



## FOOD ESTABLISHMENT INSPECTION

SOUTHERN NEVADA HEALTH DISTRICT

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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							
PR0018909	Wingstop Restaurants Inc Wingstop Restaurant Inc	(702) 307-9464	1400	EE7001290							
ADDRESS 7017 Spring Mountain RD Las Vegas, NV 89117-3815		RISK CAT. 3	P.E. CODE 1006	DISTRICT 76	LOCATION	PERMIT STATUS ACTIVE					
NEVADA CLEAN INDOOR AIR ACT: <input checked="" type="checkbox"/> COMPLIANCE REQUIRED <input type="checkbox"/> EXEMPT		CONTACT PERSON:									
CURRENT SERVICE	EHS	SERVICE	DATE	TIME IN	TIME OUT	DEMERITS	FINAL GRADE	TRAVEL MIN	INSPECTION RESULT	SEWER	WATER
	EE7001290	Routine Inspection	1/20/2021	4:00PM	7:00PM	43	Closed	15	Closed with Fees	M	M

SPECIAL NOTES: RPZ BSD 1/2021

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 checked="" 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 checked="" type="checkbox"/>				
E	Lack of adequate refrigeration		<input checked="" 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 checked="" type="checkbox"/>	<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 checked="" 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 type="checkbox"/>	<input checked="" 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 checked="" 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 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 checked="" type="checkbox"/>	<input checked="" 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 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 checked="" 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 checked="" type="checkbox"/>	<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 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 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 type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 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.	<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 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 type="checkbox"/>	<input checked="" 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
cooked chicken tenders		204.00 F	CT
nacho cheese		135.00 F	HH
cooked chicken wings		178.00 F	CT
raw chicken		41.00 F	CH



**VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS**

Item No	Observations & Corrective Actions
B	No hot water at both back kitchen hand sinks. Men's and women's restrooms also did not obtain 100 degrees F.
D	Back hand sink floor drain overflowing and leaking beneath door into a hallway in front of restrooms.
E	Walk in unable to maintain temperature at 41 degrees F.
2	<p>Violation: Food handler not properly washing hands as required.</p> <p>Inspector Observation: Food handler observed rinsing his hands in the hand sink for approximately 5 seconds without soap and then toweling dry hands to continue food handling. COS: Education provided. Food handler rewashed hands as required.</p> <p>Corrective Action: Educate employees on proper hand washing procedures. Wash hands as required: rinse under clean, running, warm water; apply liquid soap and rub together vigorously for at least 15 seconds (creating friction on the surfaces of the hands and arms, finger tips, and areas between the fingers); rinse under clean, running, warm water; dry hands and arms with sanitary, disposable towels. To avoid re-contaminating hands, it is recommended that food handlers use disposable paper towels as a barrier when touching faucet handles and the handle of a restroom door. (2-2; 2-3; 3-301.11; 3-304)</p> <p>Violation: Food handler not properly washing hands when required.</p> <p>Inspector observation: Several food handlers observed adjusting their masks with gloved hands and continuing to handle food without a glove change or hand wash. Education provided.</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)</p>
4	<p>Violation: Water temperature &lt;100 degrees F at hand washing sink(s).</p> <p>Inspector Observation: Front kitchen hand sink measured 79 degrees F then decreased in temperature, back hand sink measured 74 degrees F then decreased, women's restroom hand sink measured 96 degrees F then decreased, and men's restroom hand sink measured 93 degrees F then decreased.</p> <p>Corrective Action: Provide water at a minimum of 100 degrees F at hand sink(s). (5-101; 5-102; 5-103)</p>
5	<p>Violation: Sewage backing up out of floor sinks or drains.</p> <p>Inspector Observation: Hand sink floor drain overflowing upon use. Water flowing over the rim, beneath a door, into the hallway near the restrooms. "Wet Floor" sign observed in hallway in front of restrooms where sewage water accumulated.</p> <p>Corrective Action: Dispose of all waste water into an approved sewer system. Repair. (5-205; 5-403.11)</p>
8	<p>Violation: PHF (TCS) food appears to be cooled improperly and the Person In Charge is not able to confirm the amount of time in the cooling process. PHF (TCS) food in the cooling process is not being actively monitored to ensure two and six hour milestones.</p> <p>Inspector Observation: Speed rack of blanched fries covered in plastic observed in walk in. Fries measured 62-65 degrees F. Per food handler, the fries were made at approximately 10:00 AM and were placed in the walk in at 1:30 PM. Fries are covered in the walk in for cooling due to a leak from the ceiling seam and the escutcheon. Fries measured 62 degrees F at 4:30 PM and 62 degrees F at 5:00 PM. Food handler was unable to confirm the temperature the fries were at when they were placed in the walk in. COS: PIC voluntarily discarded fries.</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. Actively monitor food in the cooling process. (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. SEE VIOLATION 17</p> <p>Inspector Observation (1): Deep plastic container of blanched fries observed on prep counter set atop a layer of ice measured 50 degrees F. Per food handler, the fries are kept out at room temperature until they are gone (no time limit). Advised that the method being used to maintain food at 41 degrees F is ineffective. COS: Fries voluntarily discarded. Advised PIC that time as a control would need to be used to keep fries out at room temperature.</p> <p>Inspector Observation (2): Foods in walk in being held in temperature danger zone: speed rack of blanched fries at 44-47 degrees F, eleven trays of portioned house made ranch measured 45-48 degrees F, and container of cooked corn on the cob measured 48 degrees F. COS: PIC voluntarily discarded foods.</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>NOTE: Sealed boxes of chicken at 41 degrees F. Refrigerator technician is set to arrive tonight. PIC will relocate chicken to another store if needed.</p>
11	<p>Violation: Cross-contamination (general) by employees and/or consumers.</p> <p>Inspector Observation: Two spray bottles of chemicals observed stored on rim of trash can with handles in contact with trash. COS: Food handler removed and cleaned spray bottles.</p> <p>Corrective Action: Protect food from contamination. (2-401; 3-306; 3-304.11; 3)</p> <p>Violation: Water from refrigerator condenser dripping onto food items that are not durably packaged or covered.</p> <p>Inspector Observation: Water dripping from escutcheon and seam of walk-in ceiling panels and falling on top of speed rack of blanched fries that are wrapped in plastic.</p> <p>Corrective Action: Protect food from contamination. Cover products and repair leak.</p>
13	<p>Violation: Employee open drinks or food stored on or over food or food contact surfaces.</p> <p>Inspector Observation: Employee open drink stored in wall holder above prep table where cooked fries and cheese are kept.</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: Cutting board in clean storage observed dirty with yellow grease, ice scoop stored in plastic container with wet debris in the bottom, and several pans in clean storage observed with food debris and greasy film.</p> <p>Corrective Action: Properly clean and sanitize. (4.4; 3-304; 4-201.16)</p>



- 16 Violation: Installed air curtains or fly fans are not operating properly.  
Inspector Observation: Back door air curtain does not engage when door is opened.  
Corrective Action: Provide proper pest control. Provide properly operating air curtain that turns on when door is opened. (6-202.13; 6-202.15; 6-501)
- 17 Violation: Hot and cold holding equipment with mechanical problems or in obvious disrepair which cannot maintain temperature. SEE VIOLATION 9  
Inspector Observation: Walk in measured 45 degrees F during inspection.  
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)
- 21 Violation: Food handlers are unaware of facility's health policy.  
Inspector Observation: Food handler unable to list any reportable symptoms of foodborne illness. Food handler unaware of employee health policy.  
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. Educate food handlers on employee health policy. (2-2; 2-404.11; 8-204.12)
- Violation: Person in Charge (PIC) not present or available during all hours of operation.  
Inspector Observation: No person in charge present upon arrival. COS: PIC arrived at end of inspection.  
Corrective Action: A designated Person In Charge must be present at all times facility is in operation. (40210)
- 24 Violation: Food handler is not practicing strict standards of cleanliness and personal hygiene.  
Inspector Observation: Food handler face mask observed soiled with food debris from food handler repeatedly adjusting mask and continuing to handle foods.  
Corrective Action: Food handlers shall practice strict standards of cleanliness and personal hygiene. (2-3; 2-402.11; 3-307.11; )
- 31 Violation: Personal items located on, over, or intermingled with food or food contact surfaces.  
Inspector Observation: Employee speaker observed on shelf in dry storage.  
Corrective Action: Protect food from contamination. Store personal items under and away from food and food contact surfaces. (5-204.11; 5-202.12; 6-202)
- 32 Violation: Dirt and debris accumulated on floors or under equipment. Floor not maintained clean.  
Corrective Action: Maintain clean and in good repair. (Chapter 5; 6-1; 6-2; 6-3;)
- Violation: Hose bib with pressurized hose sprayer attached observed leaking. Backflow device negated by application of pressurized hose sprayer.  
Corrective Action: Provide appropriate backflow prevention (vacuum breaker) for all hose bibs. Repair. Remove pressurized hose when not in use. (Chapter 5; 6-1; 6-2; 6-3;)

**Overall Inspection Comments:**

Facility is CLOSED and is required to pay a \$1,400 fee. Invoice will be provided in the morning of 1/21/2021. The closure fee must be paid prior to the reinspection.

You may pay online at <https://www.southernnevadahealthdistrict.org/payment/ehinvoice>.

Facility may be placed on a compliance schedule for repair of the leaking ceiling in the walk in unit if it is not repaired by the reinspection.

Due to social distancing requirements of COVID-19, this report was reviewed but not signed by Richard Ramirez.

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

Section 1 Demerits	25	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	43	<b>Failure on re-inspection will result in a "C" grade with associated fee and may require a supervisory conference.</b>
Initial Inspection Grade	Closed	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. <b>Failure on re-inspection will result in a closure of the facility with associated fee and may require a supervisory conference.</b>
<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. <b>Failure on re-inspection will result in continued closed status with associated fee and may require a supervisory conference.</b>
Reinspection Fee:	\$1,400.00	
Fee required to be paid within 10 business days or prior to reinspection	Inspector name: Victoria Rich	
Received by (signature)	Received by (printed)	EHS (signature)
	Richard Ramirez	
	GM	Victoria Rich

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



The Southern Nevada Health District's

# FOOD HANDLER SAFETY TRAINING PROGRAM

is now open for **first-time card applicants**.

All first-time Food Handler  
Safety Training Card applicants  
must complete testing in person  
at a Health District location.  
An appointment is required.

## TRAINING MATERIALS

Free training books  
and videos are available  
at the link below.



TO SCHEDULE AN APPOINTMENT, CALL 702-759-0595 OR VISIT

[www.SNHD.info/foodhandler](http://www.SNHD.info/foodhandler)

[NOTICE OF BUSINESS CLOSURE FORM](#)

[ESTABLISHMENT FILE UPDATE FORM](#)