



**SOUTHERN NEVADA HEALTH DISTRICT
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

PERMIT #	ESTABLISHMENT NAME	PHONE #	EST. SQUARE FOOTAGE	PRIMARY EHS							
PR0116243	URBAN CRAWFISH STATION URBAN CRAWFISH STATION	(702) 463-6350	800	EE7000924							
ADDRESS 4821 SPRING MOUNTAIN RD STE C Las Vegas, NV 89102		RISK CAT. 2	P.E. CODE 1003	DISTRICT 07	LOCATION	PERMIT STATUS ACTIVE					
NEVADA CLEAN INDOOR AIR ACT: <input checked="" type="checkbox"/> COMPLIANCE REQUIRED <input type="checkbox"/> EXEMPT				CONTACT PERSON: CHANGE OF NAME FROM SMOKIN' CRAWFISH APPROVED PER PAUL KLO							
CURRENT SERVICE	EHS	SERVICE	DATE	TIME IN	TIME OUT	DEMERITS	FINAL GRADE	TRAVEL MIN	INSPECTION RESULT	SEWER	WATER
	EE7000924	Routine Inspection	5/07/2019	1:00PM	4:30PM	39	C	0	"C" Downgrade	M	M

SPECIAL NOTES: RPZ 5/2019

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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>				
7	PHF/TCSs cooked and reheated to proper temperatures.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>				
8	PHF/TCSs properly cooled.	<input type="checkbox"/>	<input checked="" 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 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 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 checked="" type="checkbox"/>	<input 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 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 type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input 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 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 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.	<input checked="" 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 checked="" 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"/>	
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"/>	
28	Small wares and portable appliances approved, properly designed, in good repair.	<input checked="" 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"/>	
30	Nonfood contact surfaces and equipment properly constructed, installed, maintained and clean.	<input checked="" 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"/>	
32	Facility in sound condition and maintained (floors, walls, ceilings, plumbing, lighting, ventilation, etc.).	<input checked="" 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
hot water	3-comp sink	123.00 F	
sanitizer concentration	sanitizer bucket	200.00 PPM	quat sanitizer
hot holding	cooked vegetables-counter top hot holding unit	195.00 F	
cold holding	shrimp-top of prep cooler	41.00 F	



VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS

Item No	Observations & Corrective Actions
1	<p>Violation: No way to verify how long food has been left out when using time alone as a public health control. Inspector Observation: TIME AS A CONTROL PROCEDURES POSTED FOR GARLIC BUTTER, CORN & POTATOES AND MIXING SAUCE. CONTAINERS OF GARLIC BUTTER AND CORN NOT LABELED. UNABLE TO VERIFY WHEN FOOD WAS COOKED. OWNER DISCARDED ITEMS. Corrective Action: Always follow a verifiable, written procedure for time alone as a public health control. Document amount of time food left in danger zone. (3-501.19; 3-302.13; 3-502)</p>
8	<p>Violation: PHF (TCS) not cooled properly. Inspector Observation: Sausage cooked at 11:20a at 91 degrees F at 1:15p, 83 degrees at 3:25p. Sausage discarded. 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. (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. Inspector Observation: Cooked corn 54 degrees F, cooked red potatoes 117 degrees F, garlic butter 85 degrees F. Discussed proper holding temperatures with owner. Owner discarded items. 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: Using 3-compartment sink for food prep while sink is being used for any other purpose. Inspector Observation: Soiled kitchenware in first bin of 3-comp sink while drainboard being used to hold crab. 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>
12	<p>Violation: Containers of chemicals not labeled. Inspector Observation: Spray bottles containing liquid are not labeled. Corrective Action: Protect food from contamination. Label properly, including danger statements. (Chapter 7; 4-201.15; 4-30)</p>
14	<p>Violation: Wiping cloth used without sanitizer residual on the cloth or dry cloth used when sanitizer is required. Inspector Observation: White damp wiping cloths on counters without any detectable sanitizer. Discussed proper storage and use of wiping cloths with owner. Wiping cloths placed in sanitizer buckets of approved concentration. Corrective Action: Use wiping cloth with approved sanitizer concentration. (4.4; 3-304; 4-201.16)</p>
15	<p>Violation: Hand sink blocked inhibiting access. Inspector Observation: Items placed in front of hand sink (near 3-comp sink) blocking access to hand sink. Corrective Action: Keep hand sinks easily accessible at all times. (5-202)</p> <p>Violation: Hand sink being used for something other than hand washing. Inspector Observation: Oyster debris at drain of hand sink (near 3-comp sink) creating obstruction and making sink slow to drain. Food handler removed debris. Corrective Action: Hand sinks are for hand washing only, no other purpose. (5-202)</p>
16	<p>Violation: Installed air curtains or fly fans have been disconnected or have had the pressure switches bypassed to deactivate units. Inspector Observation: Air curtain at back receiving door not operable when door was opened. Owner states unit was turned off during a recent delivery. Owner turned air curtain on. Corrective Action: Provide properly operating air curtain that turns on when door is opened. (6-202.13; 6-202.15; 6-501)</p> <p>Violation: Exterior doors are not tightly fitted. Inspector observation: Visible light from beneath back receiving door and small square of light visible from back door near restrooms. Corrective Action: Seal around doors so that there is no visible light when doors are closed. (6-202.13; 6-202.15; 6-501)</p>
18	<p>Violation: Improper thermometer; not used for correct application. Inspector Observation: No appropriate stem thermometers available within facility. Thermometers available are not within the correct range. Corrective Action: Provide appropriate thermometer for application. Thermometers must have a range from 0 - 220 degrees F. (4-302.13; 4-202.11)</p>
21	<p>Violation: Person in Charge (PIC) not present or available during all hours of operation. Inspector Observation: PIC not available upon arrival. Owner arrived later in inspection. Corrective Action: A designated Person In Charge must be present at all times facility is in operation. (40210)</p> <p>Violation: Person In Charge does is not aware of employee health policy or is unable to convey adequate food safety knowledge to the inspector. Inspector Observation: PIC not able to state 5 reportable symptoms of employee health policy, proper cooling procedures, proper Time as a Control Procedures. 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 in safe food handling practices. (2-2; 2-404.11; 8-204.12)</p>
23	<p>Violation: Prepared foods in facility not labeled with a use by date consistent with the shortest expiration date on ingredients not to exceed 7 days from the date of product preparation. Inspector Observation: TCS foods prepared in facility mislabeled to exceed 7 days. All labels are dated for 8 days. Corrective Action: Date label foods prepared on site or open food products stored in facility for 24 hours or more, label for 7 days only--date of preparation counts as day one. (1-202; 3-305.11; 3-302.12)</p> <p>Violation: Prepared foods in facility not labeled with a use by date consistent with the shortest expiration date on ingredients not to exceed 7 days from the date of product preparation. Inspector Observation: Rice made two days ago stored unlabeled in walk-in cooler. Corrective Action: Date label foods prepared on site or open food products stored in facility for 24 hours or more, label for 7 days only--date of preparation counts as day one. (1-202; 3-305.11; 3-302.12)</p>
25	<p>Violation: Shellfish tags are not kept in chronological order, correlated to the date when shellstock was sold or served. Inspector Observation: Shellfish tags not kept in chronological order. Corrective Action: Keep shellfish tags on site in chronological order for 90 days. (1-202; 3-305.11; 3-302.12)</p>

Overall Inspection Comments:

Standardization Inspection with EHS Training Officer, Larry Navarrete.

Corrections to be made and fee paid prior to re-inspection.

Invoice # IN0216246



NOTES:

-Small live turtle observed in cup at bottom shelf of work table, owner states this turtle was found in bag of live crawfish. Turtle confiscated by SNHD.
-Lobster vending machine serviced by Lobster Zone in customer seating area. Machine is not owned by facility operator. Unit is cleaned and maintained by Lobster Zone, owner states he has a service number and if called, owner will respond within one hour.
-3 valid SNHD food handler cards verified.
-Highly recommend obtaining a Certified Food Protection Manager certificate.

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

Section 1 Demerits	15	<p>0 to 10 demerits = A (Identical consecutive critical or major violations shall be downgraded to next lower grade.) 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. 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. 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	24	
Total Demerits	39	
Initial Inspection Grade	C	
<input type="checkbox"/> This grade resulted from a repeat critical or major violation.		
Reinspection Fee:	\$477.00	

Fee required to be paid within 10 business days or prior to reinspection
Inspector name: Desiree Hiestand

Received by (signature)	Received by (printed)	EHS (signature)
	Minh Ngo Owner	 Desiree Hiestand

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

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.

