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
PR0120628	MIMOSAS GOURMET MIMOSAS GOURMET	(408) 666-4290	650	EE7001357

ADDRESS	RISK CAT.	P.E. CODE	DISTRICT	LOCATION	PERMIT STATUS
3455 S DURANGO Las Vegas, NV 89117	3	1006	43		ACTIVE

NEVADA CLEAN INDOOR AIR ACT: ☒ COMPLIANCE REQUIRED ☐ EXEMPT

CONTACT PERSON: Ilene Alvarez

CURRENT SERVICE	EHS	SERVICE	DATE	TIME IN	TIME OUT	DEMERITS	FINAL GRADE	TRAVEL MIN	INSPECTION RESULT	SEWER	WATER
	EE7001357	Routine Inspection	9/21/2020	1:30PM	4:00PM	39	C	15	"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	OUT
A	Interruption of electrical service	☐
B	No potable water or hot water	☐
C	Gross unsanitary occurrences or conditions including pest infestation	☐
D	Sewage or liquid waste not disposed of in an approved manner	☐
E	Lack of adequate refrigeration	☐
F	Lack of adequate employee toilets and handwashing facilities	☐
G	Misuse of poisonous or toxic materials	☐
H	Suspected foodborne illness outbreak	☐
I	Emergency such as fire and/or flood	☐
J	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	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.	■	☐	☐	☐	☐	☐
2	Handwashing (as required, when required, proper glove use, no bare hand contact of ready to eat foods). Foodhandler health restrictions as required.	■	☐	☐	☐	☐	☐
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.	■	☐	☐	☐	☐	☐
4	Hot and cold running water from approved source as required.	■	☐	☐	☐	☐	☐
5	Imminently dangerous cross connection or backflow. Waste water and sewage disposed into public sewer or approved facility.	■	☐	☐	☐	☐	☐
6	Food wholesome; not spoiled, contaminated, or adulterated.	☐	■	■	☐	☐	☐
7	PHF/TCSs cooked and reheated to proper temperatures.	■	☐	☐	☐	☐	☐
8	PHF/TCSs properly cooled.	☐	■	☐	☐	☐	☐
9	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	IN	OUT	COS	NO	NA	R
10	Food and warewashing equipment approved, properly designed, constructed and installed.	■	☐	☐	☐	☐	☐
11	Food protected from potential contamination during storage and preparation.	☐	■	■	☐	☐	☐
12	Food protected from potential contamination by chemicals. Toxic items properly labeled, stored and used.	☐	■	■	☐	☐	☐
13	Food protected from potential contamination by employees and consumers.	☐	■	■	☐	☐	☐
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.	☐	■	■	☐	☐	☐
15	Handwashing facilities adequate in number, stocked, accessible, and limited to handwashing only.	☐	■	☐	☐	☐	☐
16	Effective pest control measures. Animals restricted as required.	☐	■	☐	☐	☐	☐
17	Hot and cold holding equipment present; properly designed, maintained and operated.	☐	■	☐	☐	☐	☐
18	Accurate thermometers (stem & hot/cold holding) provided and used.	■	☐	☐	☐	☐	☐
19	PHF/TCSs properly thawed. Fruits and vegetables washed prior to preparation or service.	☐	■	■	☐	☐	■
20	Single use items not reused or misused.	■	☐	☐	☐	☐	☐
21	Person in charge available and knowledgeable/management certification. Foodhandler card as required. Facility has an effective employee health policy.	■	☐	☐	☐	☐	☐
22	Backflow prevention devices and methods in place and maintained.	■	☐	☐	☐	☐	☐

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.	■	□	□	□	□	□

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
Gravy		155.00 F	HH
Green sauce		40.00 F	CH
Hallandaise sauce		140.00 F	HH
Cheese		41.00 F	CH
Potato		166.00 F	RH

VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS

Item No	Observations & Corrective Actions
6	Violation: Ready-to-eat or packaged raw PHF (TCS) held past shelf life of product. Inspector Observation: Individually packaged crab mix observed with 9/11 make date. COS: all crab mixed discarded voluntarily by the PIC. Corrective Action: Do not hold PHF/TCS past use by, sell by or best by date. Remove expired foods from use/storage, return or discard. (1-202; 3-101.11; 3-202.12)
8	Violation: PHF (TCS) not cooled properly. Inspector Observation: Various food items improperly cooled; -4 large bus bins of cooked potato, prep date 9/20 47.8-79.8 degrees F COS: Product discarded -chorizo made today at 8:00AM, 49-56 degrees F COS: Product discarded -cooked salsa sauce made today at 10:00AM, 106.4 degrees F COS: All products reheated and will start the cooling process over. Corrective Action: Rapidly cool PHF (TCS) from 135-70 degrees F within 2 hours and from 70-41 degrees F within an additional 4 hours. (3-501.14; 3-501.15; 3-502)
9	Violation: PHF (TCS) between 41 degrees F and 135 degrees F except during preparation, cooking, cooling or when time is used as a control. Inspector Observation: The following food items in the make table on hot line were observed above 41 degrees F: -Gravy in the steam table by the three compartment sink measured at 85 degrees F - Mozzarella at 50 degrees F - Corn beef at 48 degrees F - Sliced ham at 48 degrees F - French fries at 49 degrees F - Crab mix at 58 degrees F - whipped butter at 54 degrees F - pancake batter at 48 degrees F - french toast egg mix at 54 degrees F NOTE: Refer to violation #17 for more information. COS: All food items discarded voluntarily by the person in charge. 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)
11	Violation: Utensil stored in standing water in the temperature danger zone. Inspector Observation: Upon inspector arrival utensil by the hotline observed in standing water. Water temperature measured at 55 degrees F. COS: utensils washed, rinsed and sanitized prior to being placed in an ice slushy. Corrective Action: Store utensils by approved method in a contamination free manner. When using standing water, maintain water at 41 degrees F and below or 135 degrees F and above. (3-304.12; 3-306.13; 4-302) Violation: Food products double-stacked without a barrier. Inspector Observation: Observation 1: several items inside both make tables double-stacked: a container of cut sausages placed atop cut sausages and a container of cut cilantro stored atop cheese. Observation 2: black bus tub of cooked potatoes double stacked in the walk-in cooler. COS: education provided, all items atop food relocated. Corrective Action: Protect food from contamination. Cover prior to stacking. (3-302; 3-303; 3-304; 3-30) Violation: Storing raw animal products next to or over cooked or ready-to-eat foods. Inspector Observation: A box of raw shelled eggs stored stop of cooked potatoes in the walk-in cooler. COS: box of eggs relocated to the bottom of shelf inside of the walk-in cooler. Corrective Action: Protect food from contamination. Store raw animal products under or away from ready to eat foods. (3-302; 3-303; 3-304; 3-30)

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Violation: Storing food items under or near corroded or oxidized copper pipes or other disintegrating metal surfaces.

Inspector Observation: Cooked fries stored below a corroded condenser line. COS: fries relocated.

Corrective Action: Protect food from contamination. Relocate food to approved area. (Chapter 7; 4-201.15; 4-30)

13 Violation: Employee open drinks or food stored on or over food or food contact surfaces.

Inspector Observation: Two open water bottles stored on the sides of the make table by the hotline. COS: Education provided; both water bottles discarded.

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)

14 Violation: Food contact surfaces are dirty or unsanitary.

Inspector Observation: Several food contact surfaces, stored as clean were observed in an unsanitary condition, with old food debris on the items. Items include; large knife on the metal strip and vegetable sliver with debris build up around the blade. COS: All items were relocated to the warewash.

Corrective Action: Properly clean and sanitize. (4.4; 3-304; 4-201.16)

Violation: Sanitizer bucket(s) or in use sanitizer spray bottle(s) found to have no or low concentration of sanitizer.

Inspector Observation: QUAT sanitizer solution found with QUAT residual less than 200ppm at time of inspection. COS: sanitizer solution made with the correct concentration.

Corrective Action: Provide sanitizer at proper concentration. (4.4; 3-304; 4-201.16)

15 Violation: Hand sink is excessively dirty.

Inspector Observation: Fresh food debris observed in the basin, and corners of the hand sink. In addition, food grime observed in corners of the hand sink.

Corrective Action: Maintain clean. (5-202)

16 Violation: Conditions that allow the harboring or feeding of pests observed.

Inspector Observation: Heavy grease and food accumulation noted under and behind deep fryers and grill by the hotline, around ware washing and throughout floor of the permitted facility.

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: Make table by hot line is maintaining an ambient temperature of 53-54 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)

19 Violation: Fruits and vegetables not washed prior to being cooked, prepared, processed, served, or dispensed.

Inspector Observation:

Observation 1: a pan of sliced and whole avocados found inside the make table with stickers on product.
Observation 2 : One whole avocado stored cut zucchini.

Corrective Action: Wash fruits and vegetables prior to cooking, preparing, processing, serving or dispensing. Stickers must be removed as part of the washing process {3-302.11(G)}

32 Violation: Ventilation hoods and/or filters are not properly maintained clean, allowing grease, dust, or condensate to accumulate and/or drip.

Inspector Observation: Ventilation hood filters are heavily soiled with grease.

Corrective Action: Maintain ventilation system clean and in good repair. (Chapter 5; 6-1; 6-2; 6-3;)

Overall Inspection Comments:

This inspection report resulted in a "C" downgrade of facility with a $1200 fee assessed.

Your invoice number is IN0256749. You may pay the invoice online or in person. All invoices must be paid prior to re-inspection. Facility must schedule a re-inspection within 15 business days and must pass with 10 demerits or less (no repeat critical or major violations). Facility must pass re-inspection or will be closed with applicable fees.

NOTE: Due to consecutive C downgrades on routine inspections, as of today, 9/21/2020, facility will be placed into SNHD's Administrative Process. Prior to reinspection, facility must have an Intervention Training with SNHD's Regulatory Support Office. Call Training Officer Alexis Barajas at 702-759-1631 and/or email at barajas@snhd.org to schedule the intervention within 24-48 hours of the downgrade. A missed appointment will result in a $239 fee.

Invoice attached with inspection report via email.

Joint inspection with EHS Natasa Grujicic.

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

Section 1 Demerits	15
Section 2 Demerits	24
Total Demerits	**39**
Initial Inspection Grade	C
☐ This grade resulted from a repeat critical or major violation.	
Reinspection Fee:	**$1,200.00**

0 to 10 demerits = A (Identical consecutive critical or major violations shall be downgraded to next lower grade.)

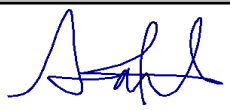
11 to 20 demerits or identical consecutive critical or major violation = B; Re-inspection after 15 business days, or sooner if requested. Inspection must result in 10 demerits or less, with no identical repeat critical or major violations. **Failure on re-inspection will result in a "C" grade with associated 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.**

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

Inspector name: Saba Wube

Received by (signature)	Received by (printed)	EHS (signature)
	Valeria Ibarra Manager	 Saba Wube

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

REMINDER

Annual Food Establishment Permit Fees

Food Establishment permit fees assessed for the fiscal year (July 1–June 30)

Helpful tips:

- Ensure the billing address on file with the Health District is up to date by filling out the ESTABLISHMENT FILE UPDATE FORM *(click link to download)*.
- Invoices for permit fees are mailed in early July. If you do not receive an invoice by the end of July, contact your inspector or call (702) 759-1110.

If currently not in operation, and reopening date undetermined for 2020, an option may be to place permit on Inactive status:

- Contact your inspector by calling (702) 759-1110 or emailing environmentalhealth@snhd.org.
- $94 Fee will be billed in July. In addition, prior to reopening the annual permit fee is due. The $94 is not prorated.

NOTICE OF BUSINESS CLOSURE FORM

ESTABLISHMENT FILE UPDATE FORM

If you need to delete your permit:

- Please fill out the NOTICE OF BUSINESS CLOSURE FORM *(click link to download)* and submit to environmentalhealth@snhd.org prior to June 30, 2020.
- A terminated lease, final utility bill, or other documentation may be required.
- An inspector may visit the facility to confirm removal of equipment.
- Invoices for permits not deleted before July 2020 will be due.
- Permit fees are not prorated.

Have a question? Contact us:

Environmental Health Food Operations
(702) 759-1110
environmentalhealth@snhd.org