



SOUTHERN NEVADA HEALTH DISTRICT
FOOD ESTABLISHMENT INSPECTION

Page 1 of 7

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							
PR0107553	CHINA ONE CHINA ONE	(702) 378-9288	500	EE7001292							
ADDRESS	RISK CAT.	P.E. CODE	DISTRICT	LOCATION	PERMIT STATUS						
3955 S DURANGO DR STE B2 Las Vegas, NV 89147	3	1003	43		ACTIVE						
NEVADA CLEAN INDOOR AIR ACT: <input type="checkbox"/> COMPLIANCE REQUIRED <input type="checkbox"/> EXEMPT		CONTACT PERSON: Silvio Lam									
CURRENT SERVICE	EHS	SERVICE	DATE	TIME IN	TIME OUT	DEMERITS	FINAL GRADE	TRAVEL MIN	INSPECTION RESULT	SEWER	WATER
	EE7001292	Routine Inspection	6/03/2019	12:15PM	4:30PM	53	Closed	25	Closed with Fees	M	M

SPECIAL NOTES: RPZ 11/18

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 checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11	Food protected from potential contamination during storage and preparation.	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
17	Hot and cold holding equipment present; properly designed, maintained and operated.	<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
22	Backflow prevention devices and methods in place and maintained.	<input checked="" type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" 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
steamed rice		180.00 F	HH
chicken		178.00 F	RH



VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS

Item No	Observations & Corrective Actions
1	<p>Violation: Open food handling in an unapproved area of a permitted food establishment or outside of the permitted food establishment.</p> <p>Inspector Observation: Food items (wonton chips and sauces) being portioned out in dining area tables next to employee food items. (See violation #13)</p> <p>Corrective Action: Cease and desist operation. Handle food only in approved areas for open food. (3-501.19; 3-302.13; 3-502)</p>
2	<p>Violation: Food handler not properly washing hands when required.</p> <p>Inspector observation: Food handler attempted to don gloves without a prior hand wash to continue food handling after handling the air curtain and the back door.</p> <p>COS: Education provided. Food handler washed hands as required.</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)6.</p>
6	<p>Violation: Food spoiled, adulterated or not wholesome.</p> <p>Inspector Observation: Pitcher of water for guests stored uncovered near the soda dispenser with a small particle floating inside the water.</p> <p>COS: PIC voluntarily discarded.</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> <p>Violation: Food has been produced, prepared, packed or held under unsanitary conditions.</p> <p>Inspector Observation: Cooked noodles being prepared in an very soiled bus bin and 3-compartment sink.</p> <p>COS: Noodles voluntarily discarded.</p> <p>Corrective Action: Maintain foods free from contamination, spoilage or adulteration. 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: 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: The following foods were observed in the temperature danger zone: pan of cooked shrimp at 74.6 degrees F, garlic and oil by wok station at 55.1 degrees F, fried rice in steam well at 107 degrees F, and chicken in steam well at 129 degrees, chicken oil stored below steam table at 77 degrees F, cabbage stored on prep table at a surface temperature of 64 degrees F as recorded on infrared thermometer.</p> <p>COS: Foods were voluntarily discarded during inspection.</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>
10	<p>Violation: Equipment with unapproved modifications without NSF, or equivalent certification, not operating properly.</p> <p>Inspector Observation: Homemade tool used for tenderizing and/or cooking chicken observed made with a PVC pipe, twine, a sharp metal piece, a towel and a rubber band.</p> <p>COS: PIC voluntarily discarded.</p> <p>Corrective Action: Remove equipment from service. Provide approved equipment. (4-2; 3-501.11; 6-202.11)</p>
11	<p>Violation: Dirty and/or unapproved material used to cover food or line a food contact surface.</p> <p>Inspector Observation: Large black bin containing wonton strips being stored on soiled cardboard container.</p> <p>Corrective Action: Protect food from contamination. Use clean approved food contact surface. (3-302; 3-303; 3-304; 3-30)</p> <p>Violation: Utensil stored in standing water in the temperature danger zone.</p> <p>Inspector Observation: In use utensils stored in dirty, standing water near the rice cookers.</p> <p>COS: PIC removed utensils.</p> <p>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)</p> <p>Violation: Scoops with dirty handles in contact with dry product.</p> <p>Inspector Observation: Scoops with dirty handles stored in dry goods, including ready-to-eat sugar. Education provided.</p> <p>Corrective Action: Sore properly. Properly clean and sanitize or replace scoops once soiled. (4.4; 3-304; 4-201.16)</p> <p>Violation: Foods not covered in storage (except when cooling).</p> <p>Inspector Observation: Cut spinach and raw chicken stored uncovered in the walk in. Large bus bin of ready-to-eat rice noodles and container of walnuts stored uncovered in dry storage.</p> <p>Corrective Action: Protect food from contamination, cover. (3-302; 3-303; 3-304; 3-30)</p> <p>Violation: Open bulk bags of food products not stored in proper food storage containers or otherwise protected from potential contamination.</p> <p>Inspector Observation: Several opened bulk bags of food stored open in dry storage such as spices, mushrooms, rice, and noodles not stored in food storage containers.</p> <p>Corrective Action: Protect food from contamination. Store in food grade container or by other method to protect product. (3-302; 3-303; 3-304; 3-30)</p> <p>Violation: Food or food contact surfaces located in the splash zone of a trash can.</p> <p>Inspector Observation: Cardboard box of disposable cups stored in the splash zone of the trash can with visible food splatter on the exterior of the box.</p> <p>Corrective Action: Protect food from contamination. Do not store food within splash zone of a sink. (3-302; 3-303; 3-304; 3-30)</p> <p>Violation: Food products double-stacked without a barrier.</p> <p>Inspector Observation: Bottom of metal tray holding beef stored directly on top of broccoli in make table.</p> <p>COS: Person in charge removed items from double stacking.</p> <p>Corrective Action: Protect food from contamination. Cover prior to stacking. (3-302; 3-303; 3-304; 3-30)</p>



12	<p>Violation: Container of chemical with danger statements not labeled with danger statements.</p> <p>Inspector Observation: Pressurized chemical bottle observed without labeling or danger statements.</p> <p>Corrective Action: Protect food from contamination. Label properly, including danger statements. (Chapter 7; 4-201.15; 4-30)</p> <p>Violation: Chemicals stored on, over, next to or with food products or food contact surfaces.</p> <p>Inspector Observation: Several chemicals stored in dry storage intermingled with and above food products.</p> <p>Corrective Action: Protect food from contamination. Store chemicals under and away from food and food contact surfaces. (Chapter 7; 4-201.15; 4-30)</p>
13	<p>Violation: Employee or customer personal food stored intermingled with food for establishment.</p> <p>Inspector Observation: Employee food stored adjacent to containers of chili sauce, soy sauce, and wonton chips in dining area.</p> <p>Corrective Action: Protect food from contamination. Store all employee or customer personal food or drink under and away from food for the establishment. (2-401; 3-306; 3-304.11; 3)</p> <p>Violation: Employee open drinks or food stored on or over food or food contact surfaces.</p> <p>Inspector Observation: Pre-opened plastic water bottle and keys stored on shelf above make table across from wok station</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: Food contact surfaces are dirty or unsanitary.</p> <p>Inspector Observation: Strainers, mandolin slicer, tongs, two scissors, a wavy slicer, a vegetable peeler, and whisk stored as clean with dried on food debris. All soda nozzles observed with black microbial growth.</p> <p>COS: PIC removed and washed, rinsed, and sanitized. Can opener stored as clean with dried on food debris. Deli slicer stored as clean with dried on meat chunks and food debris.</p> <p>Corrective Action: Properly clean and sanitize. (4.4; 3-304; 4-201.16)</p> <p>Violation: Improper manual ware washing.</p> <p>Inspector Observation: Food handler washing dishes in a 3-compartment sink that was not set up properly. Food handler was scrubbing dishes in the first compartment without using soap and did not have the rinse or sanitize compartment set up. Food handler rinsed a rice pot and placed it to air dry without sanitizing. Food handler did not understand that sanitizer needed to be in the 3rd compartment. Education provided.</p> <p>Corrective Action: Follow proper manual ware washing procedures. Wash equipment in hot soapy water (minimum 110 degrees F); Rinse in clean water; Sanitize at proper concentration with item completely submerged in the third compartment of sink for required contact time; Air dry. (4.4; 3-304; 4-201.16)</p>
15	<p>Violation: Hand sink being used for something other than hand washing.</p> <p>Inspector Observation: PIC used hand sink as a dump sink for a pitcher of water. Education provided.</p> <p>Corrective Action: Hand sinks are for hand washing only, no other purpose. (5-202)</p> <p>Violation: Hand sink is excessively dirty.</p> <p>Inspector Observation: Hand sink handles and soap dispenser excessively dirty in back prep area with grease and food debris.</p> <p>Corrective Action: Maintain clean. (5-202)</p>
16	<p>Violation: Exterior doors are not tightly fitted, weather proof or are left open, allowing an entry point for vermin.</p> <p>Inspector Observation: Active food prep in the kitchen area with back door wide open and air curtain turned off.</p> <p>COS: PIC closed door. Education provided.</p> <p>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)</p> <p>Violation: Household-only pesticides or bait used in the food establishment.</p> <p>Inspector Observation: Can of RAID found in dry storage area.</p> <p>COS: PIC voluntarily discarded.</p> <p>Corrective Action: Use only pesticides approved by the Nevada State Department of Agriculture for use in a food establishment. Household use pesticides are not approved. (6-202.13; 6-202.15; 6-501)</p>
17	<p>Violation: Food stored in refrigerator or freezer above the load limit.</p> <p>Inspector Observation: Uncooked zucchini and bell peppers stocked in make table above load limit, touching outside food contact surfaces of equipment.</p> <p>COS: Person in charge removed excess food from make table.</p> <p>Corrective Action: Do not stock above load limit. Maintain equipment in good repair and use only as designed. (4-2; 3-501.11; 6-202.11)</p> <p>Violation: Refrigerator not able to maintain PHF/TCS food at required temperature due to operator error.</p> <p>Inspector Observation: Water in steam well containing multiple TCS/PHF food insufficient to maintain foods at or above 135 degrees F.</p> <p>COS: Person in charge heated steam well and replaced water.</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: Refrigerator not used as designed.</p> <p>Inspector Observation: Make table being used as a cooling vessel for foods that were prepared this morning.</p> <p>Corrective Action: Maintain equipment in good repair and use only as designed. (4-2; 3-501.11; 6-202.11)</p>



19	<p>Violation: Foods not thawed by an approved method.</p> <p>Inspector Observation: Metal container of chicken being thawed unevenly where areas are above 60 degrees F and partially frozen at room temperature on prep surface.</p> <p>COS: Person in charge put items inside walk in cooler.</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> <p>Violation: Washed and unwashed produce being mixed.</p> <p>Inspector Observation: Repackaging washed and sliced lemon inside a clam shell container of unclean grape tomatoes. Repackaging washed, sliced cabbage and zucchini into the original cardboard box with unwashed produce.</p> <p>Corrective Action: Protect food from contamination. Separate washed and unwashed produce. (3-302.11; 7-204.12)</p>
21	<p>Violation: Person In Charge does is not aware of employee health policy or is unable to demonstrate food safety knowledge.</p> <p>Inspector Observation: Person in charge unable to explain cooling parameters, cooking temperatures, hot holding temperatures, and employee health policy.</p> <p>Corrective Action: Food establishments must have an employee health policy that requires food handlers to report information about their health and activities as they relate to symptoms of foodborne illness. PIC must be knowledgeable of employee health policy and be able to inform other of the policy. (2-2; 2-404.11; 8-204.12)</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: Three large bus bins full of cooked chicken, two bags of cooked pork, one large bus bin full of cooked broccoli, two bags of cooked pork, and one bag of cooked chicken observed unlabeled in walk in. Per PIC, meats were cooked two days ago and broccoli was made yesterday.</p> <p>COS: PIC labeled items.</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	<p>Violation: Non-food grade plastic containers being used for food storage.</p> <p>Corrective Action: Remove/replace. Food containers must be made of food grade materials. (3-304.13; 3-304.14; 4-2; 7)</p>
29	<p>Violation: In-use utensil is improperly stored.</p> <p>Inspector Observation: In-use tongs stored over greasy oven handle.</p> <p>Corrective Action: Store utensils by approved method in a contamination free manner. Utensils shall be stored: In food with handle stored above/out of the food; On a clean food contact surface which has been properly cleaned and sanitized at an approved frequency; In water running at sufficient velocity to flush away food particulates; In a container of water, if the water is maintained at a temperature of 41 degrees F or below, or at 135 degrees F or above, and the utensils and container are cleaned at least every four hours. (3-304.12; 3-306.13; 4-302)</p>
30	<p>Violation: Nonfood contact surfaces of equipment are not maintained clean and kept in good repair.</p> <p>Inspector Observation: All shelves throughout facility in walk in excessively dirty with grease and food debris. Exterior of all large food storage containers dirty with food debris and grease. Grease bin near 3-compartment sink heavily soiled with grease. Oven and oven handles heavily soiled with grease.</p> <p>Corrective Action: Maintain clean and in good repair. (4-410; 4-2)</p>
32	<p>Violation: Improper or missing air gap between equipment drain and floor sink.</p> <p>Inspector Observation: One inch air gap observed in floor drain underneath soda dispenser missing.</p> <p>Corrective Action: Provide a 1 inch air gap between base of equipment drain pipe and the rim of the floor sink. (Chapter 5; 6-1; 6-2; 6-3;)</p> <p>Violation: Plumbing is not properly draining or is slow to drain.</p> <p>Inspector Observation: Plastic bag covering drain pipe underneath wok station.</p> <p>Corrective Action: Repair. (Chapter 5; 6-1; 6-2; 6-3;)</p> <p>Violation: Walls are dirty.</p> <p>Corrective Action: Maintain clean and in good repair. (Chapter 5; 6-1; 6-2; 6-3;)</p> <p>Violation: Floor sink or floor drains are dirty, clogged, or in disrepair.</p> <p>Corrective Action: Maintain clean and in good repair. Evaporation pan must be on when refrigeration is in operation. (Chapter 5; 6-1; 6-2; 6-3;)</p> <p>Violation: Dirt and debris accumulated on floors or under equipment. Floor not maintained clean.</p> <p>Corrective Action: Maintain clean and in good repair. (Chapter 5; 6-1; 6-2; 6-3;)</p>

Overall Inspection Comments:

Facility is CLOSED and is required to pay a \$716 fee IN0217069. You may pay in person or online at <https://www.southernnevadahealthdistrict.org/payment/ehinvoice>. The facility must pay the fee within 10 business days (by 6/17/19) and must schedule a reinspection within 15 business days (by 6/24/2019).

Facility has demonstrated lack of managerial control due to uncontrolled risk factors and frequent downgrades and has entered the administrative process as of 6/3/2019 per Supervisor Robert Urzi.

Facility must reach out to Training Office for intervention training at (702) 759 - 0518 prior to reopening of facility.

Facility main language is mandarin.

Joint inspection with EHS Victoria Rich.


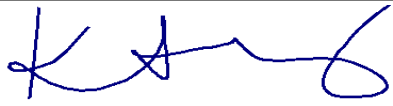


Food establishment regulations (2010) and educational materials available at www.SouthernNevadaHealthDistrict.org/ferl

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	33	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.
Total Demerits	53	
Initial Inspection Grade	Closed	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.
<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:	\$716.00	

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

Inspector name: Kristine Vasilevsky

Received by (signature)	Received by (printed)	EHS (signature)
	William Ong Manager	 Kristine Vasilevsky

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.

