



**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							
PR0119744	PLAYA PAPAGAYOS SEAFOOD RESTAURANT PLAYA PAPAGAYOS SEAFOOD RESTAURANT	(909) 252-8532	2900	EE7001254							
ADDRESS 4760 W SAHARA STE 20-21 Las Vegas, NV 89102	RISK CAT. 3	P.E. CODE 1006	DISTRICT 24	LOCATION PERMIT STATUS ACTIVE							
NEVADA CLEAN INDOOR AIR ACT: <input checked="" type="checkbox"/> COMPLIANCE REQUIRED <input type="checkbox"/> EXEMPT		CONTACT PERSON: Alberto Ocampo									
<b>CURRENT SERVICE</b>	EHS	SERVICE	DATE	TIME IN	TIME OUT	DEMERITS	FINAL GRADE	TRAVEL MIN	INSPECTION RESULT	SEWER	WATER
	EE7001254	Routine Inspection	6/20/2019	11:35AM	3:00PM	37	C	0	"C" Downgrade	M	M

SPECIAL NOTES: RPZ 1/19

**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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" 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 checked="" 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 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 checked="" type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
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**SECTION 3 - Good Food Management Practices to Prevent Unsanitary Conditions**

		IN	OUT		NA	
24	Acceptable personal hygiene practices, clean outer garments, proper hair restraints used. Living quarters and child care completely separated from food service.	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	
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 type="checkbox"/>	<input checked="" 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
Housemade salsa		168.00 F	HH
Menudo		41.00 F	CH
Raw Beef		41.00 F	CH



**VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS**

Item No	Observations & Corrective Actions
6	<p>Violation: Food spoiled, adulterated or not wholesome. Inspector Observation: The following foods observed with mold while stored in the walk-in refrigerator: 1 bin of cut watermelon observed dated 5-30, 1 bin of washed jalapenos, and one cardboard box of unwashed jalapeno peppers, 1 bag of radishes REPEAT VIOLATION COS: All adulterated foods voluntarily discarded 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> <p>Violation: Ready-to-eat or packaged raw PHF (TCS) held past shelf life of product. Inspector Observation: Cream observed in the walk-in refrigerator with a Use By date of June 5, 2019 COS: Cream voluntarily discarded Corrective Action: Do not hold PHF/TCS past use by, sell by or best by date. Remove expired foods from use/storage, return or discard. (1-202; 3-101.11; 3-202.12)</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: - 1 bin of salsa measured at 57°F (salsa observed on top of the reach-in refrigerator in the front of house area) - Ham observed left unattended on the deli slicer and measured at 59°F - 1 large package of raw beef and 1 large package raw pork observed stored on the prep surface and measured at 57°F and 60°F COS: Ham and Salsa voluntarily discarded; prepackaged raw meats immediately fully cooked 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: Foods not covered in storage (except when cooling). Inspector Observation: All housemade foods stored in the walk-in refrigerator observed uncovered COS: Food handler observed covering all foods Corrective Action: Protect food from contamination, cover. (3-302; 3-303; 3-304; 3-30)</p> <p>Violation: Storing raw animal products next to or over cooked or ready-to-eat foods. Inspector Observation: - Raw bacon and raw fish observed stored above ready to eat foods in the walk-in refrigerator - Raw hamburger patties observed stored above raw shell eggs in the reach-in refrigerator 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: Open food products stored on the floor. Inspector Observation: Bag of onions observed stored directly on the floor in the walk-in refrigerator 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: Food products double-stacked without a barrier. Inspector Observation: - 2 bins of chips observed stacked on top of each other without a barrier in between the bins - 1 bin of diced onion observed stored directly on top of whole, washed tomatoes COS: Education provided Corrective Action: Protect food from contamination. Cover prior to stacking. (3-302; 3-303; 3-304; 3-30)</p> <p>Violation: Using prep sink for food prep while sink is being used for any other purpose. Inspector Observation: Dirty wares observed in prep sink while food handler was washing lettuce Corrective Action: Protect food from contamination. Use prep sink for only one operation at a time. (3-302; 3-303; 3-304; 3-30)</p>
12	<p>Violation: Sanitizer concentration too high during ware washing, in sanitizer buckets or spray bottles. Inspector Observation: Sanitizer measured above 200ppm in the only sanitizer bucket in the service station COS: bucket diluted to 50ppm - 100ppm chlorine Corrective Action: Protect food from contamination. Provide sanitizer at proper concentration. (Chapter 7; 4-201.15; 4-30)</p> <p>Violation: Sanitizer, soap buckets or spray bottles not properly labeled with common name or "sanitizer". Inspector Observation: 1 spray bottle in the chemical storage area and 1 spray bottle in the dry storage area observed unlabeled Corrective Action: Label properly. (4.4; 3-304; 4-201.16)</p>



<p>13 Violation: Complete absence of utensils or an approved dispensing method to handle food for customer self-service. Inspector Observation: Candies observed for self-service in front of the register without any tongs or other dispensing method COS: Candies removed from self-service Corrective Action: Protect food from contamination. Provide sufficient utensils or a contamination free dispensing method for customer self-service. (2-401; 3-306; 3-304.11; 3)</p> <p>Violation: Employee open drinks or food stored on or over food or food contact surfaces. Inspector Observation: Employee personal drinks observed stored on the prep table and commingled with food for the facility. Personal food observed stored intermingled with food for the facility in the walk-in refrigerator COS: Education provided; foods relocated 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>
<p>14 Violation: Food contact surfaces are dirty or unsanitary. Inspector Observation: - Dirty/used pans observed stored on the same shelf and directly next to clean pans (per person in charge, the shelf is for clean pans only) - Reused masa cup observed heavily soiled - Strainer observed with food debris in clean storage - Waffle maker in the dry storage observed with food debris - Food debris observed on a cupcake tray in the dry storage area - Blender cup observed soiled in the dry storage area - Bins used for clean wares observed dirty with food debris - Slicer observed stored clean with heavy food debris still attached - Juicer observed with food debris in the service station - Cutting board on make-table observed with deep, discolored grooves Corrective Action: Properly clean and sanitize. (4.4; 3-304; 4-201.16)</p> <p>Violation: Sanitizer bucket(s) or in use sanitizer spray bottle(s) found to have no or low concentration of sanitizer. Inspector Observation: 0ppm chlorine in only sanitizer bucket available for the cookline COS: Bucket remade with 50ppm - 100pm chlorine Corrective Action: Provide sanitizer at proper concentration. (4.4; 3-304; 4-201.16)</p>
<p>15 Violation: Item found in or on hand sink. Inspector Observation: 2 cloth towels observed stored in the hand sink upon inspectors' arrival COS: Towels removed Corrective Action: Hand sinks are for hand washing only, no other purpose. Do not store anything in or on hand sink. (5-202)</p>
<p>16 Violation: Conditions that allow the harboring or feeding of pests observed. Inspector Observation: Excessive grease accumulation and food debris observed underneath and behind the equipment on the cookline. Sides of cooking equipment observed with heavy food/grease accumulation. Heavy food debris observed on shelving throughout the cookline. Corrective Action: Institute effective pest control measures to prevent the entry of pests and eliminate the presence of any observed pest activity. (6-202.13; 6-202.15; 6-501)</p> <p>Violation: Exterior doors are not tightly fitted, weather proof or are left open, allowing an entry point for vermin. Inspector Observation: Both sets of exterior double doors observed with gaps between the 2 doors Corrective Action: Institute effective pest control measures to prevent the entry of pests and eliminate the presence of any observed pest activity. (6-202.13; 6-202.15; 6-501)</p> <p>Violation: Pests observed in facility. Inspector Observation: 2 flies observed in the back prep area Corrective Action: Institute effective pest control measures to prevent the entry of pests and eliminate the presence of any observed pest activity. (6-202.13; 6-202.15; 6-501)</p>
<p>19 Violation: Fruits and vegetables not washed prior to being cooked, prepared, processed, served, or dispensed. Inspector Observation: Sliced avocados observed in the make table with the stickers still attached COS: Education provided Corrective Action: Wash fruits and vegetables prior to cooking, preparing, processing, serving or dispensing. Stickers must be removed as part of the washing process.</p>



21 Violation: Person in Charge (PIC) without an approved Certified Food Protection Manager (CFPM) certificate as required by administrative process.  
Inspector Observation: Person in Charge, Alberto Lopez, observed without a Certified Food Protection Manager certification  
Corrective Action: Provide a designated PIC with an approved CFPM certificate by July 20, 2019. Further administrative action may occur if conditions placed on the health permit are not met. (8-205)

Violation: Food handler working without a valid health card when required.  
Inspector Observation: 2 of 4 food handlers observed working without food handler cards  
Corrective Action: Food handlers must obtain a valid food handler card by June 27, 2019; email a picture of the food handler cards to REHS Rachel Flores at floresr@snhd.org. Food handler must obtain health card issued by SNHD prior to being employment in a food establishment and must maintain valid health card during employment as a food handler. (2-2; 2-404.11; 8-204.12)

23 Violation: Refrigerated, ready-to-eat, PHF (TCS) food not properly labeled for a 7 day use by date.  
Inspector Observation: All foods made in house observed unlabeled (i.e. no date or name) in the walk-in refrigerator COS: Education provided; labels to be added  
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)

29 Violation: Unapproved scoop used in foods which are not ready-to-eat.  
Inspector Observation: Tupperware observed stored in large soup pot in the walk-in refrigerator  
Corrective Action: Use food grade scoop with handle. (3-304.12; 3-306.13; 4-302)

Violation: In-use utensil is improperly stored.  
Inspector Observation: Tongs observed stored on the side of the fryer  
Corrective Action: Store utensils by approved method in a contamination free manner. Utensils shall be stored: In food with handle stored above/out of the food; On a clean food contact surface which has been properly cleaned and sanitized at an approved frequency; In water running at sufficient velocity to flush away food particulates; In a container of water, if the water is maintained at a temperature of 41 degrees F or below, or at 135 degrees F or above, and the utensils and container are cleaned at least every four hours. (3-304.12; 3-306.13; 4-302)

30 Violation: Portions of equipment such as equipment doors, handles, covers, and panels are missing, dirty or in disrepair.  
Inspector Observation:  
- Microwave interior (as well as the outside of the unit) observed dirty with food debris  
- Hinges of tortilla press observed dirty with food debris  
Corrective Action: Maintain clean and in good repair. (4-410; 4-2)

Violation: Shelving dirty or showing signs of disrepair.  
Inspector Observation: Shelving in the Salsa reach-in refrigerator observed with rust  
Corrective Action: Maintain clean and in good repair. (4-410; 4-2)

32 Violation: Light bulbs are missing or burnt out compromising required light levels.  
Inspector Observation: 1 light bulb observed burnt out underneath the hood  
Corrective Action: Replace light bulbs to maintain required light levels. (Chapter 5; 6-1; 6-2; 6-3;)

Violation: Floor sink or floor drains are dirty, clogged, or in disrepair.  
Inspector Observation: Floor sink located in the cookline observed draining slowly (NOTE: Strainer observed used as a floor strainer in the floor sink underneath the 3-compartment sink - strainer must be discarded and a proper guard/strainer must be used)  
Corrective Action: Maintain clean and in good repair. Evaporation pan must be on when refrigeration is in operation. (Chapter 5; 6-1; 6-2; 6-3;)

Violation: Hand sinks are in disrepair.  
Inspector Observation: Clanging noises observed while hand sink near the cook line was in use - water pressure observed high while inspector washed her hands  
Corrective Action: Maintain clean and in good repair. Evaporation pan must be on when refrigeration is in operation. (Chapter 5; 6-1; 6-2; 6-3;)

**Overall Inspection Comments:**

The facility has earned a "C" downgrade and must complete the following conditions:

- 1) Schedule a Supervisory Conference with Downtown Supervisor Tanja Baldwin at Baldwin@snhd.org or (702) 759-1637 within 5 business days (June 27, 2019)
- 2) Pay invoice of \$477 within 10 business days (July 4, 2019). Invoice Number: IN0217625 may be paid online at <https://www.southernnevadahealthdistrict.org/permits-and-regulations/environmental-health-invoice-payment/> or in person at our main office at 280 S. Decatur Blvd.
- 3) Schedule the reinspection within 15 business days (July 11, 2019) with REHS Rachel Flores (Floresr@snhd.org or (702) 759-0686)
- 4) Correct all critical and major violations prior to the re-inspection
- 5) Earn an "A" Grade with 0 to 10 demerits with NO repeated violation

REMINDER: Food handlers must obtain a valid food handler card by June 27, 2019; email a picture of the food handler cards to REHS Rachel Flores at floresr@snhd.org.



REMINDER: Person in Charge, Alberto Lopez, must obtain a Certified Food Protection Manager certificate by July 20, 2019. Failure to have a person in charge with a valid certified food protection manager certificate may result in future downgrades as well as further administrative action.

Joint inspection with EHS Kristina Moreno.

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

Section 1 Demerits	10	<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. <b>Failure on re-inspection will result in a "C" grade with associated fee and may require a supervisory conference.</b></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. <b>Failure on re-inspection will result in a closure of the facility with associated fee and may require a supervisory conference.</b></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. <b>Failure on re-inspection will result in continued closed status with associated fee and may require a supervisory conference.</b></p>
Section 2 Demerits	27	
Total Demerits	37	
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: Rachel Flores	

Received by (signature)	Received by (printed)	EHS (signature)
	Alberto Lopez  manager	  Rachel Flores

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.

