the broken hot water tank was bypassed, at this time the PIC states hot water was available at the required minimums - upon inspector's arrival plumbers were onsite making repairs to the hot water system but no hot water was available in the kitchen, the plumber estimates 2 hours until hot water is restored 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)
4	Violation: No hot water to entire facility. Inspector Observation: upon inspector's arrival no hot water was available in the entire facility, hot water at the 3 compartment sink measured 59 deg F and at the hand sinks 62-69 deg F 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)

**Overall Inspection Comments:**

Facility was found operating without adequate hot water and is closed with applicable fees due to an imminent health hazard (IHH). The PIC is reminded that an IHH requires the facility to self close and notify SNHD of the closure.

SNHD Closure sign posted. Do not move, remove, or block closure sign. Facility is to remain closed until hot water has been restored and this has been verified by SNHD. Contact inspector MICHELLE GUZMAN guzmanm@snhd.org to schedule a re-inspection. A facility closure fee of \$1400 must be paid at the 280 S. Decatur Blvd SNHD office prior to re-inspection. You may also pay online by visiting www.snhd.info and clicking on the "Pay an Environmental Health Invoice" link. Call SNHD at (702) 759 - 1110 to obtain an invoice number to pay online.



\*\*No food handling or ware washing may occur until re-inspected and re-opened by SNHD.

(Inspection conducted jointly with complaint investigation, refer to complaint report CO0085385 for additional information)

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

Section 1 Demerits	5	<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	0	
Total Demerits	5	
Initial Inspection Grade	Closed	
<input type="checkbox"/> This grade resulted from a repeat critical or major violation.		
<b>Reinspection Fee:</b>	<b>\$1,400.00</b>	

Fee required to be paid within 10 business days or prior to reinspection	Inspector name: Michelle Guzman
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Received by (signature)	Received by (printed)	EHS (signature)
	Tino Rodriguez  Area director	  Michelle Guzman

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.

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# food FOR THOUGHT

ISSUE 1 – JANUARY 2020

At the Southern Nevada Health District, it is a top priority to provide open communication and partner with industry to reach our shared goal of safer food.



## Fee schedule changes effective February 1

The Southern Nevada District Board of Health approved the following changes to the Environmental Health (EH) fee schedule effective February 1, 2020:

- C downgrade fee increased to \$1,200
- Closure fee increased to \$1,400
- New fees for expedited plan review inspections (dependent upon staff availability)

For a list of all EH fees, visit [www.snhd.info/eh-fees](http://www.snhd.info/eh-fees).

## HACCP plans to be enforced July 1



Hazard Analysis Critical Control Point (HACCP) plans for all special processes required by regulations will be enforced July 1, 2020. Information about this topic can be found at [www.snhd.info/haccp](http://www.snhd.info/haccp).

## EH training office changes name

The EH training office has a new name: Regulatory Support Office. This title better describes the diverse functions it provides the EH Division. In addition to providing internal and external training, staff members in the office review HACCP plans, waivers and labels; provide regulation interpretation; serve as liaison with federal, state and local partners; conduct research on emerging topics; oversee inspector standardization; and much more.

## Vaping now prohibited in restaurants and more

The Nevada Clean Indoor Air Act was updated during the 2019 legislative session to include electronic vaping products, preventing their use in public places where cigarette use is not allowed.

For more information, and to download or request free signage, visit [www.getthehealthyclarkcounty.org/nciaa](http://www.getthehealthyclarkcounty.org/nciaa).



## Food Safety Partnership meetings and trainings are free and open to all

Held quarterly at the Health District's main location (280 S. Decatur Blvd.), Food Safety Partnership (FSP) meetings provide an interactive platform to:

- Meet the EH leadership team
- Get clarification on regulatory requirements
- Get trained on hot topics
- Seek answers to questions

Free food safety training in English and Spanish is available after each FSP meeting.

- Training taught by Health District trainers
- Great refresher for lead staff and new managers
- Opportunity to get trained to train coworkers

For more information and to register for our next meeting and trainings, visit [www.snhd.info/ehrcp](http://www.snhd.info/ehrcp).

## Resources

Food Establishment Resource Library  
[www.snhd.info/ferl](http://www.snhd.info/ferl)

Food Handler Safety Training Books and Videos  
[www.snhd.info/food-handler](http://www.snhd.info/food-handler)

Food Recall Information  
[www.snhd.info/food-recalls](http://www.snhd.info/food-recalls)

## Social Media

- Facebook.com/southernnevadahealthdistrict
- Facebook.com/snhdfoodsafety
- Twitter.com/snhdinfo
- Twitter.com/snhdfoodsafety
- Instagram.com/southernnevadahealthdistrict
- Instagram.com/snhdfoodsafety

## Contact Us

Business hours: (702) 759-0588  
After hours: (702) 759-1600  
Email: [environmentalhealth@snhd.org](mailto:environmentalhealth@snhd.org)