



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 type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
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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"/>	<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"/>	<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"/>	<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"/>	<input type="checkbox"/>	<input type="checkbox"/>
28	Small wares and portable appliances approved, properly designed, in good repair.	<input checked="" 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 checked="" 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 checked="" 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 checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input 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
milk	ch	40.00 F	
flan	ch	37.00 F	



VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS

Item No	Observations & Corrective Actions
	<p>IMMINENT HEALTH HAZARD PRESENT IN THE RESTAURANT PERMIT: Many large and small roaches present inside the bakery. EHS observed baby roach crawling on top of the 3 compartment sink. Large roach observed crawling below the 3 compartment sink. Many dead roaches observed below the storage rack, and behind the oven.</p> <p>*Facility has Bulldog Pest Control as their certified pest operator scheduled on a monthly application. Bulldog Pest did make an application this morning between 8am and 9am (invoice provided).</p> <p>*Ensure to provide the last 6 months of pest records to EHS (robinsong@snhd.org) for review.</p> <p>*Bakery has been closed to any open food operations.</p>
11	<p>Violation: Foods not covered in storage (except when cooling).</p> <p>Inspector Observation: Bucket of sweetened condensed milk left uncovered on the shelf.</p> <p>Corrective Action: Protect food from contamination, cover. (3-302; 3-303; 3-304; 3-30)</p>
12	<p>Violation: Employee medications stored improperly.</p> <p>Corrective Action: Soliqua 100/33 insulin glargine and lexisentide injection stored inside on the second shelf (above the open cakes) of the display refrigerator.</p> <p>Protect food from contamination. Store medications (chemicals) under and away from food and food contact surfaces.</p> <p>*COS- Medication moved below consumer foods.</p>
13	<p>Violation: Food not protected from consumer contamination.</p> <p>Inspector Observation: Employee drink (coffee) stored on dry storage shelf above open food (condensed milk).</p> <p>Corrective Action: Protect food from contamination. (2-401; 3-306; 3-304.11; 3)</p> <p>*COS- drink removed.</p>
16	<p>IMMINENT HEALTH HAZARD PRESENT IN THE RESTAURANT PERMIT: Many large and small roaches present inside the bakery. EHS observed baby roach crawling on top of the 3 compartment sink. Large roach observed crawling below the 3 compartment sink. Many dead roaches observed below the storage rack, and behind the oven.</p> <p>*Facility has Bulldog Pest Control as their certified pest operator. Bulldog Pest did make an application this morning between 8am and 9am (invoice provided).</p> <p>*Ensure to provide the last 6 months of pest records to EHS (robinsong@snhd.org) for review.</p> <p>*Bakery has been closed to any open food operations.</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: Containers of house made flan, house made gelatin, house ade strawberry dessert do not reflect any date of preparation or expiration.</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> <p>*REPEAT VIOLATION FROM PREVIOUS INSPECTION.</p>



Overall Inspection Comments:

Closure sign posted on post where grade card is normally placed in front of the permitted area.



Food establishment regulations (2010) and educational materials available at 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 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.</p> <p>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.</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. Failure on re-inspection will result in continued closed status with associated fee and may require a supervisory conference.</p>
Section 2 Demerits	15	
Total Demerits	15	
Initial Inspection Grade	Closed	
<input type="checkbox"/> This grade resulted from a repeat critical or major violation.		
Reinspection Fee:	N/A	Inspector name: Gary Robinson
Fee required to be paid within 10 business days or prior to reinspection		

Received by (signature)	Received by (printed)	EHS (signature)
	Delfino Rojas owner	 Gary Robinson

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.



HOW TO OBTAIN YOUR
**FOOD HANDLER
SAFETY TRAINING CARD**

A Food Handler Safety Training Card is required for people working in or operating a food establishment as defined by NRS 446.030. To obtain the card, you are required to complete and pass a test at one of these Southern Nevada Health District testing sites:

Southern Nevada Health District
Main Facility
280 S. Decatur Blvd.
Las Vegas, NV 89107

East Las Vegas Public Health Center
560 N. Nellis Blvd.
Ste. E-12
Las Vegas, NV 89110

Health District Services at Henderson City Hall
240 S. Water St.
Henderson, NV 89015

Mesquite Public Health Center
830 Hafén Ln.
Mesquite, NV 89027

Laughlin Public Health Center
55 Civic Way
Laughlin, NV 89029

FEES

- \$20** FHST Card (valid 3 years)
- \$20** Duplicate Card
- \$15** Late Fee
- \$5** Re-test Fee

TRAINING MATERIALS

Free training books in English and additional languages are available online at www.SNHD.info/foodhandler



If you do not pass the test, you may return no sooner than the next business day. The fee to retake the test is \$5.00. Duplicate or replacement Food Handler Safety Training Cards do not require testing until renewal.

For testing hours, visit

www.SNHD.info/foodhandler