



SOUTHERN NEVADA HEALTH DISTRICT
FOOD ESTABLISHMENT INSPECTION

Page 1 of 6

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							
PR0023701	David Wong Pan Asian David Wong Pan Asian	(702) 629-7464	1000	EE7001357							
ADDRESS 2980 S Durango DR STE 101 Las Vegas, NV 89117-4423		RISK CAT. 3	P.E. CODE 1003	DISTRICT 43	LOCATION	PERMIT STATUS ACTIVE					
NEVADA CLEAN INDOOR AIR ACT: <input checked="" type="checkbox"/> COMPLIANCE REQUIRED <input type="checkbox"/> EXEMPT		CONTACT PERSON: David									
CURRENT SERVICE	EHS	SERVICE	DATE	TIME IN	TIME OUT	DEMERITS	FINAL GRADE	TRAVEL MIN	INSPECTION RESULT	SEWER	WATER
	EE7001357	Routine Inspection	3/05/2020	12:35PM	4:30PM	38	C	30	"C" Downgrade	M	M

SPECIAL NOTES: WAIVER ON FILE FOR ONE RESTROOM WITH 32 SEATS: MUST CLOSE IF RESTROOM INOPERABLE

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		<input type="checkbox"/>				
B	No potable water or hot water		<input 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 type="checkbox"/>	<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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" 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"/>	<input type="checkbox"/>
4	Hot and cold running water from approved source as required.	<input checked="" type="checkbox"/>	<input 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"/>	<input type="checkbox"/>
6	Food wholesome; not spoiled, contaminated, or adulterated.	<input type="checkbox"/>	<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8	PHF/TCSs properly cooled.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
9	PHF/TCSs at proper temperatures during storage, display, service, transport, and holding.	<input type="checkbox"/>	<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"/>	<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"/>	<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"/>	<input type="checkbox"/>
13	Food protected from potential contamination by employees and consumers.	<input type="checkbox"/>	<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 type="checkbox"/>	<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 type="checkbox"/>	<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"/>	<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"/>	<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"/>	<input type="checkbox"/>
19	PHF/TCSs properly thawed. Fruits and vegetables washed prior to preparation or service.	<input type="checkbox"/>	<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"/>	<input type="checkbox"/>
21	Person in charge available and knowledgeable/management certification. Foodhandler card as required. Facility has an effective employee health policy.	<input type="checkbox"/>	<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 type="checkbox"/>	<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. NCIAA 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"/>	<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
Shrimp		178.00 F	CT
Rice		155.00 F	HH
Tofu		41.00 F	CH
Noodles		198.00 F	CT



VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS

Item No	Observations & Corrective Actions
1	<p>Violation: No documentation of to indicate the time when the food was removed from temperature control for time alone used as a public health control.</p> <p>Inspector Observation: steamed rice at 84 degrees F and rice noodles measured at 82 degrees F at room temperature by the hotline. Person in charge stated time as a time as a public health control is used. No documentation available for when PHF TCS food was removed out of temperature.</p> <p>NOTE: You must have a written procedure to use time as a control. Additionally, date and time labels/logs must be used in conjunction with a written procedure for time as a public health control.</p> <p>Corrective Action: Always follow a verifiable, written procedure for time as a public health control. Document amount of time food left in danger zone. (3-501.19; 3-302.13; 3-502)</p>
2	<p>Violation: Single-use gloves not discarded when damaged, soiled or when interruptions in operation occur.</p> <p>Inspector Observation: food handler donned two gloves on picked up shrimp from the make table and placed on a pan to cook then took off gloves and then attempted to handle ready-to-eat mango. COS: education provided.</p> <p>NOTE: A waiver is required to use double gloves. Facility can contact special process at 702-759-110 for further information.</p> <p>Corrective Action: Educate employees on proper glove use. Single-use gloves shall be used for only one task including but not limited to working with ready-to-eat food or with raw animal food. They shall be used for no other task or purpose and shall be discarded when damaged or soiled, or when interruptions occur in the operation. (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: food handler peeled mango using bare hands for squid salad. COS: education provided, mango discarded voluntarily by the person in charge.</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>
6	<p>Violation: Food spoiled, adulterated or not wholesome.</p> <p>Inspector Observation: a bag of chinese eggplants observed molded stored inside the three door reach-in cooler. COS: eggplants discarded voluntarily by th person in charge.</p> <p>Corrective Action: Adulterated foods shall not be offered for sale or human consumption. The Person In Charge is responsible for ensuring the destruction of adulterated foods. (1-202; 3-101.11; 3-202.12)</p>
9	<p>Violation: Cut leafy greens stored above 41 degrees F ambient temperature.</p> <p>Inspector Observation: cut bok choy left at room temperature measured at 61 degrees F. COS: Person in charge stated they just prepared the bok choy. Person in charge allowed to place inside three door reach-in cooler to cool after placing in smaller containers.</p> <p>Corrective Action: Store cut leafy greens (PHF/TCS) 41 degrees F or colder ambient temperature. (3-501.16; 3-501.14; 3-502)</p> <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: Multiple PHF (TCS) foods observed in temperature danger zone:</p> <ul style="list-style-type: none">-raw whole shell eggs IR temperature measured between 63-61 degrees F- rehydrated rice noodles measured at 45 degrees F- sprouts measured at 49 degrees F-cooked pumpkin measured at 90 degrees F-cooked potatoes measured at 49 degrees FCooked carrots measured at 53 degrees F <p>COS: all food in the temperature danger zone discarded voluntarily by the person in charge.</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>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: 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>



13 Violation: Employee eating or drinking in a food handling or storage area (not in an approved manner).

Inspector Observation: upon inspector arrival food handler eating lunch in open food prep areas of the kitchen.

Corrective Action: Protect food from contamination. Taste food in approved manner, otherwise no eating in open food and food storage areas. Provide drink in approved container. (2-401; 3-306; 3-304.11; 3)

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

Inspector Observation: several employee beverages and medication store next/over food for establishment on the make tables.

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: Ice machine interiors dirty, moldy or slimy.

Inspector Observation: ice machine observed with pink and black buildup.

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

Violation: Complete absence of sanitizer solution in open food areas during active food preparation.

Inspector Observation: upon inspector arrival, complete absence of sanitizer while actively preparing food. COS: sanitizer made to the proper concentration and tested using QUAT test strips.

Corrective Action: Provide and maintain approved sanitizer solution in all work areas with open food. (4.4; 3-304; 4-201.16)

Violation: Wiping cloth used without sanitizer residual on the cloth or dry cloth used when sanitizer is required.

Inspector Observation: cloth stored on make table used to wipe make table observed with 0 ppm of QUAT.

Corrective Action: Use wiping cloth with approved sanitizer concentration. (4.4; 3-304; 4-201.16)

15 Violation: Hot and/or cold running water not available at hand sink.

Inspector Observation: Out of three hand sinks two hand sinks, one located by mop sink and one by cash register hot water shut off for one and cold water for the other. COS: Person in charge turned cold and hot water on for each hand sink respectively.

Corrective Action: Repair and maintain all hand sinks functional when facility is in operation. (5-202)

Violation: Hand sink is not stocked appropriately. Disposable towels not available or provided as required.

Inspector Observation: No paper towel for hand sink near cash register.

Corrective Action: Provide adequately stocked hand sinks. Provide paper towels. (5-202)

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

Inspector Observation: Upon inspector arrival, food handler observed cutting green beans from the produce bags without washing.

COS: education provided, food handler washed produce prior to cutting.

Corrective Action: Wash fruits and vegetables prior to cooking, preparing, processing, serving or dispensing. Stickers must be removed as part of the washing process.

21 Violation: Food handler working without a valid health card when required.

Inspector Observation: food handler departed the kitchen upon inspector arrival. When questioned, person in charge stated food handler is his daughter in law and helps in the kitchen but does not have a health card.

Corrective Action: Food handler must obtain health card issued by SNHD prior to being employment in a food establishment and must maintain valid health card during employment as a food handler. (2-2; 2-404.11; 8-204.12)

22 Violation: Air gap/breaker not provided to prevent backflow hazard.

Inspector Observation: On the three compartment sink the spring mechanism spray nozzle observed hanging below the fill level into the compartments.

Corrective Action: Repair by tightening spring mechanism to eliminate backflow hazard by providing an adequate air gap/breaker. (5-205)



25 Violation: Foods stored on shelf less than 6 inches above the floor.

Inspector Observation: Shelves located by dry storage area.

Corrective Action: Store food on approved surface at least 6 inches above the floor. (1-202; 3-305.11; 3-302.12)

26 Violation: Three-compartment sink is in disrepair.

Inspector Observation: three-compartment sink caulking worn out.

Corrective Action: Repair to meet NSF or equivalent standards. (4-202.12; 4-202.13; 4-204)

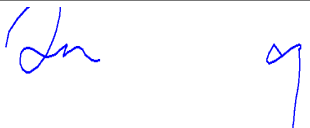
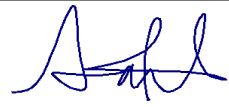
Overall Inspection Comments:

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

Your invoice number is IN0241145. 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.

Invoice attached with inspection report via email.

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

Section 1 Demerits	20	0 to 10 demerits = A (Identical consecutive critical or major violations shall be downgraded to next lower grade.)
Section 2 Demerits	18	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.
Total Demerits	38	Failure on re-inspection will result in a "C" grade with associated fee and may require a supervisory conference.
Initial Inspection Grade	C	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.
<input type="checkbox"/> This grade resulted from a repeat critical or major violation.		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.
Reinspection Fee:	\$1,200.00	
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)
	David Wong 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



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.

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.

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.



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.

Resources

Food Establishment
Resource Library
www.snhd.info/ferl

Food Handler Safety
Training Books and Videos
www.snhd.info/food-handler

Food Recall Information
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
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Email: environmentalhealth@snhd.org