



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 facility information including permit # (PR0107159), establishment name (SANDS EXPO & CONVENTION CENTER), phone #, square footage, address, risk cat., P.E. code, district, location, permit status, and inspection details (EHS, service, date, time in/out, demerits, final grade, travel min, inspection result, sewer, water).

SPECIAL NOTES: 2 LARGE CAGES IN WAREHOUSE NEXT TO EACH OTHER
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. Includes hazards like interruption of electrical service, no potable water, gross unsanitary occurrences, etc.

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. Includes violations like verifiable time as a control, handwashing, food labels, hot/cold water, etc.

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. Includes violations like food and warewashing equipment, food protection, kitchenware, handwashing facilities, etc.

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 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			
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24	Acceptable personal hygiene practices, clean outer garments, proper hair restraints used. Living quarters and child care completely separated from food service.	■	<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 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 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 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 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 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 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 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 type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

TEMPERATURE OBSERVATIONS
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CT = Cooking temp. HH = Hot Holding temp. CH = Cold Holding temp. RH = ReHeat temp. TC = Time as Control temp. COOL = Cooling temp.

No Temperature Observations

VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS
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Item No	Observations & Corrective Actions
	<p>Violation: Gross unsanitary occurrences or conditions including pest harborage</p> <p>Inspector observation: See violation #16. Numerous rodent droppings &gt;50 observed in warehouse</p> <p>Corrective action: Institute effective pest control measures as to prevent the entry and harborage of pests (6-202.13; 6-202.15; 6-501)</p>
16	<p>Violation: Evidence of pests observed in facility.</p> <p>Inspector Observation: Numerous droppings (&gt;50) observed along the three corners of the warehouse area as to indicate an active pest infestation  <b>*IMMINENT HEALTH HAZARD CLOSURE*</b>            Corrective Action: Remediate all evidence of pests. See the requirements below. 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)</p> <p>Violation: Conditions that allow the harboring or feeding of pests observed.</p> <p>Inspector Observation: Numerous large holes observed in drywall area. Pallets stored against wall as to prevent observation of pest activity</p> <p>Corrective Action: Institute effective pest control measures to prevent the entry of pests and eliminate the presence of any observed pest activity. Facility must complete the following tasks prior to scheduling re-inspection:</p> <ul style="list-style-type: none"> <li>- all merchandise stored in warehouse must be 12 inches from the wall for visual observation of pest activity</li> <li>- repair holes in drywall that are more than 1/4 an inch. If providing foam, area must be meshed with wire/impermeable materials prior to foam installation</li> <li>- back room floors must be deep cleaned daily of rodent droppings and urine-- monitor for new droppings daily. Ensure cleaning is done with the appropriate personal protective equipment to prevent inhalation of aerosolized droppings.</li> <li>- seal coving if needed and any other gaps that are 1/4 an inch or more</li> <li>- discard open single use items</li> <li>- provide re-opening checklist</li> <li>- pay newly assessed closure fee of \$1400</li> <li>- obtain fumigation pest control service as to remediate all pest evidence from Certified Pest Control Operator and provide pest control records for the last three months to REHS via email at whiting@snhd.org.</li> <li>-observation of failure to complete any of the above requirements during scheduled reinspection will result in an additional closure an applicable fee. Contact REHS with progress of the above items. (6-202.13; 6-202.15; 6-501)</li> </ul>

**Overall Inspection Comments:**  
 Joint Inspection w/ DT Office Senior Mikki Knowles

Facility allowed to remove specific single use items from warehouse while REHS on site and inspection for quality. However, additional items may not be removed from food areas. A fee of \$1400 has been assessed with the invoice number (IN0281059) and must be paid prior to facility re-inspection either in person or online at <https://www.southernnevadahealthdistrict.org/permits-and-regulations/environmental-health-invoice-payment/>.



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

Section 1 Demerits	0	<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	3	
Total Demerits	3	
Initial Inspection Grade	Closed	
<input type="checkbox"/> This grade resulted from a repeat critical or major violation.		
Reinspection Fee:	\$1,400.00	

Fee required to be paid within 10 business days or prior to reinspection  
Inspector name: Willandra Whiting

Received by (signature)	Received by (printed)	EHS (signature)
	Craig Dobson Retail Operations Manager	 Willandra Whiting

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](#)