



SOUTHERN NEVADA HEALTH DISTRICT
FOOD ESTABLISHMENT INSPECTION

Page 1 of 5

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							
PR0127650	TANG TANG TANG 2 TANGTANGTANG 2	(702) 728-1932	450	EE7000594							
ADDRESS 8635 S RAINBOW #110 Las Vegas, NV 89139	RISK CAT. 3	P.E. CODE 1006	DISTRICT 15	LOCATION PERMIT STATUS ACTIVE							
NEVADA CLEAN INDOOR AIR ACT: <input type="checkbox"/> COMPLIANCE REQUIRED <input type="checkbox"/> EXEMPT		CONTACT PERSON: alicia lee									
CURRENT SERVICE	EHS	SERVICE	DATE	TIME IN	TIME OUT	DEMERITS	FINAL GRADE	TRAVEL MIN	INSPECTION RESULT	SEWER	WATER
	EE7000802	Routine Inspection	10/07/2019	11:00AM	3:30PM	36	C	20	"C" Downgrade	M	M

SPECIAL NOTES: no approved kimchii waiver

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 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 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 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 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 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 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 type="checkbox"/>	<input type="checkbox"/>
8	PHF/TCSs properly cooled.	<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 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 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 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 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 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 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 type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
16	Effective pest control measures. Animals restricted as required.	■	<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 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 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 type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
20	Single use items not reused or misused.	■	<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 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 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 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 type="checkbox"/>	<input checked="" 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"/>	
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 type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" 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
Soup	Steam Table	88.00 F	rh
Soup	Reach-In	56.00 F	ch
Brisket	Reach-In	52.00 F	ch



VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS

Item No	Observations & Corrective Actions
7	<p>Violation: Food prepared at facility not reheated for hot holding to 165 degrees F or greater for at least 15 seconds.</p> <p>Inspector Observation: Soups reheated to 88F in steam table which was set on a low temperature (below 135F). Would not have reached 165F within 2 hours. COS: reheated to 190F and placed into steam table.</p> <p>Corrective Action: Reheat food prepared at facility for hot holding to minimum internal temperature of 165 degrees F for at least 15 seconds. (3-401; 3-403; Appendix C)</p>
8	<p>Violation: PHF (TCS) not cooled properly.</p> <p>Inspector Observation: Food cooked yesterday did not reach a holding temperature of 41F or below within 6 hours: Brisket (52F), Red Soup (52F), White Soup (56F and 62F). No active monitoring of cooling, food cooled with covers and in deep containers. COS: Discarded</p> <p>Noodle Salad 105F at 1125 and 80F at 1305, not likely to reach 70F in two hours. COS: placed in ice bath and stirred.</p> <p>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.</p> <p>Inspector Observation: White and Brown rice held between 120-126 in warmer. Items held in single door cooler such as cooked potatoes and sprouts holding between 45-52. COS: Discarded</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 is not approved by NSF or equivalent certifying agency.</p> <p>Inspector Observation: Clover warming cabinet is not NSF or equivalent. COS: Red-Tagged unit. Do not put back into service.</p> <p>Corrective Action: Remove/replace. Equipment must be NSF approved or equivalent. (3-304.13;3-304.14; 4-2; 7)</p>
11	<p>Violation: Open food products stored on the floor.</p> <p>Inspector Observation: Uncovered soups stored on the floor. Bag of onions stored on the floor. COS: Soups discarded due to cooling violations and onions relocated</p> <p>Corrective Action: Protect food from contamination. Store open food on approved surface at least 6 inches off the floor. (3-302; 3-303; 3-304; 3-30)</p> <p>Violation: In use utensils stored in water in the danger zone.</p> <p>Inspector Observation: Scoops at the cook line stored in 69F water. Rice scoops not fully submerged in ice water. COS: Operator fully submerged scoops in ice water.</p> <p>Corrective Action: Clean and sanitize utensils and containers or replace with clean equipment every four hours. (3-304.12; 3-306.13; 4-302)</p> <p>Violation: Unapproved scoop used in food.</p> <p>Inspector Observation: Bowls used as scoops throughout the facility.</p> <p>Corrective Action: Use food grade scoop with handle. (3-304.12; 3-306.13; 4-302)</p> <p>Violation: Food not protected from contamination</p> <p>Inspector Observation: Container of uncovered pork thawing near the floor and in the walkway is subject to contamination. COS: covered and moved to the refrigerator.</p> <p>Corrective Action: Cover food that is subject to contamination.</p>
12	<p>Violation: Sanitizer concentration too high during ware washing, in sanitizer buckets or spray bottles.</p> <p>Inspector Observation: Sanitizer concentration in bucket was greater than 200ppm chlorine. COS: changed to 100ppm</p> <p>Corrective Action: Protect food from contamination. Provide sanitizer at proper concentration. (Chapter 7; 4-201.15; 4-30)</p>
14	<p>Violation: Ice machine with a small amount of rust, hard water (calcium) buildup, or microbial growth.</p> <p>Inspector Observation: The interior of the ice machine has some pink microbial growth inside.</p> <p>Corrective Action: Clean and sanitize. (3-304.13;3-304.14; 4-2; 7)</p> <p>Violation: Low temperature ware washing machine not sanitizing properly (no residual or low concentration).</p> <p>Inspector Observation: Dish machine is sanitizing at less than 50ppm. Red Tagged: Do not use until inspected by SNHD.</p> <p>Corrective Action: Use a properly functioning dish machine. Provide adequate sanitizer. (4.4; 3-304; 4-201.16)</p> <p>Violation: Three-compartment sink is of inadequate size to wash, rinse, and sanitize the equipment.</p> <p>Inspector Observation: Large pots unable to fit halfway into the 3-compartment sink for warewashing.</p> <p>Corrective Action: Provide a large pot cleaning procedure to sims@snhd.org. (4-202.12; 4-202.13; 4-204)</p> <p>Violation: Kitchenware in clean storage area inadequately cleaned (soiled with food debris).</p> <p>Inspector Observation: Large pot and bowl stored as clean with food debris on them.</p> <p>Corrective Action: Properly clean and sanitize. (4.4; 3-304; 4-201.16)</p>
17	<p>Violation: Cold holding equipment cannot maintain temperature of 41F or below.</p> <p>Inspector Observation: Single door reach-in cooler holding food between 45-52. Min/Max thermometer shows a minimum temperature of 48F. COS: Operator will use for non-TCS fresh produce items only. SNHD must be called to remove red-tag prior to using for any potentially hazardous foods.</p> <p>Corrective Action: Equipment red-tagged, remove equipment from service until approved for use by SNHD. Repair equipment to maintain foods at required temperatures (=41 degrees F). If placed back in service without Health Authority approval, the facility may be downgraded to the next lower grade and applicable fees assessed (8-208.11). (4-2; 3-501.11; 6-202.11)</p>
21	<p>Violation: Person in Charge (PIC) not present or available during all hours of operation. No one in facility with adequate basic food safety knowledge.</p> <p>Inspector Observation: No person in charge present. Jun states that he has a ServSafe certificate but is unable to provide proof and is unable to demonstrate food safety knowledge. Cooking, reheating, and holding temperatures were not correct.</p> <p>Corrective Action: A knowledgeable designated Person In Charge must be present at all times facility is in operation. (Regulation Ch. 2)</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: Food items pulled from the freezer contain the date of preparation, 10/1, not the date once pulled to thaw.</p> <p>Corrective Action: Date label foods prepared on site or open food products stored in facility for 24 hours or more. The date of preparation and the pull date must be marked. Discard any food held under refrigeration for a total time of no more than 7 days to include prep date. (1-202; 3-305.11; 3-302.12)</p>





- 24 Violation: Employee personal items stored intermingled with food for establishment.
Inspector Observation: Employee cell phone stored on shelf next to clean bowls. COS: Relocated
Corrective Action: Protect food from contamination. Store all employee or customer personal items under and away from food for the establishment. (2-401; 3-306; 3-304.11; 3)
- 27 Violation: Sanitizer test kit is misused, incomplete, or test strips are in poor condition.
Inspector Observation: Employees utilizing QUAT test strips when QUAT sanitizer is not used in the facility. COS: Chlorine test strips provided
Corrective Action: Use sanitizer test strips per directions, provide key, keep in good condition. (3-304.14; 4-502.11; 4-503)
- 30 Violation: Surfaces not intended for food contact not smooth, washable and free from unnecessary ledges, projections or crevices.
Inspector Observation: The interior of the make table lid has packaging material on it which is peeling off.
Corrective Action: Provide smooth and easily cleanable surfaces, remove peeling plastic. (4-410; 4-2)
- Violation: Unapproved use of wood for food and non-food contact surfaces.
Inspector Observation: Wood block and bowl used to support missing wheel under the single door reach-in cooler.
Corrective Action: Remove/replace with approved material. Limit the use of wood in kitchen areas to purposes and design as approved/exempted. (4-410; 4-2)
- Violation: Rice cooker stored on a inverted bus tub on the floor. Unapproved shelving. COS: relocated rice cooker to wire rack
Corrective Action: Store the rice cooker on a prep table or approved shelf. (4-204)
- Violation: Equipment or items not needed for operation of facility stored on the premises.
Inspector Observation: Fryer present but no longer used.
Corrective Action: Remove unnecessary equipment. (5-204.11; 5-202.12; 6-202)
- 32 Violation: Leaks observed in plumbing and fixtures.
Inspector Observation: Pipe leaking under the hand washing sink.
Corrective Action: Repair. (Chapter 5; 6-1; 6-2; 6-3;)

Overall Inspection Comments:

Inspection conducted with Jacque Raiche-Curl

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

Section 1 Demerits	15	0 to 10 demerits = A (Identical consecutive critical or major violations shall be downgraded to next lower grade.)
Section 2 Demerits	21	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	36	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:	\$477.00	
Fee required to be paid within 10 business days or prior to reinspection	Inspector name:	Candice Sims
Received by (signature)	Received by (printed)	EHS (signature)
	junhee sur	
	Person In Charge	Candice Sims

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

FIGHT the BITE



HELP PREVENT DISEASES THAT CAN BE SPREAD BY MOSQUITOES

Eliminate standing water

Prevent mosquito bites

Report mosquito activity

In August, the Southern Nevada Health District declared an outbreak of West Nile virus. This season, the highest number of human cases have been reported since the disease was first detected in the state in 2004. In addition to the high number of cases, many of those who have been ill have had the more serious neuroinvasive form of the illness.

West Nile virus is transmitted by the bite of an infected mosquito. The illness is not spread person-to-person. The best way to keep from getting sick is to prevent mosquito bites. People can protect themselves and their families by taking the following precautions:

- When outdoors, use [Environmental Protection Agency \(EPA\)-registered](#) insect repellents containing DEET, Picaridin, IR3535, Oil of lemon eucalyptus (OLE), or 2-undecanone.
- Wear pants and long-sleeved shirts when outdoors. Treat clothing and outdoor gear with repellent.
- Make sure doors and windows have tight-fitting screens without tears or holes.
- Prevent mosquito breeding by eliminating areas of standing water around homes, including unmaintained swimming pools.

Additional tips and more information about West Nile virus are available on the Health District website at www.snhd.info/west-nile and on the Centers for Disease Control and Prevention website at www.cdc.gov/westnile/prevention/index.html.

If you think you or your family member have West Nile Virus, please contact your doctor.

Residents can report mosquito activity to the Mosquito Surveillance Program at 702-759-1633. Updated information about the Health District's surveillance activities is available each week at www.snhd.info/wn-updates.