



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

Table with 5 main rows: PERMIT #, ESTABLISHMENT NAME, PHONE #, EST. SQUARE FOOTAGE, PRIMARY EHS; ADDRESS, RISK CAT., P.E. CODE, DISTRICT, LOCATION, PERMIT STATUS; NEVADA CLEAN INDOOR AIR ACT; CONTACT PERSON; and a detailed inspection table with columns for EHS, SERVICE, DATE, TIME IN, TIME OUT, DEMERITS, FINAL GRADE, TRAVEL MIN, INSPECTION RESULT, SEWER, WATER.

SPECIAL NOTES: RPZ 01/04/2017 KITCHEN NORTH WALL
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

Table with 11 rows (A-J) listing imminent health hazards such as 'Interruption of electrical service', 'No potable water or hot water', 'Gross unsanitary occurrences or conditions including pest infestation', etc.

SECTION 1 - The Critical Violations listed below are to be assessed 5 demerits for each violation

Table with 9 rows (1-9) listing critical violations such as 'Verifiable time as a control with approved procedure when in use', 'Handwashing (as required, when required, proper glove use, no bare hand contact of ready to eat foods)', etc.

SECTION 2 - The Major Violations listed below are to be assessed 3 demerits for each violation

Table with 14 rows (10-23) listing major violations such as 'Food and warewashing equipment approved, properly designed, constructed and installed', 'Food protected from potential contamination during storage and preparation', etc.



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"/>	
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"/>	
26	Facilities for washing and sanitizing kitchenware approved, adequate, properly constructed, maintained and operated.	<input checked="" 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"/>	
28	Small wares and portable appliances approved, properly designed, in good repair.	<input type="checkbox"/>	<input checked="" 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"/>	
30	Nonfood contact surfaces and equipment properly constructed, installed, maintained and clean.	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" 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"/>	

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
lengua		180.00 F	reheat
beans		38.00 F	cold holding
rice		139.00 F	hot holding



VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS

Item No	Observations & Corrective Actions
2	<p>Violation: Food handler not properly washing hands when required.</p> <p>Inspector observation: EHS observed several food handlers donning gloves without performing hand washing prior to putting the gloves on.</p> <p>cos: gloves discarded, hands washed as requested by EHS.</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> <p>Violation: Food handler using bare hands to handle ready-to-eat food.</p> <p>Inspector Observation: EHS observed food handler peeling ready to eat onions with bare hands. Bare onions were then put in a bucket to continue to prep (bare handed).</p> <p>cos: Food handler washed hands and put gloves on per EHS request. Onions re-washed.</p> <p>Corrective Action: Eliminate bare hand contact with ready-to-eat foods, except when washing fruits and vegetables. (2-2; 2-3; 3-301.11; 3-304)</p>
7	<p>Violation: Food prepared at facility not reheated for hot holding to 165 degrees F or greater for at least 15 seconds.</p> <p>Inspector Observation: Several potentially hazardous food items, prepared on site, reheating at steam table (see #17). Per food handler food was put in steam table around 0830am. EHS found foods reheating around 1015-1020.</p> <p>Steam table by drive thru window: Beef 110 degrees Fahrenheit, Lengua 107 degrees Fahrenheit.</p> <p>cos: Per EHS request, food items immediately relocated to grill and boiling water to reheat. All food items were reheated to an internal 165 degrees Fahrenheit within 5 minutes.</p> <p>Front Steam Table: Carnitas 84-86 degrees Fahrenheit, Lengua 117 degrees Fahrenheit.</p> <p>Corrective Action: Reheat food prepared at facility for hot holding to minimum internal temperature of 165 degrees F for at least 15 seconds. Reheat prior to store foods in hot holding units. (3-401; 3-403; Appendix C)</p>



<p>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.</p> <p>Inspector Observation:</p> <p>-Upon arrival EHS observed raw chicken left out at room temperature (no active task). Food handler relocated chicken to walk in cooler while EHS washed hands. EHS took an immediate temperature of the chicken after washing hands. Chicken was measured at 52 degrees Fahrenheit. Per food handler chicken out no more than 1.5 hours.</p> <p>cos: chicken left uncovered at back walk in cooler to cool down to 41 degrees.</p> <p>-Large tray of cooked pork (pastor) stored in back walk in cooler measured at 61-65 degrees Fahrenheit. Per PIC, no information available to verify that the food was put there to cool or if it was left out at room temperature and then relocated to walk in cooler or when was the food cooked. Tray with no date label. Another tray of cooked pastor was found in side walk in cooler and measured at 53 degrees Fahrenheit. No information available for this food item either.</p> <p>cos: food voluntarily discarded by PIC.</p> <p>-Items stored in cold holding drawers under front grill(see #17) measured at: chicharron 48 degrees Fahrenheit, shredded cheese 50 degrees Fahrenheit, pastor 59 degrees Fahrenheit, asada 58 degrees Fahrenheit. Per food handler meats(asada and chicharron), recently used and left out during morning rush and cheese was put in unit during opening(0800-0830). Pastor in unit since Yesterday.</p> <p>cos: Meats (Asada and chicharron) reheated to 165 degrees Fahrenheit and hot held at proper temperature in steam table. Pastor voluntarily discarded by PIC. Other items relocated to different cold holding units holding proper temperature (after they were put in walk in cooler to cool to 41 degrees Fahrenheit.) Items that were relocated were measured at 41 degrees or below by the end of inspection.</p> <p>- Large tray of cooked tripa left on top of grill (unit not on) at room temperature. Unit is not in use for cooking at the moment plastic trays with chips and tortillas were also stored on top. Per food handler, tray left there for easy access during morning rush and it has not been more than 2 hours since food was left at room temperature.</p> <p>cos: item immediately reheated to 165 degrees Fahrenheit and left on grill for hot holding.</p> <p>- Raw lengua (improperly thawed see #19) measured at 53 degrees Fahrenheit. Per pic item thawing for about an hour.</p> <p>cos: items relocated to stove to be cooked.</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>
<p>11 Violation: Storing raw animal products next to or over cooked or ready-to-eat foods. REPEAT</p> <p>Inspector Observation: Raw chicken stored over uncovered container with cooked beans in walk in cooler.</p> <p>cos: raw chicken relocated to bottom shelf away from ready to eat foods.</p> <p>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).</p> <p>Violation: Foods not covered in storage (except when cooling).</p> <p>Inspector Observation: Several food items such as cooked asada, cooked beans and cooked potatoes observed uncovered during long term storage. Items observed uncovered in both walk in coolers.</p> <p>cos: items covered.</p> <p>Corrective Action: Protect food from contamination, cover. (3-302; 3-303; 3-304; 3-30)</p>
<p>12 Violation: Sanitizer concentration too high during ware washing, in sanitizer buckets or spray bottles.</p> <p>Inspector Observation: 2/2 chlorine solutions in hot/cook line measured at a concentration greater than 200ppm.</p> <p>cos: solution diluted. Chlorine measured at 100ppm.</p> <p>Corrective Action: Protect food from contamination. Provide sanitizer at proper concentration. (Chapter 7; 4-201.15; 4-30)</p>
<p>16 Violation: Installed air curtains or fly fans have been disconnected or have had the pressure switches bypassed to deactivate units.</p> <p>Inspector Observation: Drive thru window automatic fly fan turned off. Active service of customer observed. Window is not self closing.</p> <p>cos: Fly fan turned off and working as required. Fan turning automatically on when window is opened.</p> <p>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>



17	<p>Violation: Refrigerator not able to maintain PHF/TCS food at required temperature due to operational errors.</p> <p>Inspector Observation: Front cold holding drawers holding a minimum of 44.1 degrees Fahrenheit. By the end of inspection, minimum temperature per EHS Min/Max thermometer was 44.6 degrees Fahrenheit. Several food items out of temperature (see #9).</p> <p>UNIT RED TAGGED. DO NOT USE UNIT UNTIL REPAIRED TO HOLD/MAINTAIN 41 DEGREES FAHRENHEIT OR BELOW AND APPROVED BY SNHD. FAILURE TO COMPLY COULD RESULT IN FURTHER ADMINISTRATIVE ACTION.</p> <p>Corrective Action: Repair to maintain cold foods at 41 degrees F or colder. Maintain equipment in good repair and use only as designed. (4-2; 3-501.11; 6-202.11)</p> <p>Violation: Approved equipment used in an unapproved application or manner.</p> <p>Inspector Observation: 2 steam tables used to reheat lengua, beef and carnitas (see #7)</p> <p>Corrective Action: Maintain equipment in good repair and use only as designed. (4-2; 3-501.11; 6-202.11)</p>
18	<p>Violation: Thermometer missing or improperly installed in enclosed hot and/or cold holding equipment.</p> <p>Inspector Observation: No unit thermometer observed in make table right across display hot holding unit at front.</p> <p>Corrective Action: Provide appropriate thermometers accurate to ±2 degrees F properly located and permanently affixed inside hot and cold holding equipment. (4-302.13; 4-202.11)</p> <p>Violation: Thermometer broken or not accurate to ±2 degrees F.</p> <p>Inspector Observation: Cold holding unit (drawers) thermometer not working. No other thermometer in unit. Unit also observed out of temperature (see #17).</p> <p>Corrective Action: Replace broken thermometer or provide properly calibrated thermometer accurate to ±2 degrees F. (4-302.13; 4-202.11)</p>
19	<p>Violation: Foods not thawed by an approved method.</p> <p>Inspector Observation:</p> <p>Upon arrival, raw lengua observed thawing fully submerged but no running water in 2 basin prep sink. Lengua observed in the temperature danger zone(see 9). Only faucet at prep sink in use to thaw beef.</p> <p>cos: lengua relocated to stove for cooking.</p> <p>Corrective Action: Thaw food by approved method. Approved methods include: under refrigeration; completely submerged under running water having sufficient velocity to agitate and float off loose particles; in a microwave oven if the food will be immediately cooked; under conditions that do not allow any portion of the food to be above 41 degrees F for more than four hours, with temperature logs verifying compliance; as part of the conventional cooking process.</p>
22	<p>Violation: RPZ backflow prevention device on soda machine carbonators missing or overdue for yearly certification (greater than 12 months).</p> <p>Inspector Observation: Backflow prevention device for soda machine (RPZ) last tested on January 2017 per tag. No certification paperwork available.</p> <p>Facility has 10 days to re-certify RPZ. Failure to comply could result in further administrative action such as red tagging of soda machine.</p> <p>Corrective Action: Test RPZ valve for backflow prevention within 10 days. 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>
23	<p>Violation: Refrigerated, ready-to-eat, PHF (TCS) food not properly labeled for a 7 day use by date.</p> <p>Inspector Observation: Several trays with tacos(stuffed with cooked items such as potatoes and meat) labeled with a prep date of 2/7/19. Per food handlers, tacos were made Yesterday and label wasn't changed.</p> <p>cos: old label removed. Proper date provided on labels.</p> <p>- tray with cooked tacos with label stating 2/21/19-2/28/19. Dated with an 8 day shelf life.</p> <p>cos: label corrected.</p> <p>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>

28 Violation: Ice machine with a small amount of rust or microbial growth not likely to contaminate ice, moderate amount of hard water/calcium buildup.
 Inspector Observations: Minimal mold like growth inside of ice machine.
 Corrective Action: Clean/ Maintain. Wash/rinse/Sanitize as required when required. {4-204.11}

30 Violation: Nonfood contact surfaces of equipment are not maintained clean and kept in good repair.
 Inspector Observation: Tape used to hold gasket in front cold holding unit drawer.
 Corrective Action: Maintain clean and in good repair. (4-410; 4-2)

31 Violation: No toilet tissue or toilet tissue not on a dispenser in restroom.
 Inspector Observation: No toilet paper in women restroom.
 cos: provided.
 Corrective Action: Provide toilet issue on a dispenser. (5-204.11; 5-202.12; 6-202)

32 Violation: Light bulbs are missing or burnt out compromising required light levels.
 Inspector Observation: 2 burnt lights bulbs in ventilation hood.
 Corrective Action: Replace light bulbs to maintain required light levels. (Chapter 5; 6-1; 6-2; 6-3;)

Overall Inspection Comments:

A 477 dollars fees has been assessed due to "C" Downgrade. Fee must be paid prior to reinspection and within 10 business days. Failure to comply could result in further administrative action.

Fee can be paid by visiting our office at 280 S Decatur Blvd. and or online at <http://snhd.info/eh/payment> .



Invoice ID: IN0213640

Spanish translation provided by EHS.

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

Section 1 Demerits	15	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 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 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.
Section 2 Demerits	24	
Total Demerits	39	
Initial Inspection Grade	C	
<input 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: Bianca Ramirez

Received by (signature)	Received by (printed)	EHS (signature)
	Anabel Segovia Owner's Assistant	 Bianca Ramirez

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

HOW TO SPOT A FAKE RESTAURANT INSPECTOR

Does your health inspector wear an identification badge? Do they have official business cards?

An Environmental Health Specialist (aka "health inspector") with the Southern Nevada Health District wears a picture ID badge. Health District inspectors will identify themselves, state the purpose of their visit, and ask to speak to a Person-In-Charge (PIC). They usually carry official business cards.

Did you receive a phone call to schedule a routine inspection?

Routine inspections are UNANNOUNCED. Scheduled inspections are usually follow-up activities such as re-inspections and surveys. If you are currently in the Plan Review process, our Facility Design Assessment & Permitting (FDAP) inspectors may schedule an on-site inspection.

Did they ask for any personal information including credit card information?

Health District inspectors will NOT ask for credit card information. Personal information requests are limited to a name, email address, and phone number. Email addresses are needed to send inspection reports, and phone numbers are primarily used to contact the PIC of a facility in case of an emergency or to request information.

Did they ask you for money or food?

Health inspectors will NOT ask for money; no financial transactions can be handled by a health inspector. Routine inspections do not have an associated fee. Annual health permit fees, re-inspection fees, verified complaint fees, and closure fees are remitted directly to the Health District, either online or in person, at any of the Health District's Environmental Health service locations. A health inspector can give you information about paying fees online or about locations where payments can be made. Health inspectors will not ask for or accept food.

Did they provide an inspection report?

A health inspection (including follow-up visits) will be documented on an inspection report and be sent to the PIC (or designated recipient) via email, fax, or paper form within 24 hours. If a routine inspection was conducted, an inspector will provide a grade card before leaving.



If you are still in doubt, you can call the Southern Nevada Health District to verify information.

Monday-Friday 8:00 a.m. – 4:30 p.m.
(702) 759-1110

NOTE: Health inspectors from the Southern Nevada Health District may conduct inspections outside of normal Health District business hours.

