



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 columns: PERMIT #, ESTABLISHMENT NAME, PHONE #, EST. SQUARE FOOTAGE, PRIMARY EHS. Values: PR0010171, TACOS MEXICO, (702) 845-2975, 1000, EE7001254

Table with 6 columns: ADDRESS, RISK CAT., P.E. CODE, DISTRICT, LOCATION, PERMIT STATUS. Values: 3820 W SAHARA Las Vegas, NV 89102, 3, 1007, 24, ACTIVE

NEVADA CLEAN INDOOR AIR ACT: [X] COMPLIANCE REQUIRED [ ] EXEMPT CONTACT PERSON: Marta Vega

Table with 12 columns: EHS, SERVICE, DATE, TIME IN, TIME OUT, DEMERITS, FINAL GRADE, TRAVEL MIN, INSPECTION RESULT, SEWER, WATER. Values: EE7001644, Routine Inspection, 2/16/2021, 12:30PM, 5:50PM, 38, C, 20, "C" Downgrade, M, M

SPECIAL NOTES: RPZ U3CS 4/17 - WALK IN OUTSIDE IN BACK 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 7 columns: Hazard description, IN, OUT, COS, NO, NA, R. Rows A-J: Interruption of electrical service, No potable water, Gross unsanitary occurrences, Sewage or liquid waste, Lack of adequate refrigeration, Lack of adequate employee toilets, Misuse of poisonous or toxic materials, Suspected foodborne illness outbreak, Emergency such as fire and/or flood, 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

Table with 7 columns: Violation description, IN, OUT, COS, NO, NA, R. Rows 1-9: Verifiable time as a control, Handwashing, Commercially manufactured food, Hot and cold running water, Imminently dangerous cross connection, Food wholesome, PHF/TCSs cooked and reheated, PHF/TCSs properly cooled, PHF/TCSs at proper temperatures

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

Table with 7 columns: Violation description, IN, OUT, COS, NO, NA, R. Rows 10-23: Food and warewashing equipment, Food protected from potential contamination, Kitchenware and food contact surfaces, Handwashing facilities, Effective pest control, Hot and cold holding equipment, Accurate thermometers, PHF/TCSs properly thawed, Single use items, Person in charge, Backflow prevention devices, Grade card and required signs



**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
Sliced Tomatoes		39.40 F	CH
Sliced Beef		200.00 F	CT
Carnitas		171.00 F	HH
Menudo		186.00 F	HH
Salsa (in house)		38.00 F	CH



**VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS**

Item No	Observations & Corrective Actions
2	<p>Violation: Food handler not properly washing hands as required.</p> <p>Inspector Observation: -Food handler observed not washing hands before donning gloves to handle food products. COS:Education provided, food handler properly washed before donning gloves.</p> <p>-Food handler observed wearing single-use gloves while washing hands. COS: Education provided, food handler removed gloves and washed hands as required then donned fresh gloves.</p> <p>-Food handler observed not washing hands vigorously for at least 15 seconds. COS: Education provided and food handler properly rewashed for at least 15 seconds.</p> <p>Corrective Action: Educate employees on proper hand washing procedures. Wash hands as required: rinse under clean, running, warm water; apply liquid soap and rub together vigorously for at least 15 seconds (creating friction on the surfaces of the hands and arms, finger tips, and areas between the fingers); rinse under clean, running, warm water; dry hands and arms with sanitary, disposable towels. To avoid re-contaminating hands, it is recommended that food handlers use disposable paper towels as a barrier when touching faucet handles and the handle of a restroom door. (2-2; 2-3; 3-301.11; 3-304)</p>
6	<p>Violation: Ready-to-eat or packaged raw PHF (TCS) held past shelf life of product.</p> <p>Inspector Observation: Items prepared in-house stored in walk-in cooler past 7 day shelf-life: -Menudo dated 2/2/21 -Caldo dated 2/9/21</p> <p>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)</p>
8	<p>Violation: PHF (TCS) food appears to be cooled improperly and the Person In Charge is not able to confirm the amount of time in the cooling process. PHF (TCS) food in the cooling process is not being actively monitored to ensure two and six hour milestones.</p> <p>Inspector Observation: Cooked foods stored in back room at room temperature and PIC was unable to verify when cooling began: 2 bins of cooked carrots @88.4F, 1 bin of cooked chiles @82.3F, and 1 bin of cooked beef @50.3F COS: PIC voluntarily disposed of all TCS items improperly cooled.</p> <p>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. Actively monitor food in the cooling process. (3-501.14; 3-501.15; 3-502)</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: Several TCS foods stored in front reach in cooler above 41 degrees F including: -Cooked vegetables at 48.7 degrees F -Three bins of House made Salsa at 48.0 and 49.0 degrees F COS: Food handler voluntarily discarded TCS items out of temperature.</p> <p>See Violation #17 for cold holding unit information.</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 uncovered in reach-in refrigerators with shelving showing signs of disrepair. COS: Food handler replaced covers on all food items.</p> <p>Corrective Action: Protect food from contamination, cover. (3-302; 3-303; 3-304; 3-30)</p> <p>Violation: Using 3-compartment sink for food prep while sink is being used for any other purpose.</p> <p>Inspector Observation: Food handler thawing raw beef in one basin of the 3-compartment sink while dirty dishes were stored in another basin (see violation #14 for information on contaminated wares hanging above the 3-compartment sink)</p> <p>COS: Education provided raw beef relocated for proper cleaning of the 3-compartment sink</p> <p>Corrective Action: Protect food from contamination. Use 3-compartment sink for only one operation at a time. (3-302; 3-303; 3-304; 3-30)</p>
13	<p>Violation: Employee open drinks or food stored on or over food or food contact surfaces.</p> <p>Inspector Observation: Food handler placed personal open beverage on top of active food preparation table. COS: Food Handler disposed of open personal beverage.</p> <p>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)</p>



14	<p>Violation: Kitchenware in clean storage area inadequately cleaned (soiled with food debris).</p> <p>Inspector Observation: Vegetable peeler with an accumulation of dried food debris and can opener blade observed with dense accumulation of food debris. Clean pots observed contaminated by raw beef while in clean storage above the 3-compartment sink.</p> <p>COS: Food handler removed item from use and placed in ware wash sink.</p> <p>Corrective Action: Properly clean and sanitize. (4.4; 3-304; 4-201.16)</p>
17	<p>Violation: Hot and cold holding equipment with mechanical problems or in obvious disrepair which cannot maintain temperature.</p> <p>Inspector Observation: Low reach-in refrigerator located next to the pick-up service counter not maintaining TCS foods at 41 degrees F and below. Unit temperature verified with min/max thermometer at 51 degrees F.</p> <p>See violation #9 for TCS food temperatures.</p> <p>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)</p>
18	<p>Violation: Thermometer missing in enclosed cold holding equipment.</p> <p>Inspector Observation: Two of three reach-in refrigerators missing appropriate thermometers located inside unit.</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>
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: Back flow device tag located under 3 comp sink marked with last test date of April 2017. REPEAT VIOLATION.</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>
29	<p>Violation: Shelving dirty or showing signs of disrepair.</p> <p>Inspector Observation: Shelving in several reach-in refrigerators showing signs of disrepair with coating peeling away.</p> <p>Corrective Action: Maintain clean and in good repair. (4-410; 4-2)</p>

**Overall Inspection Comments:**  
*Joint inspection with EHS Rachel Flores.*

*A fee of \$1200 is assessed due to a C downgrade. Call REHS Rachel Flores at 702-372-3264 to schedule a reinspection within 15 business days (e.g. by March 9, 2021). The downgrade fee must be paid in full within 10 business days and before the reinspection occurs. All critical and major violations must be corrected for the reinspection. Any repeat critical or major violations observed during the reinspection will result in a closure with the applicable fee.*

*The invoice can be paid online at <http://www.southernnevadahealthdistrict.org/eh/payment>*


*Due to social distancing requirements of COVID 19, this form was reviewed, but not signed by Marta Vega, Owner.*



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

Section 1 Demerits	20	<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	18	
Total Demerits	38	
Initial Inspection Grade	C	
<input checked="" type="checkbox"/> This grade resulted from a repeat critical or major violation.		
Reinspection Fee:	\$1,200.00	

Fee required to be paid within 10 business days or prior to reinspection  
Inspector name: Janette Kiernan

Received by (signature)	Received by (printed)	EHS (signature)
		 Janette Kiernan

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



The Southern Nevada Health District's  
**FOOD HANDLER  
SAFETY TRAINING  
PROGRAM**

is now open for **first-time card applicants.**

All first-time Food Handler Safety Training Card applicants must complete testing in person at a Health District location. An appointment is required.

**TRAINING  
MATERIALS**

Free training books and videos are available at the link below.



TO SCHEDULE AN APPOINTMENT, CALL 702-759-0595 OR VISIT

[www.SNHD.info/foodhandler](http://www.SNHD.info/foodhandler)

[NOTICE OF BUSINESS CLOSURE FORM](#)

[ESTABLISHMENT FILE UPDATE FORM](#)