



**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							
PR0021962	CHOP CHOP WOK Chop Chop Wok	(702) 658-2467	600	EE7001215							
ADDRESS 6812 W CHEYENNE Las Vegas, NV 89108	RISK CAT. 3	P.E. CODE 1006	DISTRICT 28	LOCATION PERMIT STATUS ACTIVE							
NEVADA CLEAN INDOOR AIR ACT: <input checked="" type="checkbox"/> COMPLIANCE REQUIRED <input type="checkbox"/> EXEMPT			CONTACT PERSON: Hsin-Yun Lin - Leo								
CURRENT SERVICE	EHS	SERVICE	DATE	TIME IN	TIME OUT	DEMERITS	FINAL GRADE	TRAVEL MIN	INSPECTION RESULT	SEWER	WATER
	EE7001215	Routine Inspection	7/31/2019	3:30PM	8:00PM	38	C	20	"C" Downgrade	M	M

SPECIAL NOTES: NO RPZ
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 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 checked="" 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 checked="" 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 checked="" 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 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 checked="" type="checkbox"/>	<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 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. NCI/AA 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.	■	□			□	
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
barbecue pork	upright reach in cooler	40.00 F	ch
fried chicken wings	fry station	204.00 F	ct
cream cheese	reach in for sushi station	39.00 F	ch
sweet and sour soup	steam table	168.00 F	hh



VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS

Item No	Observations & Corrective Actions
2	<p>Violation: Food handler not properly washing hands when required.</p> <p>Inspector observation: 1) Food handler on cook's line not washing hands after cracking raw eggs with bare hands and wiped hands on work shirt and resume cooking food for customer COS: hands washed and utensil rotated</p> <p>2) Waitress observed removing plates from tables and taking new orders and preparing foods without washing hands COS: hands washed</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>
6	<p>Violation: Food spoiled, adulterated or not wholesome.</p> <p>Inspector Observation: 6 whole heads of cabbage stored inside dry storage room observed unwholesome COS: 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>
8	<p>Violation: PHF (TCS) not cooled properly.</p> <p>Inspector Observation: 1) Large container of chow mein stored inside reach in unit under make table measured at 71 degrees F prepared around noon COS: voluntarily discarded by PIC</p> <p>2) 2 deep metal containers of densely packed chow mein noodles covered with plastic inside upright reach in cooler cooked around noon, measured 69 degrees F at 3:54pm and measured at 6:27pm at 59 degrees F COS: voluntarily discarded by PIC</p> <p>3) 1 large sheet tray of fried pork stored at ambient on top shelf measured 110 degrees F at 3:50pm and 85 degrees F at 5:10pm prepared around 3:15pm COS: relocated for reheating</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: Several tcs foods stored at ambient temperature measured in danger zone such as: pooled eggs = 79 degrees F, raw shelled eggs = 81 degrees F, 4 containers of boiled rice noodles = 81 degrees F, and container of chow mein noodles = 68 degrees F COS: all tcs foods voluntarily discarded by PIC</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>



11	<p>Violation: Open food products stored on the floor.</p> <p>Inspector Observation: Sheet tray of uncovered fried pork stored on the floor under wok station COS: voluntarily discarded</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 (REPEAT): Utensil stored in standing water in the temperature danger zone.</p> <p>Inspector Observation: In use utensils stored on prep line inside standing water measured 81 degrees F COS: relocated to ware washing</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: Storing raw animal products next to or over cooked or ready-to-eat foods.</p> <p>Inspector Observation: Container of raw pork loosely covered and stored next vegetables and above cooked chicken and beef inside reach in cooler COS: pork relocated to bottom shelf</p> <p>Corrective Action: Protect food from contamination. Store raw animal products under or away from ready to eat foods. (3-302; 3-303; 3-304; 3-30)</p> <p>Violation: Raw animal products stored next to or above different types of raw animal products during storage.</p> <p>Inspector Observation: Raw beef next to raw chicken inside same container and raw beef stored above raw shelled eggs all inside reach in cooler COS: reorganized</p> <p>Corrective Action: Protect food from contamination/adulteration. Store raw animal products under and away from ready-to-eat foods. Separate different types of raw animal products. (1-202; 3-101.11; 3-202.12)</p>
12	<p>Violation: Employee medications stored improperly.</p> <p>Inspector Observation: Tubes of employee medication stored intermingled with food for establishment inside reach in unit on cook line COS: medication relocated</p> <p>Corrective Action: Protect food from contamination. Store medications (and all toxic items) under and away from food and food contact surfaces. (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.</p> <p>Inspector Observation: Multiple wiping cloths stored on wok line, prep table, and make table all observed with 0ppm residual chlorine concentration COS: wiping cloths relocated to sanitizer buckets</p> <p>Corrective Action: Use wiping cloth with approved sanitizer concentration. (4.4; 3-304; 4-201.16)</p>
16	<p>Violation: Installed air curtains or fly fans have been disconnected or have had the pressure switches bypassed to deactivate units.</p> <p>Inspector Observation: Installed air curtain turned off while back door was open</p> <p>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)</p>
17	<p>Violation: Hot holding equipment not maintained or used as designed.</p> <p>Inspector Observation: Improperly using make table reach in unit for cooling tcs foods</p> <p>Corrective Action: Do not use reach in unit for cooling. Use as designed for refrigeration purposes only (4-2; 3-501.11; 6-202.11)</p>
23	<p>Violation (REPEAT): 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.</p> <p>Inspector observations: Several bags of fried chicken and pork prepared in house and removed from freezer into refrigerator on Saturday, 7/27/19 without date labels COS: labels provided</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>Violation: Disclosure (asterisk) of foods requiring consumer advisory missing.</p> <p>Inspector Observation: Restaurant offers sushi with raw salmon and tuna on menu without appropriate disclosure asterisks</p> <p>Corrective Action: Provide consumer advisory properly with both the disclosure and reminder statement prior to reinspection (8-204.12; 3-306.13; Appen)</p>



32 Violation: Dirt and debris accumulated on floors or under equipment. Floor not maintained clean.

Inspector Observation: Floors under wok station, roaster over, refrigeration, and 3 compartment sink areas all observed excessively soiled with accumulated old food debris and grease deposits

Corrective Action: DEEP CLEAN PRIOR TO REINSPECTION. Maintain clean and in good repair. (Chapter 5; 6-1; 6-2; 6-3;)

Violation: Walls are dirty.

Inspector Observation: Walls throughout facility observed excessively soiled with black stains and old food debris throughout kitchen area

Corrective Action: DEEP CLEAN PRIOR TO REINSPECTION. Maintain clean and in good repair. (Chapter 5; 6-1; 6-2; 6-3;)

Overall Inspection Comments:

Facility has 1 three door upright reach in refrigerator, 1 two door make table cooler, 1 single door reach in cooler, 1 six-foot long chest deep freezer, and 1 single door upright freezer. Facility is cooling excessive amounts of food and does not have sufficient amount of space to add additional refrigeration equipment nor does facility have ice machine. The refrigeration equipment available does not support the volume of food being cooled. Food being cooled are slow roasted pork for barbecue, beef, shrimp, several batches of fried chicken, pork, and chow mein noodles. EHS discussed with owner he is required to reduce volume of foods that require cooling because equipment does not support his operations.

Ensure to contact SNHD'S administrative office at 702-759-0639 next business day to receive invoice to pay C downgrade fee of \$477. Fee of \$477 is due within 10 days no later than 8/14/19. Ensure to thoroughly deep clean facility and remove all unnecessary equipment from facility. A reinspection must pass with 10 demerits or less, no repeat critical or major violations. Failure to pass reinspection will result in closure and fee of \$716 may be assessed.

If you have questions, or to schedule an appointment for a reinspection, you may reach Rabea at 702-759-0639

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

Section 1 Demerits	20	<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 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 "C" grade with associated fee and may require a supervisory conference.</p> <p>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.</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	18	
Total Demerits	38	
Initial Inspection Grade	C	
<input checked="" 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: Rabea Sharif

Received by (signature)	Received by (printed)	EHS (signature)
	Leo Lin Owner	 Rabea Sharif

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



SOUTHERN NEVADA HEALTH DISTRICT'S THIRD ANNUAL

ENVIRONMENTAL HEALTH EXPO

*FUN FOR KIDS AND
THE WHOLE FAMILY!*

**FRIDAY
AUG. 9**

10AM-2PM

**SOUTHERN NEVADA
HEALTH DISTRICT**
280 S. Decatur Blvd.
Las Vegas, NV 89107

EXPLORE THESE INFORMATIVE AND INTERACTIVE EXHIBITS:

-  Trash, recycling, the landfill, and you
-  Big 8 food allergens
-  Mosquito fish, equipment, microscopes, and more
-  Air quality
-  Packing a safe lunch
-  A working model of a milking cow
-  Who's FAT TOM?
-  Lenny Legionella

*AND SO
MUCH MORE!*

LEARN HOW YOUR LOCAL HEALTH DEPARTMENT PROTECTS YOU AND YOUR FAMILY